

# MARCELLO GERARDO ZAMORA VARELA

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## SUMMARY

Dependable Production Worker proficient in assembly line work. Effective at keeping areas clean and neat to avoid delays. Bringing 7 years of related experience, including measuring and cutting materials, operating diferente kind machine and following work instructions.

Veteran Production Worker adept at handling tasks efficiently. Knowledgeable about equipment operation, materials handling and documentation.

Focused Occupational Health and Safety Technician experienced in calibrating [Type] equipment for use. Knowledgeable in safety procedures and job site inspections. Considered thorough and reliable in all types of situations.

Friendly individual touting great customer engagement and upselling skills in Service Crew position.

Knowledgeable in policies and procedures of fast food establishments. Offering reliability, punctuality and attention to detail.

## SKILLS

- Assembly procedures
- Preventive maintenance
- Food storage
- Foodservice sanitation
- Cutting and slicing techniques
- Sauce preparation
- Food presentation
- Team-oriented
- Food preparation
- Active listener
- Cleaning and organization

## EXPERIENCE

03/2019 to Current

### Line Cook

**Andale San Franciaco Airport** – San Francisco, CA

Cook our menu food flat top , grill , rolling burritos make mexican food. Quesdillas

- Maintained clean and orderly appearance throughout kitchen and dining area.
- Created approximately 7 orders simultaneously during busy periods with high accuracy, maintaining customer satisfaction and loyalty.
- Cooked and prepared over 3 fast food menu items, making substitutions requested by customers.
- Operated all kitchen equipment safely to avoid injuries.
- Cleaned grill each [Timeframe] and when requested by customers with food allergies to remove food residue and prevent cross-contamination issues.
- Rotated stock items and ingredients to maintain efficiency and freshness.



- Sanitized food preparation areas, grills and equipment to avoid cross-contamination from raw items.

**03/2012 to 10/2014**

**Porter Supervisor**

**Center Plate At San Francisco Giants (ballpark)** – San Francisco, CA

In charge of 25 people during giants game

- Ensured complete cleanliness in prepcook area cookin area.
- Removed trash from all rooms and placed garbage and recycling receptacles in approved areas for trash pickup.
- Maintained inventory of all cleaning supplies.
- Supported parts department with deliveries and pickups as needed.
- Collaborated with staff members to plan training seminars and team-building events.
- Inspected equipment and work stations to comply with established standards and regulations.
- Observed employee performance and provided valuable feedback
- Trained employees in proper operational procedures and shared company policies and regulations.
- Inspected product load for accuracy and safely transported it around the warehouse.

**03/2007 to 10/2015**

**Maitenance**

**San Francisco Giants Baseball** – San Francisco, CA

- Notified management about necessary repairs or professional service needs for building operating systems.
- Cleaning club floor on duty keeep clean bathroom pick up garage
- Collaborated with multiple departments to maximize workflow and efficiency.
- Cleaned hallways and bathroom areas and disposed of debris and trash to keep walkways clear for personnel and visitors. During games convert or other kind event on the ballpark

**02/2013 to 03/2018**

**Head Cook**

**Pad Thai Restaruant ( 29 Mission Strret)** – San Francisco, CA

- Worked closely with other chefs and cooks and provided hands-on training and teaching.
- Tracked kitchen's inventory and ordered new food and supplies when needed.
- Managed kitchen operations
- Supervised staff of 7, providing direction in preparing specialty items, including precook and cook food.
- Monitored kitchen area and staff to ensure overall safety and proper food handling techniques.
- Improved employee performance by providing constructive suggestions and encouragement.



- Skillfully made sandwiches, specialty items and custom orders to meet guest needs.
- Maintained hygienic kitchen by regularly mopping, disinfecting workspace and washing all utensils and glassware.
- Washed and peeled ingredients to prepare for use in different meals and recipes.
- Prepared more than 27 dishes per day in fast-paced
- Operated fryers carefully to avoid burns when preparing fries, fish and other items.
- Cooked food following specific measurements and recipes.
- Maintained clean and orderly
- Worked closely with Cashiers to obtain order information and accurately complete customers' orders.
- Rotated stock items and ingredients to maintain efficiency and freshness.
- Learned to prepare rotating list of new and seasonal items by attending training and applying new techniques.
- Monitored food product stock and alerted supervisor when items ran low in time to reorder.
- Sanitized food preparation areas, grills and equipment to avoid cross-contamination from raw items.
- Cleaned grill each p and when requested by customers with food allergies to remove food residue and prevent cross-contamination issues.
- Operated all kitchen equipment safely to avoid injuries.

**01/2017 to Current**

**Line Cook**

**Joans Coffe** – South San Francisco, CA

- Followed proper food handling methods and maintained correct temperature of food products resulting in consistently high scores on health inspections.
- Marinated food items according to corporate-provided instructions and recipes.
- Precooked garnishes such as bacon pieces for later use to top off fresh dishes.
- Precooked certain items during slow periods to reduce wait times at lunch and dinner rush.
- Restocked all food items throughout shift to guarantee cooks had all necessary ingredients needed for service.
- Operated all kitchen equipment safely to avoid injuries.
- Washed and peeled ingredients to prepare for use in different meals and recipes.
- Assisted in preparation of menu items such as steaks, burgers and sandwiches.
- Operated fryers and grills according to instructions to maintain safety and food quality.
- Maintained hygienic kitchen by regularly mopping, disinfecting workspace and washing all utensils and glassware.



- Recorded and reported status of various ingredient stock levels to notify manager to reorder products.
- Created approximately 5 orders simultaneously during busy periods with high accuracy, maintaining customer satisfaction and loyalty.
- Sanitized food preparation areas, grills and equipment to avoid cross-contamination from raw items.

**03/2019 to Current**

**Warehouse Worker And Delivery**

**Kael Foods** – Burlingame, CA

- Operated hand trucks, forklifts and scissor lifts.
- Inspected finished products for quality and adherence to customer specifications.
- Unloaded incoming products off trucks, moved boxes to staging area, sorted items and transported to final storage locations.
- Completed product assembly according to standardized procedures.
- Recognized and reported defective material and equipment.
- Used company tracking system to locate and pick merchandise to fulfill daily customer orders.
- Built and packaged products to complete daily work orders.
- Monitored multiple databases to keep track of all company inventory.

**EDUCATION AND TRAINING**

**No Complete**

**Colegio Autonomo Dr. Lorenzo Guerrero** – Granada Nicaragua, Granada

G.e.d no complete

