

Lorenzo Louderback

stocker/backroom associate

Charlottesville, VA 22901

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434-5669094

To succeed in an environment of growth and excellence and earn a job which provide me job satisfaction and self-development and help me achieve personal as well as organizational goals.

Occupational Licenses & Certificates

Certification Title Issuing Organization Completion Date

Culinary arts certified CATEC 05/2006

Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

Trimmer Climber

Asplundh Tree Expert Co - Charlottesville, VA

Forklift Operator/Order Puller

HarTru - Troy, VA

June 2017 to October 2017

Loading trucks, trailers, stocking pallets of merchandise

stocker/backroom associate

Target - Charlottesville, VA

October 2015 to April 2017

- Maintaining the stockroom in order
- Processing customer shipments and damages
- Transferring and receiving merchandise
- Assisting store staff in daily store operations
- Preparing store for bi-annual inventories
- Restocking clothing and store supplies
- Responsible for general store maintenance
- Verified inventory when they arrive
- unloading trucks,
- backroom stocking,
- Tagging products with code for easy finding

Line cook(saute, grill, fry, salads)

Bonefish Grill - Charlottesville, VA

October 2015 to April 2017

- Prepared a variety of meats, seafood, poultry, vegetables, and other food items.
- Assumed 100% responsibility for the quality of products served.

- Complied consistently with standard portion sizes and cooking methods, quality standards and kitchen rules, policies and procedures.
- Stocked and maintained sufficient levels of food products at line stations to assure a smooth service period.
- Maintained a clean and sanitary work station area including tables, shelves, grills, broilers, fryers, pasta cookers, sautéing burners, convection oven, flat top range and refrigeration equipment.
- Prepared items for broiling, grilling, frying, sautéing, or other cooking methods by portioning, battering, breading, seasoning and or marinating.
- Followed proper plate presentation and garnish set for all dishes.
- Handled, stored, and rotated all products properly; tracked and reported any food wastage.
- Completed required tasks within assigned time frames.
- Assisted in food prep assignments during off-peak periods as needed.
- cooking and preparing food

general laborer

Labor Ready - Charlottesville, VA

March 2013 to September 2015

- * flagging,
- * construction cleanup
- * store setup,
- * store cleaning,
- * brick layer helper,
- * catering,
- * event setup

Skills

Customer service, Detail-oriented, Hazmat, kitchen, Natural, Forklift Operator

Additional Information

Skills

- * Results-oriented * Superior Customer service * Customer-service focused
- * Quick learner * Focused and disciplined * Strong communication skills
- * Detail-oriented * Skillful kitchen staff trainer Natural leader
- * Customer service-focused * Back of house operation understanding * Exceptional problem solver
- * Organized * Shipping and Receiving * Valid Virginia driver's license
- * Buffing and waxing * Defect Tracking * Adaptable
- * Team Player * Hazmat Training