

Felipe Herrera

Fort Collins, CO 80521

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I'm a hard worker who adapts to the work environment quickly. I'm fast on my feet once I know my job. I work smart, thinking ahead of time, beating the clock. I can work long periods of time without breaks. I'm always willing to learn more. I never call in unless it's a family concerned issue. I am never late, and always ready for any tasks. Willing and fit for heavy liftings. I overlook all my work, and have high attention to detail.

Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

Federal Contractor

Great Western Maintenance Corp - Fort Collins, CO

March 2019 to August 2021

I hold a janitorial position at a federal building, my duties involve taking care of the 1st floor, which is the Post Office. I take care of the restrooms, breakrooms, and locker rooms. Along with throwing trashes sweeping and moping the main floor, taking care of the letter carrier work stations. Clear the loading bay area and keeping up on constant disinfecting of tables, door knobs, etc, due to the coronavirus. I have worked on every floor of the building but I hold it down in the post office. I've also cleaned the other floors in the building including the office of homeland security, the office of IRS, and the social security office.

Cook/Prep/Packing

KFC & A/W - Fort Collins, CO

November 2017 to February 2019

Cook: This was my first position when I started working here, I was the main night and day cook. My main part of the job was to be making just strictly chicken. I also restocked for all cooks, for the preps, and for people on the packing line. Throughout each day or night I had to wash all the dishes. I had to filter all the oil, and clean all the fryers. I had to drain oil into a filter box, and let the oil filter for 30 minutes to clean oil for next use. When I cleaned the fryers I scrubbed the inside with dishsoap. Then, I would rinse the soap with hot water to clear the fryer from all the soap, then I would sanitize the top of fryer, the lid, and the control panels. At the end of every night I would end it with the chicken count seeing how many cases, bags, or pieces we have left at the end of the day to determine how much we've sold though the day.

Exterior

All Around Detail - Fort Collins, CO

April 2013 to January 2019

There was only two of us workers, I worked more on exterior. I had to always move fast and stay on my feet. Always have to be ahead of the clock to stay right on schedule. I specialized in claybar, polish and buff to leave the perfect glass look to your paint, leaving it smooth to the touch. I dressed up tires, cleaned rims with with a tough grim eating acid. Widows and mirrors would be crystal clear, freeing them away from condensation and water spots.

Car Detailer

Education

High school

Poudre Community Academy - Fort Collins, CO
August 2015 to May 2018

High school or equivalent

High school

Poudre Community Academy - Fort Collins, CO

Skills

- Teachers aid (2 years)
- Cook/Server at Catholic Charities (2 years)
- Janitor at All Around Detail (5 years)
- Bodywork/ Painting (3 years)
- Welding
- Maintenance
- Remodeling
- Drywall
- Landscape maintenance
- Carpentry
- Facilities maintenance
- Handyman

Certifications and Licenses

Welding

August 2017 to Present

I went to Front Range Community College for my senior year of high school, the class was only one year, but I got my certificate.

Additional Information

I am a great worker, I adapt to the work environment quickly. I learn quickly and better hands on. Once I know my job I'm always on top of everything.