

Joshua Johnson

Hire me, I like to work.

Fort Collins, CO 80525

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To better my future by making the most of my present.

Authorized to work in the US for any employer

Work Experience

Production Assistant

Horsetooth Hot Sauce - Fort Collins, CO

October 2017 to Present

Job Description: Run production of labeling & bottling Hotsauce, BBQ Sauce, & drink mixes, as well as maintain a clean & friendly work environment.

Security Officer

Code 4 Security Services - Fort Collins, CO

January 2017 to Present

Job Description: Private protection, or executive security, offers highly trained professionals that deliver VIP security and protection. Worked with TV celebrities, movie stars, and prominent individuals. Private Protection members all have military training, weapons training, physical combat and restraint training. Also highly skilled in the areas of logistics planning, threat assessment, crisis management, and emergency response.

Owner/Operator

Bootleg Boocho, LLC - Fort Collins, CO

February 2015 to April 2018

(307) 703-0124 - Ben Governale (Co-Owner) Devin Egger - (515) 321-8386

Job Description: Owner/Operator of local company dedicated in the manufacturing and distribution of fresh local Kombucha. All ingredients are locally sourced through the Food Co-op and all brewing equipment purchased through Hops & Berries, because I know how important it is to support local economy through every step of the process. Sales are made through various farmers markets and business owners who share the same visions as us.

Line Cook

Blind Pig - Fort Collins, CO

March 2017 to February 2018

Job Description: Dish Tech/Training Cook.

What I enjoy the most here is how willing they are to train people whom show ample desire to learn.

Fast paced

Fridays can make for some pretty insane dishwashing. Keep logs of f & ppm readings regularly.

Line Cook

Wild Boar Coffee - Fort Collins, CO
September 2015 to April 2017

Job Description: Keep all food prep surfaces sanitary, rotate fresh sanitizer buckets, wash dishes efficiently as to not run the cooks out of fresh dishes. Bussing tables, trash, recycling, keeping floors clean, and running food whenever possible. Always re-inventing the way you work on a daily basis to make not only your job, but the jobs of those around you move at a more desirable rate.

Dishwasher/Prep Cook

Locality Kitchen & Bar - Fort Collins, CO
September 2016 to March 2017

Job Description: Keep dishes clean in an effective, yet quick pace. Keep area tidy & clean, while also preparing any food items that need to be prepped. Follow food safety guidelines, keep morale high, being aware of corners/sharp items, & being an overall champ.

Security Officer

Big Al's Security Team - Fort Collins, CO
August 2015 to January 2017

Job Description: Changed over to Code 4 Security Services January 2017. Operations Manager of Big Al's started Code 4 after Al sold his company to CannaSecurity Corp., personnel changed over to Code 4 Security Services.

Also now Jay Suttor, manager from Big Al's, rolled over into the Operations Manager of Code 4 Security Services.

Custodian

Greensweep Cleaning & Maintenance - Fort Collins, CO
August 2014 to July 2015

Job Description: Take great care to every aspect of any contract, leave no shred of paper on floors, keep dust off surfaces, frequent change of mop water, making shiny things even more shiny is always a must.

Mover

Billy Goat Moving & Storage - Fort Collins, CO
January 2014 to August 2014

Job Description: Come to work knowing that each and every day you are going to be making a pivotal difference in somebody's life in one way or another. My mind, body and spirit was tested in this line of work in many different ways and I cannot thank Jack and Fry enough for sharing their unique perspectives in work and life.

Education

High school or equivalent

Mountain View High School
2008

Skills

- Fast learner with the knowledge of basic construction, mechanic skills, and safety regulations.
- Organization and clean work.
- Customer Service Superstar.
- Operation of small equipment such as- Forklifts, boom lifts, scissors lifts, skid steers, and backhoes.
- Comprehensive background in sanitary guidelines set down by the FDA.
- Able to act quickly and make decisions when necessary.
- Multi-faceted
- Landscape Maintenance
- Food Safety
- Custodial Experience
- Crisis Management
- Moving Experience
- Crisis intervention
- Retail sales
- Developmental disabilities experience
- Customer service
- Kennel experience
- Google Docs
- Animal care
- Pet care
- Serving
- Bartending
- English
- Floral design
- Cash handling
- Driving
- Delivery driver experience
- Mobile testing
- Restaurant experience
- Leadership
- Sales
- Retail management
- Pet Grooming
- Security
- Case Management
- Busser
- Cooking
- Cleaning Experience

- Data Entry
- Kitchen Experience
- Merchandising
- Heavy Equipment Operation
- Conflict Management
- Commercial Cleaning
- Social Work
- Host/hostess experience
- Supervising Experience
- Food Preparation
- Load & Unload
- Brewing
- Warehouse experience
- Forklift
- Knife skills
- Event planning
- Computer literacy
- Courier
- Management
- Box truck
- Cost management
- Food service
- POS

Certifications and Licenses

Security Guard

First Aid Certification

ServSafe

Food Handler Certification

TIPS

Assessments

Work style: Reliability — Highly Proficient

December 2019

Tendency to be dependable and come to work

Full results: [Highly Proficient](#)

Mechanical Knowledge — Highly Proficient

December 2019

Understanding and applying mechanical concepts and processes.

Full results: [Highly Proficient](#)

Supervisory skills: Motivating & assessing employees — Highly Proficient

January 2021

Motivating others to achieve objectives and identifying improvements or corrective actions

Full results: [Highly Proficient](#)

Work style: Conscientiousness — Highly Proficient

February 2021

Tendency to be well-organized, rule-abiding, and hard-working

Full results: [Highly Proficient](#)

Food service: Customer situations — Expert

February 2021

Ensuring customer satisfaction, prioritizing tasks, and suggesting products in a food service setting

Full results: [Expert](#)

Front desk agent (hotel) — Expert

February 2021

Selecting hotel rooms based on verbal requests and identifying errors in hotel data

Full results: [Expert](#)

Night auditor (hotel) — Highly Proficient

October 2020

Selecting hotel rooms based on verbal requests and identifying errors in hotel data

Full results: [Highly Proficient](#)

Delivery driver — Highly Proficient

December 2019

Interpreting instructions, reading maps, and solving problems.

Full results: [Highly Proficient](#)

Food safety — Highly Proficient

October 2020

Proper food handling, storage, and equipment use for preventing the spread of foodborne illness

Full results: [Highly Proficient](#)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.