

Godson Asem

ARMED SECURITY SUPERVISOR

Aurora, CO 80012

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7023283485

obtain a position as a baker in a facility where I can perfect my acquired skills, and learn new things to help reach the top of my profession.

Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

ARMED SECURITY SUPERVISOR

ADVANCED PROFESSIONAL SECURITY - Denver, CO

April 2015 to Present

Supervise the interviewing, hiring, scheduling and day to day activities of an armed security staff providing security for a manufacturing facility. Lead and train a small but highly professional staff. Resides as the expert in occupational health, safety and system security. Ensures a consistent safety culture throughout the location of all employees to achieve common goals. Oversees the successful completion of all related audits including those conducted by corporate and client staff and by provincial and federal regulatory agencies. Ensures that safety technology is used and those results are examined, trend data is analyzed and plans are developed to reduce and then prevent future safety incidents. Oversees corporate & local security and safety incentives and programs are managed effectively and consistently. Ensures all security, safety and training manuals, programs, policies and procedures are current and meet the needs of the operating division. Provides direct daily supervision of security, safety and training. Conducts daily, weekly and monthly reviews of key security, safety and training metrics and recommends strategies and solutions for improvements. Represents company in grievance procedure with security and safety related issues. Addresses human resource issues promptly, accordingly and following the principles of progressive discipline where appropriate, emphasizing corrective actions to improve individual performance. All other duties as assigned.

BIMBO BAKERY COLORADO USA

July 2014 to 2015

Responsibilities of Bakery Production include - PAN O MAT OPERATOR I had to make sure that the dough was inside the pans correctly so that it could cook. Know and understand all positions associated with the production and shipping of the product. Know and understand Bread Sponge Mixer, Bun Mixer, Extruder, Oven, and Bagger Ensure proper set up and operation of machines Perform all quality control checks Properly lock out/ tag out any applicable equipment before cleaning Keep work area clean Throw discarded product into designated areas Communicate effectively with other operators and supervisors Any other duties deemed necessary by supervision The oven to be cooked Ability to multi-task in a fast-paced environment, Ability to solve practical problems and deal with a variety of changing situations.

ANGLO AUSTRIAN BAKERY COMPANY
June 2006 to February 2014

Bread and Pastry Baker Responsibilities include: Weighing and measuring ingredients, using measuring cups and spoons. Mixing ingredients to form dough or batter by hand or using electric mixer. Rolling and shaping dough, using rolling pin and cutting dough in uniform portions with knife, divider, cookie cutter. Molding dough into desired shapes, placing dough in greased or floured pans, and trimming overlapping edges with knife. Mixing and cooking pie fillings, and pouring fillings into pie shells and topping filling with meringue or cream. Cutting, peeling, and preparing fruit for pie fillings. Other duties include: Checking production schedule to determine variety and quantity of goods to bake, spreading or sprinkling toppings on loaves or specialties and placing dough in oven using long-handled paddle, covering filling with top crust

placing pies in oven and adjusting drafts or thermostatic controls to regulate oven temperatures.

Mixing and baking ingredients according to recipes to produce small quantities of breads, pastries, and other baked goods for consumption on premises or for sale as specialty baked goods. Measuring flour and other ingredients to prepare batters, dough, fillings, and icings, using scale and graduated containers. Placing dough in pans, molds, or on sheets, and baking dough in oven or on grill.

SHIPPING AND RECEIVING SUPERVISOR: ANGLO AUSTRIAN BAKERY COMPANY - LONDON UNITED KINGDOM - June 2006 - Feb 2014 - Duties will include: Loading and unload pans from production line Stack and unstack pans. Load and unload oven and/or proof box. Dump waste buckets Assist with other positions as assigned by supervisor. May fill in for absent positions in production or packaging areas. Take appropriate action to ensure the integrity and sustained certification of the food safety and food quality system. Responsible for reporting and taking any necessary action to prevent food safety and food quality problems from occurring. Responsible for following and enforcing procedures outlined in the Food Safety Plan and the Food Quality Plan and any other programs that support the SQF system and other 3rd party audits. Other duties as assigned.

Overnight Supervisor

Devereux Cleo Wallace - Westminster, CO
September 2001 to March 2006

Provide supervision (during sleeping and awake hours) and implement care/treatment plans to all youth in the unit. Communicate youth-related information with other staff, with schools, with a therapist, with a doctor's office, with a social worker or probation officer, with a youth's parent/guardian, as needed/required.

Maintain a group home environment that is: positive, neat, clean and in good condition, (e.g. to do laundry, cooking, household cleaning) as needed/scheduled.

Assure that each youth's personal hygiene, clothing, nutritional, and medical needs are met. Assure that each youth is following their schedule, aware of appointments, and is off to school on time.

Perform material organization, filing, and typing, writing, charting, record keeping, as requested/scheduled/posted/needed. Assist / support/ follow the client's individual treatment plan (ITP) through planned one-on-one interactions with client.. Communicate Monthly with the Treatment Manager/Case Manager for consultation regarding the client and families being served. Complete and turn in contact notes and billing sheets weekly to the Community Division office. Promote gradual emotional growth in the client and family. Assist in the prevention of out-of-home or higher level placements. Serve as a professional member of client's treatment team by working in cooperation with team members in the ongoing development and implementation of the client's ITP.. Assist family to develop and maintain positive structure,

Education

Associate in management

Ghana Armed Forces, Taekwondo instructor - Ghana
March 1997 to June 2001

Associate in Conflicts management

United Kingdom - London

Associates Degree

University of Ghana logon

Skills

Computer skills, baton, handcuffs training (4 years)

Certifications/Licenses

CCW permit, VIP Bodyguard training and Certified coach taekwondo by world taekwondo federation

Additional Information

More than 13 years' experience in shipping and receiving and bread and pastry manufacturing techniques. Extensive knowledge of raw materials, production processes, quality control, costs, and other techniques for maximizing the effective manufacturing and distribution of goods. Highly trained in high volume dessert and pastry production and specialty desserts including custom, gingerbread, wedding, cupcakes, etc. Experience in Menu Planning & Development Experience with Food Costing and Inventory Management. Excellent communication and interpersonal skills.