

Laurie Alejandre

laurealejandre@gmail.com | (702) 301-1522 | Las Vegas, NV 89014

PROFESSIONAL SUMMARY

Reliable and punctual Animal Care team member with proven skills cleaning animal areas, coordinating inventory and managing animal needs with care and compassion. Highly organized and hardworking with good communication and multitasking abilities. Energetic assistant comfortable with handling dogs of all breeds and sizes. Committed to well-being of dogs and peace of mind of owners.

SKILLS

- Bilingual- French/English
- Teamwork
- Detail-oriented
- MS Office
- Flexible & Adaptable
- Animal care
- Organization

WORK HISTORY

SAVR. Saint-Mathieu-De-Beloeil, Quebec
Kennel Attendant | 04/2019 - 02/2020

- Performed pet intake to gain necessary information concerning health, behaviors, potential allergies and other details to provide complete records and methods of owner contact.
- Protected animals from care errors by following strict safety procedures, including maintaining clear and secure tags.
- Restocked supplies and rotated items to maintain efficient operations and prevent expiration of perishable goods.
- Worked 8 to 10-hour shifts with oversight of 30 animals in kennels or holding pens.
- Mixed and administered special food formulas to individual animals based on unique dietary needs.
- Coordinated with vets on healthcare needs of each animal such as oral medication and strictly followed instructions.
- Provided top-notch customer service to every customer and exceptional care to all animals.
- Minimized animal injury risk by monitoring behaviors and eliminating safety hazards.

EDUCATION

Polyvalente Hyacinthe Delorme
Saint-Hyacinthe
06/2018
High School Diploma

Restaurant Lussier. Saint-Hyacinthe, Quebec
Line Cook | 09/2018 - 04/2019

- Prepared cooking supplies, ingredients and workstations during opening and closing procedures to maximize efficiency.
- Prepared identical dishes numerous times daily with consistent care,

attention to detail and quality.

- Sanitized kitchen surfaces and equipment by cleaning grills, griddles, ovens and fryers
- Distributed food to team members with efficiency in high-volume environment.
- Unloaded food supplies from distributor trucks to efficiently organize inventory.
- Communicated closely with cooks to fully understand special orders for customers, including those with food allergies and gluten intolerance.
- Wrapped up and stored unused food in appropriate containers and placed in refrigerator to avoid spoilage.
- Maintained well-stocked stations with supplies and spices for maximum productivity.

Laboratoire Sainte Julie. Sainte-Julie, Quebec

Lab Assistant | 06/2018 - 08/2018

- Properly calibrated and adjusted malfunctioning equipment to achieve precise test results.
- Followed safety procedures when handling and disposing of hazardous chemicals.
- Verified final products passed quality control standards before release.
- Cleaned and sanitized equipment and workstation in compliance with health and safety regulations.