

Ronald Heard

Cook/Assembly

Rochester, MN

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2pm
11/20
ENTERED

Authorized to work in the US for any employer

WORK EXPERIENCE

Machine Operator/Assembler

Welch - Dodge Center, MN - 2010-07 - 2015-05

Responsibilities

- Operating and maintaining all types of heavy equipment
- Translating the blueprints and dimensions on drawings to perform aligning, loading, operating, and other related tasks
- Oiling and greasing the machines and ensuring their proper workability
- Adjusting the operating speed and controlling the load of the machines
- Arranging and setting up the material handling equipment and machineries
- Monitoring the machine operations to see that the finished products and components are aptly matching with the quality and quantity constraints of the company
- Providing minor specifications to upgrade the systems as required
- Examining and discarding defective goods and packaging components
- Replenishing, stocking, and sorting the packaging supplies
- Loading and placing the prepared commodities in appropriate depot locations
- Recalibrating and cleaning the machineries after completing the production activities
- Maintaining a report of the total measure of goods manufactured per day
- Checking the newly installed machines for their efficiency and delivering a report for the same to the senior officials

Skills Used

- Sound technical skills and ability to fix problems with any type of machinery
- Knowledge of maintaining and upgrading different machines
- Ability to work with schematics and comprehend complex technical instructions and blueprints
- Professional interactive and customer service skills
- Physically fit and sound
- Ability to work for extended hours
- Solid base in mathematics
- Excellent analytical skills with the ability to pay profound attention to detail
- Good supervisory skills

Cook

Perkins - Owatonna, MN - 2013 - 2015

Receive food ingredients and supplies from main kitchen and pantry as required for daily operations.

- Review production schedule to determine food requirements including variety and quantity of food for preparation and to assemble supplies and equipment needed for daily cooking activities.
- Season and prepare a wide variety of foods such as vegetables, fruits, meats, soups, salads, and cereals in accordance with prescribed recipes.

- Strong ability to use standard food preparation utensils such as knives, spoons, tongs and whips.
- In-depth ability to operate power driven equipment such as a meat slicer or mixer.