



SANSO SOSEF

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SUMMARY

Organized and motivated employee eager to apply time management and organizational skills in various environments. Seeking entry-level opportunities to expand skills while facilitating company growth.
Highly-motivated employee with desire to take on new challenges. Strong work ethic, adaptability and exceptional interpersonal skills. Adept at working effectively unsupervised and quickly mastering new skills.
Hardworking employee with customer service, multitasking and time management abilities. Devoted to giving every customer a positive and memorable experience.

SKILLS

- Quality Assurance
- Machine Operation
- Manufacturing Support
- Batch Production
- Safety Management
- Equipment Operation
- Equipment Troubleshooting
- Product Assembly
- Complex Problem-Solving
- Assembly Procedures
- Shipment Preparation
- Shipping Coordination
- Product Packaging
- Machinery Operation
- Materials Handling
- Quality Inspections
- Hand Tools
- Loading and Unloading Protocols
- Quality Inspection
- Documentation Ability
- RFID Tools
- Machine Setups
- Quality Assurance Standards

EXPERIENCE

Production Worker/painter / Nailor Industries Inc. - Houston, TX

08/2021 - 11/2023

- Loaded and unloaded delivery trucks with pallet jacks and hand carts.
- Inspected product quality prior to packaging and shipment.
- Load and unload ordered parts to paint on the paintline.
- Organize and clean work area for maximum efficiency.
- Monitor machines and washers for paintline to ensure safety and reliability of all equipment.
- Paint ordered parts on the paintline.
- Sand and smooth parts needed for rework.
- Assisted in setting up production lines for manufacturing processes.
- Follow and comply with company rules and safety regulations.
- Followed safety protocols while operating machines and equipment.
- Performed minor repairs on machinery as needed.
- Identified defective parts or components and removed them from production line.
- Reported any issues to supervisor immediately for resolution.
- Organized storage areas for efficient retrieval of items when needed.
- Ensured proper labeling of completed products before shipping out.
- Tracked production data such as number of items produced per hour, day, week.

- Communicated with team members regarding tasks assigned during shift.
- Kept operations area neat and orderly to minimize obstacles.
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Line Cook/Rover / Snooze AM Eatery - Houston, TX

04/2018 - 05/2021

- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Cleaned food preparation areas, cooking surfaces, and utensils.
- Stocked and restocked kitchen supplies as needed.
- Operated various kitchen appliance such as a blender, oven, grill, or stand mixer.
- Ensured freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.
- Organized the storage area to ensure that all necessary items were readily accessible.
- Performed basic knife skills such as dicing onions or slicing meats.
- Followed health and safety standards to ensure safe working environment for employees and customers alike.
- Monitored product freshness and rotation dates to maintain quality assurance standards.
- Assisted in prep work such as washing vegetables or butchering meat when needed.
- Maintained accurate records of daily production sheets including waste logs.
- Communicated effectively with other staff members regarding orders and menu changes.
- Ensured that all dishes were prepared according to recipe specifications.
- Plated dishes according to restaurant presentation standards before delivering them to customers.
- Adhered to sanitation policies at all times when handling food products.
- Inspected equipment for cleanliness prior to use every shift.
- Managed multiple tasks simultaneously while remaining organized in a fast-paced environment.
- Cooked multiple orders simultaneously during busy periods.
- Prepared dishes in fast-paced environment working with teammates to maintain high customer satisfaction rate.
- Restocked food items throughout shift to prepare necessary ingredients for cooking and timely service.
- Kept stations stocked and ready for use to maximize productivity.
- Operated fryers and grills according to instructions to maintain safety and food quality.
- Cleaned cooking and refrigeration equipment to sanitize and prevent food-borne illness.
- Set up workstations with needed ingredients, utensils and cooking equipment.
- Maintained hygienic kitchen with regular mopping, disinfecting workspace and washing utensils and glassware.
- Followed proper food handling methods and maintained correct food temperature for high scores on health inspections.
- Grilled and deep fried various foods from meats to potatoes.
- Washed and peeled ingredients to prepare for different meals and recipes.
- Set up and performed initial prep work for soups, sauces and salads.
- Carried pans and trays of food to and from work stations, stove and refrigerator.
- Assisted in preparation of menu items ranging from burgers to sandwiches.
- Prepped garnishes to reduce wait times during lunch and dinner rush.

Lead Line Cook / First Watch Restaurants Inc. - Houston, TX

06/2016 - 03/2018

- Resolved customer complaints in a timely manner while maintaining a professional demeanor.
- Troubleshoot any kitchen equipment issues or malfunctions quickly and efficiently.
- Planned, prepared and cooked meals according to restaurant specifications.
- Ensured proper food safety standards were met at all times.
- Managed a team of kitchen staff including assigning tasks and monitoring performance.
- Trained new cooks on recipes, preparation methods, safety procedures and sanitation guidelines.
- Supervised the inventory of food items to ensure adequate supplies for daily operations.
- Ordered food supplies as needed to maintain sufficient stock levels.
- Maintained cleanliness in the kitchen area by adhering to health and safety regulations.
- Developed menus with chefs, taking into account seasonal ingredients and customer preferences.
- Assisted in developing cost-effective strategies to reduce waste while ensuring quality control.
- Monitored cooking temperatures and ensured that dishes were presented properly.
- Adjusted seasonings to ensure flavors were balanced throughout each dish.

