

# Denzel Williams

Aurora, CO 80011

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Willing to relocate: Anywhere

Authorized to work in the US for any employer

## Work Experience

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### **Culinary Lead**

CAVA-Denver, CO

September 2023 to Present

- Oversaw daily operations of a high-volume culinary department, ensuring efficient workflow and adherence to quality standards
- Managed a team of XX chefs and kitchen staff, providing guidance, training, and performance evaluations
- Implemented cost-saving measures such as portion control and waste reduction strategies, leading to an XX% decrease in food costs
- Ensured compliance with health and safety regulations by implementing proper sanitation practices throughout the kitchen area
- Ensured compliance with local health department regulations by conducting routine inspections of the kitchen area and implementing corrective actions when necessary

### **Warehouse Worker**

Swissport-Denver International Airport, CO

July 2023 to October 2024

- Operated forklifts and other warehouse equipment to safely load, unload, and transport materials
- Picked and packed orders with high attention to detail, ensuring accuracy in product selection and packaging
- Received incoming shipments, inspected contents for damage or defects, and verified quantities against purchase orders
- Utilized computer systems to track inventory levels, update stock locations, and generate shipping labels
- Collaborated with team members to optimize workflow efficiency and meet daily production goals
- Performed quality control checks on outgoing shipments to ensure products met customer specifications
- Maintained a clean and organized work area to promote safety and productivity
- Assisted in the training of new warehouse employees on proper procedures for handling materials and operating equipment

### **Warehouse Associate**

McDonald's Denver international airport-Denver, CO

July 2022 to July 2023

- Received, inspected, and documented incoming shipments of products
- Efficiently organized and maintained inventory in accordance with company standards
- Collaborated with team members to complete daily tasks in a timely manner
- Performed regular quality checks on products to ensure they met specifications

- Assisted in conducting physical inventory counts to reconcile stock levels
- Maintained a clean and organized work area, promoting safety and efficiency
- Trained new warehouse associates on proper procedures for receiving, storing, and shipping products
- Collaborated with cross-functional teams to resolve customer inquiries or complaints regarding product availability or delivery status

### **Sanitation Specialist**

Warrior Way Commissary-Fort Cavazos, TX

December 2020 to May 2022

- Operated and maintained sanitation equipment, including cleaning machines, pressure washers, and chemical dispensing systems
- Followed strict safety protocols to ensure a clean and hazard-free work environment
- Performed routine inspections of sanitation equipment to identify any malfunctions or defects
- Maintained inventory of cleaning supplies and chemicals, ensuring an adequate supply at all times
- Monitored cleanliness levels in various areas of the facility using visual inspections and testing methods
- Identified areas for improvement in sanitation practices and made recommendations for process enhancements
- Trained new employees on proper sanitation procedures, equipment operation, and safety guidelines
- Ensured compliance with food safety standards such as HACCP (Hazard Analysis Critical Control Point)
- Utilized personal protective equipment (PPE) according to established guidelines

### **Shuttle Van Driver**

AIM World Services-Edinburgh, IN

August 2021 to January 2022

- Safely transported passengers to and from designated locations, ensuring a smooth and comfortable ride
- Maintained a clean and well-maintained shuttle van, conducting regular inspections and reporting any issues
- Followed all traffic laws and regulations to ensure the safety of passengers and other road users
- Managed passenger schedules efficiently to ensure timely arrivals at destinations
- Ensured the shuttle van was equipped with necessary safety equipment and supplies at all times
- Demonstrated exceptional time management skills by adhering to strict pick-up/drop-off schedules
- Maintained a professional demeanor at all times when interacting with passengers
- Collaborated with team members on scheduling adjustments based on demand fluctuations

### **Warehouse Worker**

AIM World Services-Edinburgh, IN

July 2019 to January 2021

Order selector delivery pick up inventory restocking processing and Packaging forklift operator electric pallet jack operator

- Operated forklifts and other warehouse equipment to safely load, unload, and transport materials
- Maintained accurate inventory records by conducting regular cycle counts and reconciling discrepancies
- Picked and packed orders with high attention to detail, ensuring accuracy in product selection and packaging
- Received incoming shipments, inspected contents for damage or defects, and verified quantities against purchase orders
- Utilized computer systems to track inventory levels, update stock locations, and generate shipping labels
- Collaborated with team members to optimize workflow efficiency and meet daily production goals

- Performed quality control checks on outgoing shipments to ensure products met customer specifications
- Safely stored hazardous materials according to OSHA regulations and company guidelines
- Assembled product components using hand tools or machinery as required by job instructions
- Maintained a clean and organized work area to promote safety and productivity
- Assisted in the training of new warehouse employees on proper procedures for handling materials and operating equipment

## **Janitorial Worker**

AIM World Services-Fort Cavazos, TX

August 2019 to December 2020

- Performed daily cleaning and maintenance tasks, including sweeping, mopping, vacuuming, and dusting
- Ensured cleanliness and sanitation of restrooms by regularly disinfecting surfaces and replenishing supplies
- Managed waste disposal by emptying trash bins and recycling containers in a timely manner
- Maintained inventory of cleaning supplies and notified supervisor when reordering was necessary
- Responded promptly to requests for spill cleanup or other emergencies to prevent accidents or hazards
- Collaborated with team members to coordinate cleaning schedules and ensure efficient use of resources
- Followed established safety protocols while handling chemicals and operating machinery to minimize risks
- Maintained a high standard of cleanliness throughout the facility to create a pleasant environment for staff and visitors

