

Nathan Drake

Loveland, CO 80538

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(970) 844-7052

Skilled Laborer who thrives independently or as a team member. Proactive in creating a safe and productive environment. Driven Salesperson with extensive experience computing sales prices and total purchases and processing cash and credit payments for items. Highly skilled at being able to increase customer satisfaction by delivering prompt and courteous customer service in store and on the phone. Quality-focused and efficient Cook adept at preparing and plating food in high energy, fast-paced kitchens.

Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

Lead Line Chef

Old Chicago Pizza - Greeley, CO

December 2018 to Present

Lead Lube Tech/ Porter

Tynans Nissan

November 2018 to November 2018

Fort Collins

Communicated with floor managers to determine merchandise placement. Established transportation cost standards and economical shipping practices. Delivered Cars To Sales Locations

Production Worker/Warehouse/Shipping/Receiving/Data Entry

Circle Graphics - Longmont, CO

January 2018 to September 2018

Communicated with Project managers to order on invoices the right material, Stocked and unloaded and Entered the Stock inventory.

Lot Porter

Tynan's Nissan Fort Collins - Fort Collins, CO

September 2016 to January 2018

Communicated with floor managers to determine merchandise placement. Established transportation cost standards and economical shipping practices. Delivered Cars To Sales Locations

Construction Laborer

Blain Stumpf

June 2014 to August 2016

Laid Gravel and Concrete, Drove Backhoe, Bobcat, Fork lift. Plate Tamped Sand For Backfill of House Foundations, Hung Drywall.

Line Cook

Applebee's Grill + Bar - Cameron Park, CA
August 2012 to May 2014

Prepared special orders including cakes, holiday dishes and party platters. Provided friendly and courteous service to all guests. Served guests food as soon as it was prepared, which helped to ensure that it was eaten at the proper temperature. Broke down heavy pallet loads of cases, boxes and bags. Swept floors and maintained sweep logs. Safely used knives, scales, wrappers, compactors, garbage disposals, pallet jack and hand trucks. Closed down the kitchen after each shift and precisely followed closing checklist for kitchen station

Education

Culinary Le Cordon Bleu College of Culinary Arts - Pasadena, CA
2016

High School Diploma

Ponderosa High School
2015

Skills

management (2 years), Oil Change (2 years), Service Tech, Tire Tech, Auto Tech, Lube Tech, Crib Master (2 years), Forklift Operator (1 year), Shipping And Receiving (2 years), Shipping And Receiving (2 years), Auto Technician, Quick

Certifications/Licenses

Culinary Arts

December 2015 to Present

Assessments

Merchandise & Supply Storage Skills – Highly Proficient

January 2019

Measures a candidate's ability to apply systematic processes for managing and storing products and merchandise.

Full results: https://share.indeedassessments.com/share_assignment/3t4xlpbqv6xjhvcs

Mechanical Skills: Monitoring – Highly Proficient

January 2019

Measures a candidate's ability to monitor machine indicators in order to ensure safe and appropriate operation.

Full results: https://share.indeedassessments.com/share_assignment/hs9ba6a4e3-iejkk

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