



DAVID KLUSAK

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OBJECTIVE

Customer service worker for the last 10 years looking for more hands-on work and to learn new and exciting skills and experiences.

EXPERIENCE

Whole Foods Market: August 2013- August 2022

Meat Team Supervisor. Job start date: September 2018

- Supervised night crew for 2 years. Supervised morning crew for 8 months.
- Made sure everyone was doing their jobs while also helping wherever needed in the department.
- Filled out multiple logs and department documents.

Meat Cutter. Job start date: January 2016

- Set meat cases (beef, pork, chicken, RTC, lamb) daily
- Stocked uprights with product daily

Meat Team member. Job Start date: August 2013

- Cleaned department and equipment nightly while assisting customers.
- Entered meat apprenticeship and learned cutting techniques and cuts of meat.

ACCOMPLISHMENTS

- Regional and global All-Star Meat team 2017
- Certified meat cutter and can merchandise
- 5-6 overnight Christmas and Christmas eve shifts, cut 300+ special orders each night
- High standards with case/upright displays
- Understand policies and logs such as grinds

EDUCATION

Northeastern Illinois University: 2016-2021

- Bachelors degree

College of DuPage: 2013-2015

- Associates Degree

REFERENCES

- Nick Wall
 - Ex-Team leader at Wholefoods- known for 4 years
 - Nicholas.wall@wholefoods.com , 1-(312)-774-9987
- Pat McErlean
 - Ex-team leader at Wholefoods, know for 7 years
 - Meat manager at fresh market place
 - Butcher.fmp@yourfreshmarketplace.com , 1-(773)-904-3000