

Christopher Persaud-Cox

Chanhassen, MN, 55317
christopherp.c.2day@gmail.com

Dedicated and adaptive individual who is highly capable of learning new skills quickly. Has 5+ years working in a fast-paced and changing environment, including just under 2 years working in a leadership role. Adept at training others to meet industry and customer standards with integrity while building a trusting customer experience. Successful in proficiently learning and understanding software programs as well as a myriad of machinery and stations necessary for efficient and productive performance.

EXPERIENCE

Emerson, Chanhassen, MN — Instrument Builder 2

July 2021 - PRESENT

- Ensure consistent flow of production at various workstations throughout the day.
- Inspect products to ensure they meet standards.
- Train team members on various machinery and workstations.
- Create reliable products that meet customer expectations.

Chipotle, Chanhassen MN — Service Manager

Sep 2019 - May 2021

- Responsible for providing feedback to employees to improve customer satisfaction.
- Created a customer focused environment.
- Maintained clean and sanitary restaurant conditions daily.
- Monitored and documented incoming and outgoing cash flow.

Chipotle, Chanhassen, MN — Kitchen Manager

Jun 2019 - Sep 2019

- Ensured upkeep of company standards.
- Oversaw food-quality standards and ensured they were met.
- Quickly delegated tasks to employees.
- Prepared establishment for business.
- Quickly adapted to unpredictable production conditions.

EDUCATION

Performance Institute of Minnesota, Eden Prairie, MN High School Diploma

Achieved a 3.6 GPA

Aug 2015 - Jun 2018

SKILLS

Avid and quick learner.

Good communicator.

Familiar and comfortable with computers.

Adaptive worker.

Critical thinker and problem solver.

Works well individually or with others.

Achievements

Graduated High school with honors

Created personalized software class which included curriculum approved by school director

Outstanding performer

received for taking as many courses as possible and showing dedication towards my major.

Serve-safe certified

received for completing tests required to operate a restaurant.

Soldering certified

Completed courses and training to solder within my workplace.