

Ge Vang

Summary

Experienced and highly skilled professional with a diverse skillset including janitorial, sanitation, warehouse, and culinary arts. Exceptional attention to detail. Hard worker, team player, dedicated to the job. Excellent interpersonal skills. Dependable.

Skills

Janitorial/Sanitation

- Service, clean, and supply restrooms
- Gather and empty trash
- Clean building floors by sweeping, mopping, scrubbing, and vacuuming
- Follow procedures for the use of chemical cleaners and power equipment to prevent damage to floors and fixtures
- Mix water and detergents or acids in containers to prepare cleaning solutions, according to specifications
- Replace light bulbs
- Notify managers concerning the need for repairs
- Clean windows using Windex

Warehouse

- Packaged and loaded items
- Coordinated shipping and receiving
- Received and counted stock items, and recorded data manually or on the computer
- Packed and unpacked items to be stocked on shelves in stockrooms and warehouses
- Verified inventory computations by comparing them to physical counts of stock, and investigated discrepancies and corrected errors
- Stored items in an orderly and accessible manner in the warehouse
- Marked stock items using identification tags, stamps, electric marking tools, or other labeling equipment
- Cleaned and maintained supplies, tools, equipment, and storage areas in order to ensure compliance with safety regulations
- Determined proper storage methods, identification, and stock location based on turnover, environmental factors, and physical capabilities of facilities
- Kept records on the use and damage of stock or stock handling equipment
- Examined and inspected stock items for wear or defects, reporting any damage to supervisors
- Provided assistance or direction to other stockroom, warehouse, or storage yard workers

Culinary Arts

- Inspected and cleaned food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.
- Ensured food is stored and cooked at correct temperature by regulating temperature of ovens, broilers, grills, and roasters.
- Ensured freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.
- Turned or stirred foods to ensure even cooking.
- Seasoned and cooked food according to recipes
- Baked, roasted, broiled, and steamed meats, fish, vegetables, and other foods.
- Weighed, measured, and mixed ingredients according to recipes using various kitchen utensils and equipment.
- Portioned, arranged, and garnished food, and served food to waiters or patrons.
- Observed and tested foods to determine if they have been cooked sufficiently, using methods such as tasting, smelling, or piercing them with utensils.
- Washed, peeled, cut, and seeded fruits and vegetables to prepare them for cooking

Experience

City Wide Maintenance MN	Janitorial Subcontractor	Twin Cities, MN	2015 – Present
Bangkok Cuisine	Cook	Detroit, MI	2014
Independent Contractor	General Labor	Sacramento, CA	2011 – 2013
Select Staffing	Warehouse	Merced, CA	2010
Talent Tree	Warehouse	Sacramento, CA	2009
Foster Farm	Sanitation	Fresno, CA	2008
Cornerstone Staffing	Warehouse	Sacramento, CA	2007
Independent Contractor	General Labor	Sacramento, CA	2005 - 2006

References available upon request