

Shyrome Blatcher

Hardest worker you will ever meet.

Saint Paul, MN

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Authorized to work in the US for any employer

WORK EXPERIENCE

Kids stuff staff

YMCA - Saint Paul, MN - August 2016 to Present

I provide age appropriate activities for children ages 6 weeks to 10 years old while their parents workout.

Shift Manager

Little Caesars - Saint Paul, MN - September 2015 to June 2016

I was responsible for making sure all the employees were on at work on time or they would get a write up. I also had to look up other employees and call them in case one called off. I had to Count and check in the safe twice, once when I got there and once before I left. I conducted register checks to see if the cashiers on my shift were stealing. I made sure the store was clean for the customers and so the employees could work faster and more efficient. I had to count inventory either on paper or on our computer system. I made sure employees used the lock-out tag-out sheets. I also had to deal with all the unhappy customers that were unsatisfied with the services provided, and writing their names down and following up on them to make sure we retain customers. I also made sure the cashiers were pushing any promotions we had at the time. I'm good at counting and cataloging, Dealing with unhappy customers, securing product and the store when opening it up or closing it. Making sure employees follow procedure, I am familiar with a disciplinary form.

Team Member

Little Caesars - Saint Paul, MN - July 2014 to September 2015

At first I started at a shaker-boarder outside advertise company promotions with a signboard. Then after 2 weeks of doing that I finally got someone to train me to do the sheet out station. At the sheet-out station I used a machine we called a sheeter to prepare the dough from the freezer to be dressed for the customers. After I mastered that station the manager arranged for me to be a dough preparations specialist. I was tasked with stocking the cooler with 18 oz pizza dough, 10 oz crazy bread dough, 12 oz deep dish dough, sauce buckets, sauce cups, and arrange chicken wings in pans. Then after I got fast enough to stock the cooler to capacity and clean up my station before my shift was over I asked some other employees to train me on all the other stations, so after half a year I could be scheduled for the pizza dressing station, the oven landing station and cashier position before they offered me a manager position. Unfortunately I was still in high school so I had to turn it down, and as a result I can lift 100 lbs, Read charts and schedules, organized and clean a work station, work a cash register, and I understand and can explain basic safety procedures for a workplace with dangerous equipment.

EDUCATION

High school or equivalent

Como Park Senior High School

SKILLS

Customer Service (2 years)