

# Zachariah O'Connell

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(970) 420-4776

Obtain long term employment

- A position that will let my drive to improve and skills flourish
- Benefiting my employer, community, and self

## Work Experience

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### **Grill, Fry/Saute, Line Lead**

Vato's Tacos and Tequila

2019 to 2019

Morning/Evening Prep, Breakfast Burritos

- Cut, marinated, and prepared meats a variety of ways including both sous vide and with a vertical broiler
- Chopped, diced, and blended veggies for marinades, pico, and salsas
- Kept area clean, sanitary, and free of debris, regularly

### **Sushi Helper**

Kikka Sushi

2018 to 2019

- Prepped Ramen and sushi Ingredients (cut veggies, cooked rice, prepared and portioned noodles, ect.)
- Took orders and interacted with customers courteously
- Assembled and heated Ramen Bowls and rolled sushi to order
- Received and stocked Frozen and Dry Food orders
- Cleaned, sanitized, and kept area clean and waste free

### **Sushi Helper**

Suh Sushi

2018 to 2018

- Cooked and prepared sushi rice daily
- Scaled Salmon
- Put away seafood orders
- Learned to roll lunch specials
- Prepped/cut/plated Korean BBQ platters
- Washed dishes, cleaned floors, and took out the trash every night.

### **Freelance Contracting/Rhythm EFX**

Rhythm EFX - Fort Collins, CO

2017 to 2018

- Helped plan and set up and tear down Centerra's Christmas Light display
- Ran power, wrapped trees in LEDs in a boom lift, assembled set up props

-Trouble shot lines and connections

### **Dishwasher/Line Cook/Prep Cook**

The Rio Grande Mexican Restaurant

2014 to 2017

- Started Dishwashing
- Worked my way up to Line/Prep
- From there learned every position on the Line
- Saute
- Appetizers
- Grill
- Lead
- Late night/Closing Duties

### **Dishwasher**

The Garlic Knot

2013 to 2014

Dishwashing

### **Host/Busser**

Jeju Japanese Restaurant

2013 to 2013

- Bussing/Pre-Bussing
- Filling Waters
- Wiping down tables

## Education

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### **GED in Prep**

Front Range Community College Center for Adult Learning

2011 to 2012

### **High school diploma**

Fort Collins High School

2009 to 2011

## Skills

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- Independent -Attention to detail -Good knife-handling and safety -Food Safe
- Friendly and fast paced
- Excellent interpersonal communication skills
- Client management and data collection
- Skilled at multitasking and task priority ranking
- Can lift up to 80 lbs consistently and comfortably
- Kitchen Experience
- Busser
- Food Safety

- Kitchen Experience
- Busser