

Juan Aguilera

Operator/Blender Technician

Pomona, CA 91767
jaguilera0586@gmail.com - (909) 284-0592

Well qualified professional; very dedicated, hardworking with a strong work ethic and with the ability to build lasting client relationships. Constantly raising service standards and quality operations.

Authorized to work in the US for any employer

WORK EXPERIENCE

Operator/Blender Technician

Ingredients By Nature - Claremont, CA -

2017-04 - 2018-03

- Operate with appropriate GMP regulations.
- Sanitize room & equipment using appropriate solutions.
- Follow recipe that is given in batch record
- Make 100% customer satisfaction production
- In process Bulk and Tap Density
- Fill out batch record in detail.
- Palletize finished goods.
- CIP is performed after and before production

GM

Upland Sports Arena - Upland, CA -

2013-08 - 2017-04

- Deliver 100% Customer satisfaction in food quality & service.
- Schedule staff week by week.
- Order by phone weekly or bi-weekly beer bottles or kegs (Gate City, Dale Bros, Anheuser-Busch)
- Select all food merchandise at Restaurant Depot weekly and deliver in own transportation.
- Responsible for Front & Back of the house.
- Always raising Standards up to date.
- Control GMP's (All staff wearing appropriate shoes and uniform, tucked in shirts, Sanitized buckets at each working station, daily dated label stickers for food product being used, Clean daily behind and under all equipment, frequently cleaning tables, chairs, walls in dining room, sweeping and moping floors multiple times during day)
- Reach certain sales numbers daily, weekly and monthly!!

Apprentice Carpenter

Oltmans Construction - Whittier, CA -

2011-07 - 2013-07

Carpenter:

- As a carpenter, I was responsible for Tenant Improvement (TI) work.
- Operated heavy machinery
- Assisted with the construction of framework.
- Cleaned work areas, machines, and equipment for safe and productive jobsite.
- Obtained the knowledge of different types of carpentry tools.

Operator

Nongshim Foods - Rancho Cucamonga, CA -

2009-03 - 2011-06

- Operate raw noodle in steamer, cutter, fryer and cooler.
- Control temperature in fryer and oil level, control steam pressure in steamer, control timing in cutter and cool air in cooler as well as the timing belt.
- Clean line frequently during shift.
- Also operate Mix & Waters (6 tanks.. 2 for each line.. 3 lines) order certain amount of water for 1 of each tank and follow recipe and add kgs. item and liquid item into tank, mix for certain amount of time then transfer to other tank to continue with production.

Operator

Omni Seals - Rancho Cucamonga, CA -

2008-04 - 2008-12

- Work with rubber and fiber glass
- Inspect raw material and transfer to work area.
- Mold rubber and fiberglass into hot moldings.
- Spray solution on hot molding then place the raw rubber or fiberglass then shut lid and give it about 6 manual presses then set to automatic and would press for 20 mins.
- End of shift had to meet certain number of finished goods.

EDUCATION

High School Diploma

Upland High School - Upland, CA

2001 - 2005

SKILLS

detail oriented, highly organized, Punctual, Team Player, VERY ORGANIZED

ADDITIONAL INFORMATION

- Management - Food Production - Forklift, Pallet Jack, Raymond
- Scheduling/Inventory - GMP Control - Scanner Picking Order
- Customer Service - Pharmaceutical Practice - Loading /Unloading
- Machine Operator - Sanitation Control

Skills Summary

- Fluently speak Spanish and English
- Accurate, Efficient, detail oriented and highly organized
- Punctual
- Team Player
- Works well under pressure
- Highly motivated to succeed and learn new skills