

ELIJAH HICKEY

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Professional Summary

Driven **dishwasher** bringing 10+ years of experience in fast-paced kitchen environments. Proficient operating and cleaning equipment, using chemicals and maintaining clean, organized dishes. Focused on maintaining strict controls to protect customers. Can perform other tasks such as: basic prep work, restocking of shelves for other areas of the kitchen and highly skilled organization and planning mindset.

Motivated and energetic with team-centered attitude.

Skills

- Kitchen Equipment Use
- Food Preparation and Safety
- Chemical Use
- Teamwork
- Cleaning
- Equipment Cleaning
- Food Safety
- Stocking and Replenishing
- Dishwasher Operation
- Efficient nature
- Cleaning and sanitizing
- Organizational strengths
- Multitasking abilities
- Restocking skills
- Analytical skills
- Trash Waste and Removal
- Clearing Debris
- Complex Problem-Solving
- Proactive and Self-Motivated
- Truck Loading and Unloading
- Stack Clean Dishes
- Operate Dishwashing Equipment
- Temperature Requirements
- Sweeping and Mopping
- Restocking Skills
- Cleaning and Sanitizing
- Food Safety Oversight
- Equipment Operation
- Collect Garbage
- Interactive Communication Skills
- Kitchen Assistance
- Floor Scrubbing
- Washing and Drying
- Health Code Requirements
- Multitasking Abilities
- Time Management
- Safety Awareness
- Cleaning Procedures

Work History

Dishwasher

05/2022 to 03/2023

HuHot Mongolian Grills LLC – 249 S College Ave, Fort Collins, CO 80524

- Boosted team efficiency by keeping kitchen areas organized, clean, and properly sanitized.
- Delivered washed dishes to various stations throughout restaurant to help team stay productive and focused on customer needs.
- Disinfected counters and wiped down food prep surfaces to prevent illness and cross-contamination from raw meats.
- Kept kitchen areas neat and clean by removing trash and organizing supplies.
- Maintained proper temperatures, behaviors, and controls to meet or exceed health department standards.
- Completed extra cleaning work on garbage cans, racks, dry storage areas and other fixtures to keep kitchen spotless.
- Gently moved glassware, crystal, and other delicate items to prevent breakage.

Dishwasher

04/2021 to 05/2022

Brothers Bar & Grill – 147 S College Ave, Fort Collins, CO 80524

- Boosted team efficiency by keeping kitchen areas organized, clean, and properly sanitized.
- Delivered washed dishes to various stations throughout restaurant to help team stay productive and focused on customer needs.
- Disinfected counters and wiped down food prep surfaces to prevent illness and cross-contamination from raw meats.
- Kept kitchen areas neat and clean by removing trash and organizing supplies.
- Stored dishes, utensils and kitchen equipment in proper locations.
- Completed extra cleaning work on garbage cans, racks, dry storage areas and other fixtures to keep kitchen spotless.

Dishwasher

08/2019 to Current

Krazy Karl's Pizza

- Assisted with kitchen prep work to help operations run smoothly and meet customer needs.
- Completed extra cleaning work on garbage cans, racks, dry storage areas and other fixtures to keep kitchen spotless.
- Scraped, washed and efficiently restacked dishware, utensils and glassware to keep kitchen ready for customer demands.
- Kept kitchen areas neat and clean by removing trash and organizing supplies.
- Boosted team efficiency by keeping kitchen areas organized, clean and properly sanitized.
- Cleared, washed and stacked all plates, dining utensils and trays quickly and without breaking.
- Kept work area clean, dry and free of debris to prevent incidents and accidents.
- Washed and sanitized dirty dishes by hand and by using dishwasher.

Prep Dishwasher

05/2018 to 07/2019

Village Inn Pancake House

- Washed and sanitized dirty dishes by hand and by using dishwasher.
- Helped team meet expected demands by restocking work areas throughout restaurant such as server stations, salad bars and supply cupboards.
- Efficiently loaded and unloaded dishwashers, cleaning by hand large pots or cook line items used often by kitchen staff.
- Oversaw incoming deliveries, including unboxing supplies, shelving stock and rotating items.
- Kept kitchen areas neat and clean by removing trash and organizing supplies.
- Moved items from main storage areas to easily accessible small fridge, freezers and containers to support kitchen staff efficiency.
- Disinfected counters and wiped down food prep surfaces to prevent illness and cross-contamination from raw meats.
- Increased machine efficiency by scraping and pre-washing dishes.
- Kept work area clean, dry and free of debris to prevent incidents and accidents.
- Paid close attention to all instructions from supervisor and completed tasks on time.
- Worked with chemicals such as detergent, rinse agents and sanitizers to protect customer health.
- Gently moved glassware, crystal and other delicate items to prevent breakage.
- Cleared, washed and stacked all plates, dining utensils and trays quickly and without breaking.

Dishwasher

04/2018 to 06/2019

Old Chicago Pizza

- Efficiently loaded and unloaded dishwashers, cleaning by hand large pots or cook line items used often by kitchen staff.
- Washed and sanitized dirty dishes by hand and by using dishwasher.
- Scraped, washed and efficiently restacked dishware, utensils and glassware to keep kitchen ready for customer demands.
- Completed extra cleaning work on garbage cans, racks, dry storage areas and other fixtures to keep kitchen spotless.
- Assisted with kitchen prep work to help operations run smoothly and meet customer needs.
- Increased machine efficiency by scraping and pre-washing dishes.
- Kept kitchen areas neat and clean by removing trash and organizing supplies.
- Gently moved glassware, crystal and other delicate items to prevent breakage.
- Effectively scrubbed and scoured pots and pans using sponge and steel wool products to remove burnt-on food.
- Efficiently and quickly cleaned various dishes, silverware and glassware to provide smooth service and reduce wait times.
- Maintained proper temperatures, behaviors and controls to meet or exceed health department standards.
- Cleared, washed and stacked all plates, dining utensils and trays quickly and without breaking.

