

Mathew Bonner

Mathew Bonner
1088 Dover Rd. Unit 304
Epsom NH,03234

(603)960-0346
bonnermatt44@gmail.com

Skills

- Heavy equipment/Forklift maintenance & operation
- Management of personnel and resources
- Troubleshooting & problem solving
- Computers and electronics

Professional Summary

Reliable and hard working individual with a wide range of knowledge and skills,who is passionate and motivated to continue to grow and succeed in the warehouse/logistics and fabrication/production industries. Someone who strongly believes the only reward needed for hard work and dedication is opportunity.

License & Certifications

- DOT medical card
- Forklift cert
- OSHA 10 card
- Serve safe certified

Experience

Universal Factory direct

Lead Cabnit Builder

145 Herritage Ave. Portsmouth NH

06/2017-present

-Handle all custom builds&specialty fabrication needs

-Warehouse/product storage,ordering,and delieveries

-preperation & QC of all other builders daily output/ deadlines

-ensure all upkeep and maitnace of shop tools,trucks,power equipment

Dining Adventures/Hungry Buffalo

Specialty Chef

58 RT. 129 Loudon NH

06/2015-06/2017

- Determine how food should be presented and create decorative food displays
- Collaborate with other personnel to plan and develop recipes or menus(daily specials) taking into account such factors as cost,seasonal availability of ingredients and likely number of customers

- Analyze recipes to assign prices to menu items based on food labor and overhead costs
- Monitor sanitation practices,inspect supplies,equipment,and work areas to ensure conformance to established standards

Stone & Quartz Creations

Lead yard operator

11 Tasker shore Dr. Northwood NH
04/2011-02/2015

- Operate and maintain many different styles and size forklifts(LP,diesel,indoor,outdoor,standing reach ect..)
- Verify inventory computations by comparing them to physical counts of stock and investigate discrepancies or adjust errors for three stone yards and fabrication facilities
- Issue or distribute materials,product,parts and supplies to customers or coworkers based on upcoming fabrication needs
- Determine proper storage methods,identification and stock location based on turnover and physical capabilities of facilities
- Used and maintained EnviroVantage water system,Bridge saw and CNC as needed to meet fabrication deadlines

Romano's Restaurant & Lounge

Kitchen Manager

27 Colby Rd. Litchfield NH
07/2005-03/2011

- Daily cashouts and bank drops
- Monitor compliance with health and fire regulations regarding food preparation and serving,,building maintenance and lodging
- Coordinate assignments for up to eighteen employees such as cooks,drivers,wait staff,bartenders,counter/phone help
- Schedule and order all food and bev deliveries
- Organize and direct worker training programs,resolve personnel problems,hire/fire new staff,evaluate employee performance
- Help start and was sole employee of Romanos wholesale pizza dough,cutting operating costs drastically while also bringing in a new revenue source

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| <p><input type="checkbox"/> <u>Education</u></p> | <hr/> <p><u>Penn Foster.edu</u> <u>2004-2006</u> <u>Sm. business Management</u></p> <p><u>Concord High School</u> <u>1999-2003 Concord NH</u></p> |
| <p><input type="checkbox"/> <u>References</u></p> | <hr/> <ul style="list-style-type: none">• <u>Brian Yorky - (603)988-4320</u> Head Chef, Hungary Buffalo• <u>Carolyn Price - (603)848-5220</u> Store Manager NaserDimonds |