



GREG DANIELS

2525 E 104th Ave #1631

Thornton CO 80233

Gshocc77.gd@gmail.com

OBJECTIVE

A Highly skilled cook with excellent customer service skills and food prep experience. I am seeking a position with a career path in a company that strives for excellence and values integrity and respect.

Skills

Customer Service, Warehouse, Team player, Decision making, Leadership, Multitasking, Problem Solving, Time management, Reading comprehension, Speaking, Active listening, food handling, safety, team work, excellence,

Golden Corral 9/7/2019- present Thornton, CO

Preparing fried food such as Chicken, Fish, Onion Rings, Pork Chops, Jalapeños, Okra, Steak Fries

Cleaning work station filtering oil taking trash to the compact rotating food bins making sure there's constantly fresh food available

Global Insight/ A Way To Grow 5/2017-6/2019

Denver, CO

- Operate machinery used in the production process, or assist machine operators.
- Place products in equipment or on work surfaces for further processing, inspecting, or wrapping.
- Examine products to verify conformance to quality standards. .
- Observe equipment operations so that malfunctions can be detected, and notify operators of any malfunctions.
- Transfer finished products, raw materials, tools, or equipment between storage and work areas of plants and warehouses, by hand or using hand trucks or powered lift trucks

11/2016-2/2017 Quiznos Grill Denver, CO

- Inspect and clean food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.
- Ensure food is stored and cooked at correct temperature by regulating temperature of ovens, broilers, grills, and roasters.
- Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock. .
- Wash, peel, cut, and seed fruits and vegetables to prepare them for consumption.
- Carve and trim meats such as beef, veal, ham, pork, and lamb for hot or cold service, or for sandwiches.

3/2014-8/2016 Safeway Denver, CO

- Turn or stir foods to ensure even cooking.
- Season and cook food according to recipes or personal judgment and experience.
- Bake, roast, broil, and steam meats, fish, vegetables, and other foods.
- Weigh, measure, and mix ingredients according to recipes or personal judgment, using various kitchen utensils and equipment.

EDUCATION

East High School HSD 2000-2004
Community College Of Denver 2004-2006