- Kept work area clean, dry and free of debris to prevent incidents and accidents.

Dishwasher/overnight Cleaner

12/2017 to 03/2018

Elizabeth Hotel

- Washed and sanitized dirty dishes by hand and by using dishwasher.
- Stepped into additional roles during busy times to boost coverage of important stations.
- Moved items from main storage areas to easily accessible small fridge, freezers and containers to support kitchen staff efficiency.
- Paid close attention to all instructions from supervisor and completed tasks on time.
- Increased machine efficiency by scraping and pre-washing dishes.
- Completed extra cleaning work on garbage cans, racks, dry storage areas and other fixtures to keep kitchen spotless.
- Disinfected counters and wiped down food prep surfaces to prevent illness and cross-contamination from raw meats.
- Maintained proper temperatures, behaviors and controls to meet or exceed health department standards.
- Oversaw incoming deliveries, including unboxing supplies, shelving stock and rotating items.
- Kept kitchen areas neat and clean by removing trash and organizing supplies.

Dishwasher

05/2017 to 12/2017

Midici Neapolitan Pizza

- Efficiently loaded and unloaded dishwashers, cleaning by hand large pots or pizza/dough line items used often by kitchen staff.
- Washed and sanitized dirty dishes by hand and by using dishwasher.
- Stepped into additional roles during busy times to boost coverage of important stations.
- Scraped, washed and efficiently restacked dishware, utensils and glassware to keep kitchen ready for customer demands.
- Completed extra cleaning work on garbage cans, racks, dry storage areas and other fixtures to keep kitchen spotless.
- Worked with chemicals such as detergent, rinse agents and sanitizers to protect customer health.
- Assisted with kitchen prep work to help operations run smoothly and meet customer needs.
- Increased machine efficiency by scraping and pre-washing dishes.
- Kept kitchen areas neat and clean by removing trash and organizing supplies.

Overnight Stocker

11/2016 to 05/2017

King Soopers

- Readied items for sales floor stocking by affixing tags and preparing pallets.
- Realigned merchandise throughout assigned section to give shelves and racks professional

appeal.

- Performed light housekeeping and cleaning by discarding trash and cardboard and sweeping and mopping floors.
- Collected assigned merchandise and transported to store floor locations using hand trucks.
- Checked for outdated and overripe grocery items and removed from inventory.
- Inspected floor displays, noted missing items and immediately replenished merchandise.
- Unboxed product and placed on shelves according to layout and planogram guidelines.
- Used dollies and pallet jacks to unload and organize merchandise from delivery trucks.
- Unloaded arriving product stock and moved to store display areas.

Overnight Stocker

05/2016 to 11/2016

Walmart

- Performed light housekeeping and cleaning by discarding trash and cardboard and sweeping and mopping floors.
- Realigned merchandise throughout assigned section to give shelves and racks professional appeal.
- Readied items for sales floor stocking by affixing tags and preparing pallets.
- Removed all boxes and related trash from sales floor and processed through compactors.
- Scanned shelves and product cases to locate expired, outdated and spoiled items.
- Kept aisles clear and clean while restocking to prevent accidents and enable others to easily pass by.
- Unloaded arriving product stock and moved to store display areas.

Dishwasher

02/2015 to 05/2016

CSU Dining Hall (Durrel Location)

- Helped team meet expected demands by restocking work areas throughout restaurant such as server stations, salad bars and supply cupboards.
- Washed and sanitized dirty dishes by hand and by using dishwasher.
- Scraped, washed and efficiently restacked dishware, utensils and glassware to keep kitchen ready for customer demands.
- Completed extra cleaning work on garbage cans, racks, dry storage areas and other fixtures to keep kitchen spotless.
- Worked with chemicals such as detergent, rinse agents and sanitizers to protect customer health.
- Gently moved glassware, crystal and other delicate items to prevent breakage.

Warehouse Worker

12/2014 to 02/2015

OffterBox

- Alternated goods in inventory by observing first-in/first-out approach to keep shelves organized

and properly stocked.

- Used hand-held devices and computers to record and monitor inventory levels and completed audits to uncover and address inaccuracies.
- Completed over 150 customer orders each day in warehouse setting.

Fast Food Worker

03/2013 to 10/2014

Taco Johns

- Checked completed orders for accuracy and bagged meals for easy carrying.
- Reduced customer wait times by quickly and efficiently operating customer window and sales register.
- Prepared variety of foods according to customers' orders or supervisors' instructions, following approved procedures.
- Maintained high standards of customer service in high-volume, fast-paced operations.
- Followed food safety procedures outlined in company policies and health and sanitation regulations to prevent food borne illness.
- Maintained clean, sanitized and well-organized food preparation zones.
- Wiped counters and sanitized equipment to maintain clean food prep and dining areas.
- Performed food preparation responsibilities to meet franchise standards for quantities, speed and packaging.
- Restocked workstations with supplies and food display cases with fresh selections to decrease customer waiting during busy periods.

Education

Poudre High School - Fort Collins, CO

Additional Information

Dedicated, critical and creative thinking individual who strives to keep the kitchen working like a well oiled machine thru speed, efficiency and a professional attitude.

Witty sense of humor that makes others feel warm, welcome and engaged to be at said work environment.