

THOMAS C MARES

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QUALIFICATIONS

Over the last 38 years I have acquired a tremendous amount of knowledge in both retail wholesale food service sales. With over 20 years management I have a total understanding not only from a team members aspect but also in a managements point of view to oversee any and all aspects of the business.

SKILLS

Customer service, meat cutting, stocking, shipping/receiving, forklift driving, DSD delivery service ordering/inventory control, payroll budgeting/P&L analysis, employee hiring/training/retention, 30-60-90 day planning, a team player and eager to learn any new skills to improve my overall knowledge.

WORK HISTORY

SEPT-2020 – Present, Pensieve Foods Kitchen Manager

Duties: Oversee all aspects of the kitchen, cooking, production, ordering and package for distribution for grocery stores.

AUG-2011/APRIL-2018, Route Sales Rep., Bimbo Bakeries

Duties: DSD delivers to stores and restaurant's removing stale products from selves/stock and rotate new merchandise, ordering/inventory control to limit out of stocks and a loss of profit, communicate with store management to secure additional displays for incremental sales.

JAN-2001/AUG-2011 District Manager, Sara Lee Bakery Group

Duties: oversee the total operation of 12 plus DSD routes in northern co. weekly 1 on 1 communication with my drivers but also with the accounts on any opportunities we may have to increase sales. Continue training for better overall results, store resets.

MAY-1992/JAN-2001 Sam's Club, Management

Areas managed: meat, produce, receiving, sales floor, front end, regional trainer for meat and produce throughout Colorado, knowledge in HCCP/MSDS and osha standards, part of the set up crew for both new and remodeled clubs.

APRIL 1981/MAY 1992 Steele's Market, Meat Cutter Stocker

EDUCATION

1995 ESP (EXTRA SUPERVISORY PRINCIPALS)

1994 ISO (SALES AND OPERATIONS)

1981 G.E.D COLO STATE UNIVERSITY