

Sherry Bruce

Minneapolis, MN

- Email me on Indeed: <http://www.indeed.com/r/Sherry-Bruce/5cb33087d7e8fe4c>

Authorized to work in the US for any employer

Work Experience

Packaging

Denny's 5th Avenue Bakery - Bloomington, MN
February 2018 to Present

Packaged up bread, work on a machine to package bread.

Various Temporary Positions

Atlas Staffing Inc - Richfield, MN
June 2017 to Present

Various job duties

Prep Cook/Dishwasher

Totino-Grace High School- TAHER - Fridley, MN
November 2015 to June 2017

Prep salad bar, and dishwasher

Production Worker

NEW Curative Inc./Prosolutions Inc. - Green Bay, WI
September 2012 to March 2015

Responsibilities

Assembly, Taped up boxes for work orders, Broke down boxes, Worked on a assembly line, Fast paced, Worked with Charmin toilet tissue/Kleenex products, Worked on display floor to build up work orders that has to be built correctly on pallets to be shipped out to consumers.

Accomplishments

N/A

Skills Used

N/A

Assembly Worker/Daily Labor

Personnel Connections - Green Bay, WI
July 2012 to August 2012

Responsibilities

Numerous jobs get sent out to. But basically hand assembly, Work on a assembly line, Collating.

Accomplishments

N/A

Skills Used

N/A

Order Taker

Red & White Taxi Cab Service - Minneapolis, MN

March 2012 to June 2012

Responsibilities

Answered phone calls for Cab Company for customers that needed a cab sent to them, Wrote up charge slips for Cab Drivers for those that had authorized use, Use of Computer to type in Cab Orders for Cab riders for pick up and drop off locations.

Accomplishments

N/A

Skills Used

N/A

Food Service

Volunteers Of America - Minneapolis, MN

December 2003 to May 2010

Responsibilities

Grabbed the daily lunch signup sheet from the front office, Signed out keys to get into kitchen and dining room, Observed the lunch menu to see if it's Cookie day for residents and what type of luncheon meat do we use for lunches, Cookie days are every other day for residents bag lunches, Use of meat slicer, Made up bag lunches for next days lunches, Kept daily record of temperature readings such as fridge, milk cooler and freezer; Kept daily record of amount of lunches being made and how many dinner plates we served for dinner, Wiped down dinner table for setup for dinner hour, Served hot dinner to residents, Set out beverages on dining room table (milk, water, kool-aid); Followed dietary restrictions such as Non-Pork, Non-Beef, Kosher, Vegan and Religious Settings; Cleaned and sanitize dining room table after dinner hour, Cleaned and sanitized dishes, With leftovers Reheated the dishes and let residents eat them up, Labeled all Foods that is to be put in the fridge, Took out trash from kitchen and dining area after every work shift, Observed the daily lunch menu posted and took out frozen luncheon meat and block of cheese for next days lunches. Put away Inventory when needed, Replacing Milk Cooler when milk is out.

Accomplishments

The ability to be certified in CPR and First Aide since it was Mandatory for all employees to attend.

Skills Used

N/A

Education

High School Diploma 1995

Bug-O-Nay-Ge-Shig School

Skills

- Kitchen Experience
- Cooking
- Assembly
- Packaging

Certifications and Licenses

Driver's License