## **Line Cook/Prep Cook**

Cracker Barrel Old Country Store-Temple, TX

February 2019 to August 2019

Prepping cooking making sure orders were out on time cleaning and sanitizing work stations daily and setting up for coworkers

- Managed food inventory and ensured proper storage and rotation of ingredients to minimize waste
- Maintained a clean and organized work station, following sanitation guidelines at all times
- Assisted in training new line cooks on cooking techniques, recipe execution, and safety procedures
- Operated various kitchen equipment such as grills, fryers, ovens, etc., ensuring their proper functioning
- Adhered to portion control guidelines while plating dishes for consistent portion sizes
- Followed all food safety regulations including temperature monitoring and labeling of prepared foods
- Communicated effectively with servers regarding special requests or modifications from customers

## **Floor Builder**

Tru Homes-Belton, TX

November 2017 to November 2018

Installing carpeting, hardwood floors, trims and bases to floors or other surfaces.

Inspecting, measuring and preparing surfaces to be covered forklift operator electric pallet jack operator

- Installed and repaired various types of flooring materials including hardwood, laminate, tile, and carpet
- Ensured proper installation techniques such as adhesive application, nailing, stapling, or floating methods
- Managed inventory of tools and materials needed for each project to ensure efficient workflow
- Maintained a clean work area throughout the installation process to minimize safety hazards
- Worked in both residential and commercial settings to install flooring according to client specifications
- Completed projects within specified timeframes while maintaining high quality standards
- Performed repairs on damaged floors by replacing individual tiles or sections as needed

## **Sanitation Worker**

Al Clawson Disposal-Jarrell, TX  
October 2016 to October 2017

Disposing trash and recycle to landfills and recycling warehouses maintaining and keep the trucks clean

- Collected and disposed of waste materials from residential and commercial areas in a timely and efficient manner
- Operated waste collection vehicles, adhering to all safety regulations and traffic laws
- Maintained cleanliness of assigned routes by sweeping streets, sidewalks, and alleys as necessary
- Sorted recyclable materials from general waste, ensuring proper disposal according to recycling guidelines
- Performed routine maintenance on waste collection equipment to ensure optimal functionality
- Collaborated with team members to coordinate collection schedules and resolve any issues or concerns
- Responded promptly to customer inquiries or complaints regarding waste collection services
- Ensured compliance with environmental regulations during the handling and disposal of hazardous materials
- Assisted in the implementation of new waste management procedures for improved efficiency
- Completed daily logs and reports documenting collected waste volumes, route deviations, or equipment malfunctions

## **Line Cook**

Embassy Suites by Hilton-Savannah, GA  
October 2011 to June 2016

- Prepared and cooked a variety of dishes according to recipes, quality standards, and presentation guidelines
- Managed food inventory and ensured proper storage and rotation of ingredients to minimize waste
- Collaborated with the kitchen team to plan daily specials and seasonal menu changes
- Maintained a clean and organized work station, following sanitation guidelines at all times
- Assisted in training new line cooks on cooking techniques, recipe execution, and safety procedures
- Operated various kitchen equipment such as grills, fryers, ovens, etc., ensuring their proper functioning
- Adhered to portion control guidelines while plating dishes for consistent portion sizes
- Followed all food safety regulations including temperature monitoring and labeling of prepared foods
- Communicated effectively with servers regarding special requests or modifications from customers

## **Shuttle Van Driver**

Embassy Suites by Hilton-Pooler, GA  
October 2011 to June 2016

- Safely transported passengers to and from designated locations, ensuring a smooth and comfortable ride
- Maintained a clean and well-maintained shuttle van, conducting regular inspections and reporting any issues
- Provided excellent customer service by assisting passengers with luggage, answering questions, and providing information about local attractions
- Followed all traffic laws and regulations to ensure the safety of passengers and other road users
- Managed passenger schedules efficiently to ensure timely arrivals at destinations
- Performed routine maintenance tasks such as refueling the vehicle, checking tire pressure, and cleaning interior surfaces
- Responded promptly to passenger inquiries or complaints, resolving issues in a professional manner
- Maintained accurate records of daily trips including mileage logs, fuel consumption, and passenger counts for reporting purposes

## **Warehouse Worker**

America's Second Harvest of Coastal Georgia-Savannah, GA  
November 2007 to September 2015

restocking shelves, accepting incoming orders, processing and packing orders, counting inventory and ensuring orders are shipped in a timely manner dating organizing and keeping everything maintained

- Operated forklifts and other warehouse equipment to safely load, unload, and transport materials
- Picked and packed orders with high attention to detail, ensuring accuracy in product selection and packaging
- Received incoming shipments, inspected contents for damage or defects, and verified quantities against purchase orders
- Performed quality control checks on outgoing shipments to ensure products met customer specifications

## Education

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### **High school diploma**

Savannah Technical College - Savannah, GA, US

## Skills

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- Menu planning (2 years)
- Food preparation (6 years)
- Food handling (6 years)
- Meal preparation (5 years)
- Restaurant experience (7 years)
- Food industry
- Cooking (6 years)
- Food safety (5 years)
- Food service (7 years)
- Catering (3 years)
- Serving (3 years)
- Food Production (5 years)
- Banquet Experience (3 years)
- Order Picking (5 years)
- Packaging
- Culinary Experience
- Shuttle Driving
- Van Driver
- Load & Unload
- Busser
- Kitchen Management Experience
- Inventory Control
- Materials Handling

- Delivery Driver Experience

## Certifications and Licenses

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**Driver's License**

**Food Handler Certification**

**CLP**