

Julio Rebaza-Keltner

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(983)208-6752

Hardworking and dependable painter with hands-on experience in residential and commercial painting, surface preparation, and finishing. Dedicated to delivering quality work, meeting deadlines, and maintaining a clean, safe work environment. Seeking a full-time position to contribute strong skills and grow within a reliable painting team.

Reliable and detail-oriented Assembly Technician with proven experience in mechanical assembly, quality control, and production line work. Skilled in using hand and power tools, reading blueprints, and working in fast-paced environments. Seeking to join a company where I can contribute to efficient production and grow my technical abilities.

Skills:

- Interior & exterior painting
 - Surface prep: sanding, taping, priming
 - Brush, roller, and spray application
 - Color matching & mixing
 - Attention to detail
 - Ladder & scaffold safety
 - Time management
 - Team collaboration
 - Blueprint and schematic reading
 - Use of hand & power tools (drills, wrenches, torque tools)
 - Quality assurance & inspection
 - Fast-paced production work
 - Basic wiring & component installation

- Teamwork and communication

Fresh paint LLC

crewmember July 2022-may 2024

Assisted lead painters with surface prep and painting tasks

- Set up and took down ladders, scaffolding, and tarps
- Helped with light construction and furniture assembly when needed
- Kept job site organized and followed all safety guidelines

North Northwest services

Assembly technician

May 2025 to present

- Assisted in building and assembling various products and components
- Managed material handling, including organizing parts and loading supplies
- Worked alongside technicians to support the assembly and installation process
- Reported defects and inconsistencies to supervisors for correction

KITCHEN LINE STAFF

Dairy Queen, Thornton, Co.

JAN 2020 – DEC 2021

Prepared and cooked a variety of menu items in a high-volume kitchen while ensuring consistent quality, taste, and presentation. Maintained a clean and organized workstation, adhering to all food safety and sanitation guidelines.

Assisted in daily food prep, inventory checks, and restocking, helping reduce kitchen downtime by 20%.

Worked closely with kitchen staff and servers to ensure timely and accurate food service during peak hours. Trained new kitchen team members on recipes, portion control, and kitchen protocols, improving kitchen efficiency and team performance. Recognized by management for reliability, teamwork, and consistently maintaining high food quality standards.

PACKAGE HANDLER


UPS, Commerce City

FEB 2022 – MAY 2022

Sorted and organized incoming and outgoing packages by size, destination, and delivery method to ensure timely and accurate shipments. Operated conveyor belts, scanners, and handheld devices to track parcels and update shipment records. Maintained a high sorting rate with minimal errors, contributing to on-time delivery performance and customer satisfaction.

REFERENCES

John Mckissack – NAS Peer Coach

 970-666-0251

 john@nasrecoveryolutions.com

Jesse Acevedo-friend

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