

# CAIO POLITANO PERRY

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 622 S street, Sacramento, CA 95811

## SKILLS

Food preservation and storage methods  
Preparation techniques  
Quality control  
Safe food handling  
Team-oriented  
Strong work ethic  
Quick learner  
Order accuracy  
Customer service oriented  
Critical Thinking  
Multitasking

## EDUCATION

West Campus High School  
Sacramento, CA • 06/2013

*High School Diploma*

Sacramento City College  
Sacramento, CA

*Some College (No Degree):*  
Psychology

## PROFESSIONAL SUMMARY

Responsible food preparation team member offering proven skills in providing exceptional service and maintaining clean facilities. Dedicate long hours to complete fast-paced work. Customer service-driven team player good at connecting with people and promoting long-term loyalty. Knowledgeable about opening and closing procedures, kitchen equipment and cleaning requirements.

## WORK HISTORY

**Fit Eats - Plater/Packer**  
Sacramento, CA • 11/2018 - 12/2019

Adhered to safety protocols, company procedures and OSHA regulations in all areas of work to optimize performance, minimize downtime and protect team members  
Managed hazardous waste, placing materials in appropriate containers for safe and secure disposal  
Developed exceptional attendance record with special attention to punctuality and preparation to work upon arrival  
Collaborated with team to define business requirements for organizational processes, achieve productivity standards and adhere to accuracy standards  
Followed quality standards and procedures to minimize errors and maximize customer satisfaction  
Cleaned and sanitized dishes and utensils, consistently keeping adequate supplies on hand  
Maintained clean, trash-free workspaces to maximize productivity and safety  
Prevented food spoilage by monitoring dates, rotating stock and following proper storage procedures  
Used downtimes to prepare ingredients and restock supplies for expected busy periods  
Cleaned and sanitized all work surfaces between preparation of various foods, avoiding cross-contamination while maintaining food safety guidelines