

Dennis Taylor

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OBJECTIVE

To apply the knowledge I have acquired in my past work experience and training to use in a job that allows for further opportunities and growth.

HIGHLIGHTS OF QUALIFICATIONS

16 years of warehouse experience
6 years of high volume food production
Able to work well under pressure.
Work very well in team environment.
Experience with heavy machinery.
Able to lift well over 50 lbs

WAREHOUSE SKILLS

Familiar with different types of forklifts, pallet jacks and machinery. Worked well in different positions of warehouse from packing, order pulling, quality control, load and unload trucks, restock, sales floor, inventory, and consolidation.

BAKING SKILLS

Able to operate a variety of commercial kitchen equipment. Proficient in reading and adapting recipes, mixing, shaping, scoring and baking breads. Trained in making dessert & breakfast pastry, cakes, cookies, bagels, and pizza.

MAINTENANCE SKILLS

Break down and sanitation of commercial kitchen equipment. Setting of heavy machinery. Daily inspection of forklift and equipment.

EMPLOYMENT HISTORY

Dock worker/materials handler	Select Staffing	San Leandro Ca.	Sept "11"to May"13"
Assistant Baker/production	That Takes the Cake	Oakland Ca	April"09"to May"10"
Kitchen coordinator/production baker	The Bread Project	Berkeley Ca	Aug"07"to April"09

EDUCATION / TRAINING

THE BREAD PROJECT - Berkeley, CA	June-August 2007
Fundamentals of Commercial Baking and Culinary Arts, Certificate of Completion	

UIN/Computer Literacy - Oakland, CA	1996
Vocational Training and Basic Education	

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