

JORGE FRANCO

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OBJECTIVE

To secure a position in an environment that offers a greater challenge that will lead to a lasting relationship and the opportunity to help the company advance efficiently. I would like to accomplish proficiency with additional training and schooling, if employer provided and directed. The ability to advance in my skills for the company and my own personal professional goals.

SKILLS/EXPERIENCE

I have had an exhaustive experience in the Meat Cutter industry in the Metro area. As of July 2018, I have changed my focus to accomplish a Maintenance/ Technical career.

July 2018 to July 2019 – Griffis Property & Maintenance- Highline Residential Property-Maintenance Technician

Responsibilities included: Outside building maintenance, electrical work, plumbing, PVC, all appliances in apartment, preparation to move-ins, paintings, drywall, and pool maintenance. Additional tasks were performed due to team needs.

August 2019 to June 2021- Hospital Cooperative Laundry Inc.-/ Rocky Mountain Orthodontics -Maintenance Technician

Responsibilities included: Overall assignment- to fix and repair all the industrial machines. To perform established functions in installed equipment, perform preventive maintenance, address electrical issues, test and make adjustments. Proficiency in reading electrical systematics. Follow written and verbal instructions. Perform all the tasks as directed by qualified electricians, plumbers, hydraulics pneumatics, boiler application.

July 2021 to December 2021- Izzio Artisan Bakery/ Swire Coca-Cola Production Plant -Maintenance Technician

Responsibilities included: Troubleshoot, repair and maintain bakery equipment both mechanical and electrically. Perform preventative maintenance on all equipment. Make recommendations for improvements, and solving maintenance-related problems. Ability to troubleshoot 3 phase and motor control circuits. Communicate parts inventory tracking based on usage to Plant Engineer. Ability to follow company GMP's(Good Manufacturing Practices) and Food Safety practices. Required to have a complete set of personal tools, electrical multi-meter, and tool box.

Responsibilities included: Review rating instructions. Experience with packing/high speed production (e.g. bottling, consumer products, etc.).Experience with PLC (e.g. Industrial maintenance, computer control systems, etc.). Experience with pneumatics(solenoids,cylinders,motor brakes, reading, troubleshooting).Experience with pneumatics/air compression(e.g., valves, cylinders, etc.). Experience with preventative maintenance (computerized preventative charts/data).Experience with pumps /schematics.

Currently, I am working at MYCO Technology as a Maintenance Technician/Mechanic since January 2022. It is located at 18250 E. 40TH Ave, Suite 50, Aurora, CO 80011.

EXPERIENCE

- April 2015- June 2018 **Assistant Manager/Meat Cutter, Sprouts**
Assist with training and managing other employees in areas of quality control, time management, and sanitation and safety. Supervise associates, control inventory, and order product to meet company standards. Show strong self-management and display effective managerial behavior by facilitating workflow and making sure employees stay on task. Proficient in cutting, trimming, and grinding meats such as beef, pork, poultry, and fish to prepare meat in cooking form. Strong ability to efficiently operate meat equipment. Take initiative to direct crew in cutting, packaging and clean up. Thorough knowledge of proper food handling which includes storing and rotating meat cuts along with washing and sanitizing meat room and equipment according to government guidelines. Implement excellent customer service and problem-solving skills to resolve complaints promptly and professionally. Proven record of performing all other responsibilities as directed by management.
- Jan. 2014 – April 2015 **Meat Cutter, Save-A-Lot**
Cut and trimmed bones and meat in keeping with company standards. Rotated merchandise as needed to ensure appropriate storage practices. Kept department clean and sanitary. Hands on experience in knife and meat processing equipment. Highly skilled in resolving customer complaints and questions. Took initiative to find extra tasks when scheduled duties were completed.
- April 2008 – Oct. 2014 **Meat Cutter, King Soopers**
Supervised other meat cutters to ensure tasks were completed according to company guidelines. In depth knowledge of maintaining first contact between establishment and customer. Displayed ability to work under pressure. Required excellent physical stamina and the ability to multi-task. Utilize point-of-service (POS) computer system for automated order taking. Follow procedures for safe food preparation, assembly, and presentation. Welcomed the customers with proper verbiage and probing for their food orders politely while always encouraging them to add an additional item to their order to increase the company's profit.
- March 1998 – April 2008 **Meat Cutter/Assistant Manager, Safeway**
Provided leadership management with production requirement and set work schedules. Managed the requirements and order of meat supplies to maintain proper inventories. Trained employees on problem solving skills with customers, and proper meat cutting and packaging. Prepared and placed meat cuts and products in display counter, so they will appear attractive and catch the shopper's eye. Highly skilled in resolving customer complaints and addressing questions. Receive, inspect, and store meat upon delivery to ensure meat quality. Completed meat logs and adhering proper sanitizing and maintaining a clean work environment. Efficiently operated meat equipment, wrapped, priced and weighed all meat items in accordance with specified procedures outlined by standard practice. Track record of greeting customers in a polite and friendly manner.

EDUCATION

May 1996 High School GED