

# Travis Kelly

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Authorized to work in the US for any employer

## Work Experience

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### **Production Technician**

Scimetrics

August 2021 to December 2021

Weighing active ingredients for the mixture of bait. Transferring of grain from silo to mixer. Adjusting scales to package product. Input information into computer. Submitting batch reports. Maintain even spraying on mixers. Filling of bags and buckets for shipment. Stacking pallets for shipment, adjusting lot numbers from one batch to the next. Equipment maintenance, bag and bucket labeling. Moving pallets to shipping area with pallet jack.

### **Prep Cook**

The Palm - Denver, CO

December 2018 to February 2021

Unload freight, food preparation, keep coolers and dry-storage organized, assist line cooks in supplying line during operation. Follow Chefs instructions on special parties. Keep track of invoices on delivered freight.

### **Fabricator/Welder**

Wanco Inc - Wheat Ridge, CO

May 2015 to April 2017

Measured and cut steel to specified lengths.

### **Work Study Student**

Front Range Community College - Fort Collins, CO

June 2013 to October 2014

Prepared materials for students, Taught welders safety, welding for fun. etc.

### **Server,Bartender,Busboy,Prep cook,**

The Fort - Morrison, CO

June 1990 to August 2001

Worked as a busboy,food runner, bartender, server,prep cook.

## Education

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### **None in Welding**

Front Range Community College - Fort Collins, CO

May 2007 to June 2009

### **Associate in Business**

Metropolitan State University of Denver - Denver, CO

May 2003 to June 2005

### Skills

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- Welder Fabricator
- Fabrication
- MIG
- Welding
- Customer Service (10+ years)
- Customer Relations (10+ years)
- Knowledge of POS systems. (10+ years)
- Sheet Metal
- Order Puller
- Warehouse Associate
- General Labor
- Picker Packer
- Shipping Receiving
- Loading
- Unloading
- Manufacturing
- Food Safety
- Food Service
- Cleaning Experience
- Cooking
- Busser
- Freight Experience
- Food Preparation
- Microsoft Office
- Assembly
- Quality Inspection
- Quality Control
- Restaurant experience

### Certifications and Licenses

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#### **Food Handler Certification**

## Assessments

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### **Warehouse Shift Leader — Familiar**

November 2019

Supervising warehouse staff and maintaining safety and security standards.

Full results: [Familiar](#)

### **Reliability — Proficient**

April 2019

Measures a candidate's tendency to be dependable and come to work.

Full results: [Proficient](#)

### **Workplace Safety — Proficient**

June 2019

Following best practices to avoid accidents and injuries.

Full results: [Proficient](#)

### **Data Analysis — Familiar**

November 2019

Interpreting and producing graphs, identifying trends, and drawing justifiable conclusions from data.

Full results: [Familiar](#)

### **Reliability — Proficient**

November 2019

Tendency to be dependable and come to work

Full results: [Proficient](#)

### **Mechanical Skills: Aptitude — Proficient**

November 2019

Understanding and applying mechanical concepts and processes.

Full results: [Proficient](#)

### **Manufacturing: Quality Inspection — Familiar**

December 2019

Making precise measurements, reading prints, and making pass/fail decisions.

Full results: [Familiar](#)

### **Attention to Detail — Familiar**

December 2019

Identifying differences in materials, following instructions, and detecting details among distracting information.

Full results: [Familiar](#)

### **Problem Solving — Proficient**

December 2019

Measures a candidate's ability to analyze relevant information when solving problems

Full results: [Proficient](#)

### **Cooking Skills: Basic Food Preparation — Proficient**

December 2019

Preparing food, using cooking equipment, and converting ingredient measurements.

Full results: [Proficient](#)

### **Food Safety — Highly Proficient**

January 2020

Proper food handling, storage, and equipment use for preventing the spread of foodborne illness.

Full results: [Highly Proficient](#)

### **Work Motivation — Expert**

March 2020

Level of motivation and discipline applied toward work

Full results: [Expert](#)

### **Warehouse Associate — Expert**

March 2020

Assesses the tendencies that are important for success in warehouse roles.

Full results: [Expert](#)

### **Verbal Communication — Proficient**

March 2020

Speaking clearly, correctly, and concisely

Full results: [Proficient](#)

### **Work style: Conscientiousness — Expert**

July 2020

Tendency to be well-organized, rule-abiding, and hard-working

Full results: [Expert](#)

### **Work style: Reliability — Proficient**

November 2019

Tendency to be dependable and come to work

Full results: [Proficient](#)

### **Forklift safety — Proficient**

July 2020

Best practices and safety hazards in forklift operation

Full results: [Proficient](#)

### **Food safety — Highly Proficient**

January 2020

Proper food handling, storage, and equipment use for preventing the spread of foodborne illness.

Full results: [Highly Proficient](#)

### **Warehouse associate — Highly Proficient**

March 2020

Assesses the tendencies that are important for success in warehouse roles

Full results: [Highly Proficient](#)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.