

Thomas Chaney

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Objective

A self-motivated employee with a desire to learn and grow with a company that will allow me to demonstrate my excellent work ethics and exhibit my motivation to be part of a team.

Skills and Specialized Certificates

- Cook; specialized diet menu
- Line Cook
- Warehouse
- Baker
- Custodian
- Event Planner
- OSHA Construction in Safety & Health
- OSHA Industry in Safety & Health
- NCCER
- Flagging Certificate
- Custodian Certificate

Relevant Work Experience

2010-2018

Sterling Training Program, Sterling, Colorado

Line Cook, Baker

- Prepared specific diet food meals for a large amount of clientele according to assigned tickets
- Followed portion control
- Assisted cooks with preparing food meals on grill
- Followed recipes to bake desserts such as; dinner rolls, cinnamon rolls, fruit crisp, pudding, and other breads according to menu items being served daily

Custodian

- Accurately cleaned and polished dining room doors daily
- Stripped tile floors before cleaning and applied wax
- Utilized a buffing machine to wax floors

2004-2010

Front Range Event Rentals, Ft Collins, Colorado

Event Set Up

- Responsible for setting up and tearing down specialized tents and chairs for special event, including dance floors, light shows, and sound equipment
- Scheduled and routed trucks and event employees according to event schedules and timely events
- Helped maintain the cleanliness of the warehouse; as well as providing maintenance on the company trucks and or any other projects that were required in-order to complete daily task or attend special events
- Professionally resolved any concerns prior to set ups and during any events
- Ability to work under pressure and in a fast-pace environment to perform the highest quality of customer service
- Operated forklift in the warehouse to move and organize equipment and product
- Safely delivered event equipment

Education

1988, High School Diploma, Ft. Collins, Colorado