

DANIEL GALLEGOS

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Knowledgeable bilingual Meat Manager with over 20 years of experience in departmental best practice and operations; ensuring high customer satisfaction and adhering to strict regulatory requirements in a challenging environment. Consistently mentors' subordinates in cutting methods and safety measures. Motivational leader with highly effective critical thinking skills, driving employee retention and minimizing turnover. Focused on using training, monitoring, and morale-building techniques to maximize employee engagement and performance. Well versed in scheduling employees to maintain department operations. Offers diligence to minimize waste and excellent communication skills to foster positive relationships. Successful at driving customer satisfaction and building loyalty. Experience stepping into roles and quickly making positive changes to drive company success. Proven history of improving department processes, controlling loss, and driving sales growth through effective merchandising and employee coaching.

SKILLS

- Supply ordering
- Loss Prevention Policies
- Capital Improvement Planning
- Issue and Conflict resolution
- Multitasking
- OSHA
- HACCP
- Schedule Coordination
- Employee Development
- Pricing Expertise
- Critical Thinking
- Strong Work Ethic
- Relationship Building
- Ecolab

EXPERIENCE

SPROUTS FARMERS MARKET

MEAT DEPARTMENT MANAGER | MARCH 2014 – CURRENT

Supervise meat department team to deliver on business needs and contribute to the overall store success. Ensure the meat department meets safety and sanitation regulatory standards. Develop and implement process to maintain operation effectiveness while improving the customer experience.

- Implemented health and food safety protocols for sales and production environments.

- Determined effective department schedules and delegated work to employees based upon strength and experience.
- Performed waste minimization, saleable yield, and predictive costing methods for meat department.
- Monitored inventory usage, placed supply orders, and oversaw stocking of new goods.
- Established loyalty, executing flawless customer engagement to drive client retention.
- Completed thorough opening, closing and shift change functions to maintain operational standards each day.
- Provided leadership, insight and mentoring to newly hired employees to supply knowledge of various company programs.
- Recruited and trained new employees to meet job requirements.
- Mediated conflicts between employees and facilitated effective resolutions to disputes.
- Analyzed business performance data and forecasted business results for upper management.
- Reviewed employee performance and provided ongoing feedback and coaching to drive performance improvement.

SPROUTS FARMERS MARKET

ASSISTANT MEAT DEPARTMENT MANAGER | MARCH 2013 – MARCH 2014

- Coached team members on equipment safety, food handling and merchandising techniques.
- Implemented health and food safety protocols for sales and production environments.
- Packed display case with meat and poultry products, checking price tags for accuracy.
- Priced items correctly and created all related signs and tags to notify customers of sales and special promotions.
- Advised customers on alternative cuts, cooking methods, storage requirements and nutritional aspects of meat.
- Modeled primary and secondary meat cutting skills with steak and boning knives to mentor meat counter associates.
- Recruited and trained new employees to meet job requirements.
- Assigned work and monitored performance of project personnel.

UNION PACIFIC

RECEIVING SPECIALIST | FEBRUARY 2012 – FEBRUARY 2013

- Maintained work areas and kept organized.
- Unpacked and examined incoming shipments to confirm consistency with records and routed materials to appropriate department.
- Prepared work orders, bills of lading or shipping orders to route materials.
- Operated lift and hand trucks to transfer materials to and from target areas.
- Requisitioned and stored shipping materials and supplies to maintain inventory of stock.
- Delivered or routed materials to departments using hand truck, conveyor, or sorting bins.

- Examined shipment contents and compare with manifests, invoices, or orders to verify accuracy.

SAFEWAY

MEAT DEPARTMENT MANAGER | JANUARY 2002 – JANUARY 2012

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SAFEWAY

ASSISTANT MEAT DEPARTMENT MANAGER | JANUARY 2000 – JANUARY 2002

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- Implemented health and food safety protocols for sales and production environments.
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- Priced items correctly and created all related signs and tags to notify customers of sales and special promotions.
- Advised customers on alternative cuts, cooking methods, storage requirements and nutritional aspects of meat.
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SAFEWAY

APPRENTICE MEAT CUTTER | JANUARY 1997 – JANUARY 2000

- Closely monitored display and refrigerator temperatures to ensure safety and quality of products.
- Enforced approved safety codes and cultivated orderly and systematic environment.
- Complied with federal, state and local sanitation regulations and department procedures.
- Processed sides of beef, whole pigs, chickens, and other animals to separate into individual cuts.
- Implemented suggestive selling techniques for less desirable cuts to maximize profits and clear inventory.
- Used sizing guidelines to cut meat products and arrange pieces in trays.
- Disposed of expired meats in accordance with food safety regulations.
- Cut meat efficiently by breaking product down into sub-primal and retail cuts.

EDUCATION

SANTA ANA HIGH SCHOOL