

CHARLES FLEURY

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SUMMARY

To obtain a local/regional driving position, using my skills and experience in driving, in the delivery and receipt of goods, and in customer service.

Additional career background includes cooking, food service and food handling—in accordance with all Minnesota Dept. of Health food safety and sanitation requirements. I also have experience in ordering and receiving bulk food for restaurant operations. This includes checking the order against the invoice, inspecting items delivered, and stocking. Interacting with the delivery driver required good communication skills, tact and diplomacy.

I am very comfortable working independently without supervision, and I also work well with a team. I take the initiative when performing my job, and pitch-in with whatever else needs to be done. I have a high commitment to quality and to good customer service. I take pride in my work.

License: CDL Class A, with Air Brakes and HAZMAT endorsement (pending)

Experience: straight trucks, box trucks, cargo vans, tractor trailers

EMPLOYMENT HISTORY

CDL Training: Interstate Driving School, South St Paul, MN. October 2013 to March 2014 (graduation)

Sky Foods Catering, Mendota Heights, MN, March 2011 to May 2013

Food preparation and delivery, for remote on-site contract (at CH Robinson, Eden Prairie). Food service was breakfast through lunch; tasks included receipt of weekly Sysco order, inspecting and stocking for client meal services. Prepped, delivered and set-up corporate meeting banquets. Drove cargo van daily for food pickup and delivery.

Atiki's Flight Catering, St Paul, MN, January 2011 to February 2011

Food preparation and delivery. Daily catering service for private jets, with time-sensitive delivery to planes at various Twin Cities airports, using company vehicles. Job duties included intake of Sysco orders.

Aramark, St Paul, MN, November 2010 to December 2010

Food preparation at sauté station part time days; this included prep/setup and cooking items to order.

Nye's Polonaise Restaurant, Minneapolis, MN, November 1997-May 2010

Food preparation, specializing in salads, seafood prep, desserts and lighter fare such as soups and sauces. Resourceful in working with available ingredients to create new menu items. Worked closely with chef in developing menu specials. I was responsible for intake of food order delivery, inspecting and signing for delivery and stocking. Pro-active in reducing food costs and eliminating waste. Effective time management skills.

Steak and Ale, Bloomington, MN-March 1993 to February 1998

Quality Assurance/Food expeditor. Visually verifying that food order was complete to the customer's specific request, with garnishing and correction of any errors. Worked closely with wait staff to ensure food was promptly served. Responsible for salad and dessert preparation station during holiday crunch times, as well as back up and support of hot line. Assisted with ordering, rotation and stocking of delivered items.

The Good Earth, Edina, MN-September 1995 to November 1997

Cook. Duties included preparation of all menu items as well as receiving and rotating quality stock items upon delivery from Kraft.

Education:

- Interstate Trucking, South St. Paul MN, licensed CDL Class A
- College coursework at Minneapolis Community College and University of MN-Twin Cities Campus
- HHH Job Corps-Graduated 1988 –Culinary Arts Program

Interests and Hobbies: Cooking from scratch with organic and locally grown foods. I enjoy all ethnic cooking and am particularly skilled at Asian and Mediterranean cuisine. I enjoy camping and fishing; I am self-taught in playing the guitar.