- Collaborated with chefs on menu changes and special dishes for customers.
- Coordinated with wait staff regarding meal delivery schedules.
- Assessed employee performance regularly providing feedback when necessary.
- Kept up-to-date records of orders placed, received, stored, used, discarded or returned.
- Scheduled shifts for kitchen staff based on anticipated customer volume.
- Conducted regular meetings with kitchen staff to assess progress, identify areas needing improvement and discuss upcoming events or promotions.
- Performed other related duties as assigned by the Head Chef or Kitchen Manager.
- Prepared dishes in fast-paced environment working with teammates to maintain high customer satisfaction rate.
- Set up workstations with needed ingredients, utensils and cooking equipment.
- Restocked food items throughout shift to prepare necessary ingredients for cooking and timely service.
- Mentored and trained staff by teaching cooking skills and kitchen maintenance, improving overall quality and performance.
- Kept stations stocked and ready for use to maximize productivity.
- Followed proper food handling methods and maintained correct temperature of food products.
- Retained consistent quality and high accuracy when preparing identical dishes every day.
- Assisted in food inventory and control while properly receiving and storing delivered items.
- Modified standard recipes to address customer requests for substitutions or allergen concerns.
- Improved employee performance by providing constructive suggestions and encouragement.
- Prepared sandwiches, specialty items and custom orders to meet guest requests.
- Maintained hygienic kitchen with regular mopping, disinfecting workspace and washing utensils and glassware.
- Washed and peeled ingredients to prepare for different meals and recipes.
- Prepared garnishes for later use in meal production.
- Developed strategies to enhance food-presentation aspects of catering and retail environments.
- Developed recipes to meet consumer tastes, nutritional needs and budgetary considerations.
- Sourced vendors and negotiated agreement costs, cutting supply costs [Number]% without compromising quality.
- Cooked multiple orders simultaneously during busy periods.
- Conducted daily inspections and maintained food sanitation and kitchen equipment safety reports.
- Cleaned cooking and refrigeration equipment to sanitize and prevent food-borne illness.
- Followed proper food handling methods and maintained correct food temperature for high scores on health inspections.
- Operated fryers and grills according to instructions to maintain safety and food quality.
- Grilled and deep fried various foods from meats to potatoes.
- Set up and performed initial prep work for soups, sauces and salads.
- Adhered to portion controls and presentation specifications.
- Prepped garnishes to reduce wait times during lunch and dinner rush.
- Assisted in preparation of menu items ranging from burgers to sandwiches.
- Maintained safe operations of food prep equipment to reduce complications and retain safety procedures.
- Carried pans and trays of food to and from work stations, stove and refrigerator.

Line Cook / Egg And I restaurant - TX

05/2014 - 01/2016

- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Cleaned food preparation areas, cooking surfaces, and utensils.
- Stocked and restocked kitchen supplies as needed.
- Operated various kitchen appliance such as a blender, oven, grill, or stand mixer.
- Performed basic knife skills such as dicing onions or slicing meats.
- Followed health and safety standards to ensure safe working environment for employees and customers alike.
- Assisted in prep work such as washing vegetables or butchering meat when needed.
- Ensured that all dishes were prepared according to recipe specifications.
- Plated dishes according to restaurant presentation standards before delivering them to customers.
- Cooked multiple orders simultaneously during busy periods.
- Prepared dishes in fast-paced environment working with teammates to maintain high customer satisfaction rate.
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Laborer / Torres construction company - Houston, TX

01/2011 - 01/2014

- Assisted with basic maintenance tasks such as sweeping, mopping, painting, and cleaning.
- Worked with team members to ensure efficient workflow throughout the day.
- Transported heavy items from one location to another using hand trucks or carts.
- Stacked and arranged products on pallets according to size and weight requirements.
- Unloaded freight from containers and organized them for storage in designated areas.
- Followed all safety procedures when handling hazardous materials in the laboratory setting.
- Organized tools, supplies, and equipment needed for specific jobs according to instructions provided by supervisor.
- Cleaned work area after job completion ensuring all debris is properly disposed of.
- Lifted objects weighing up to 50 pounds without assistance when necessary.
- Operated various power tools such as drills and saws safely while following manufacturer's instructions.
- Ensured that all personal protective gear was worn at all times while on the job site.
- Poured concrete foundations for structures such as buildings or bridges according to blueprints provided.
- Assembled scaffolding around construction sites for use by laborers during high-rise building projects.
- Performed physical activities requiring heavy lifting, walking and standing for long periods of time.
- Completed variety of physical labor tasks.
- Understood and followed oral and written directions.
- Maintained clean, safe working environment by removing debris from job site prior to shift completion.
- Operated and maintained a variety of equipment including hand and power tools.
- Collaborated with team members to complete assigned tasks and meet tight deadlines.
- Met company and OSHA safety guidelines for work site operations to minimize worker risk.
- Used picks and shovels to dig, spread and level dirt and gravel.
- Loaded and unloaded daily material shipments, keeping products organized and secure to prevent damage and optimize handling.
- Performed repetitive assembly tasks with hand and power tools and automated equipment.
- Read plans, instructions or specifications to determine work activities.
- Sorted and placed materials or items on racks, shelves or in bins to keep warehouse organized.
- Lubricated and cleaned machinery and tools.
- Prepared items for transportation installing bracing, padding and strapping to prevent damage.
- Utilized two-way radios and hand signals to coordinate communication between equipment operators.

EDUCATION AND TRAINING

High School Diploma

04/2011

