

# Tony Christensen

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## SUMMARY

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.

## EXPERIENCE

**Labor Max Staffing Agency - Flagler Traffic Control.**  
*Aurora, CO • 07/2023 - Current*

- Monitored the flow of vehicles to ensure safe passage for pedestrians crossing streets or intersections.
- Communicated with supervisors regarding changes in traffic patterns and any potential hazards.
- Directed traffic away from hazardous areas, using signs and hand signals.
- Operated two-way radios to communicate with co-workers or supervisor regarding changes in traffic patterns or potential hazards.
- Provided assistance to emergency responders as needed during incidents involving motor vehicle collisions or other emergencies.
- Monitored traffic flow to ensure student safety while crossing.

**Redy man laborer - All Round General Laborer**  
*Denver, CO • 02/2017 - 10/2023*

- Loaded and unloaded materials onto trucks, pallets, and shelves.
- Cleaned up debris from job sites using shovels, brooms, and other tools.
- Followed safety protocols at all times while performing physical labor duties on site.
- 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 appliances 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

## CONTACT

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## SKILLS

- Visual Inspections
- Quality Processes
- Safety Procedures
- Quality Control
- OSHA Compliance
- Quality Control Planning

## EDUCATION AND TRAINING

**Associate of Arts: Culinary Arts  
Job Corps. Trapper Creek MT**  
*Trapper Creek MT. • 10/1987*

## GED

**Arvada High School**  
*Arvada, CO • 04/1982*

## CERTIFICATIONS

- [Area of expertise] License - [Year]
- Certified [Job Title], [Company Name] - [Year]
- [Area of certification], [Company Name] - [Year]

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.

**Row Rocvery - Building Maintenance Worker**

*Littleton, CO • 02/2022 - 06/2023*

- Performed routine maintenance and repairs to ensure building systems are operating at peak efficiency.
- Assisted in the installation, repair, and replacement of various components such as doors, windows, locks, plumbing fixtures, electrical wiring, wall coverings and flooring.
- Performed general cleaning tasks such as sweeping, mopping, dusting and waxing floors.
- Repaired broken furniture and equipment by replacing parts or making adjustments.
- Installed drywall panels on walls or ceilings to create partitions or enclosures.
- Cleaned carpets using vacuum cleaners and shampooers to remove dirt and stains.
- Painted interior walls using appropriate paints to maintain a neat appearance.

**Brittany Hill Restaurant - Lead Line Cook**

*Thornton.co, CO • 01/2014 - 08/2016*

- Resolved customer complaints in a timely manner while maintaining a professional demeanor.
- Troubleshoot any kitchen equipment issues or malfunctions quickly and efficiently.
- 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.
- Maintained cleanliness in the kitchen area by adhering to health and safety regulations.
- Assisted in developing cost-effective strategies to reduce waste while ensuring quality control.
- Collaborated with chefs on menu changes and special dishes for customers.
- Kept up-to-date records of orders placed, received, stored, used, discarded or returned.