Franco Tedesco

Sandhurst, Victoria 3977  
Mobile: 0404 599 059

Truck Driver – HR/ MR

Gold Tiger Logistics Solutions

To Whom it may concern,

I am a Hospitality professional of many years, during this journey I have achieved many levels of success, from; Hospitality Professional and Trainer, Operations Manager multi state & site, Food Safety Manager & Auditor MCG and Retail Operations Manager multi-site.

I was recently made redundant from my last position as Retail Operations Manager due to a company restructure from Covid. Unfortunately, Hospitality will take many years to recover, so I am trying to reinvent myself in a new space and industry that I feel is stable, established and could possibly offer me a new career, hence my HR License. The reason I selected HR, was to give myself the variety and flexibility of being licensed to drive any vehicle under that qualification.

I was driving trucks many years ago and have recently started again. I am currently driving an MR truck for an electrical wholesaler, delivering products of various weights and sizes to industry customers. I am also currently loading the truck using a forklift under supervision, I will be getting my forklift license in February. I am reliable, have a want to learn and build experience, excellent knowledge in OHS and management within this area (e.g. impact to business, RTW, etc), good driving history, mature perspective, understanding and excellent customer service skills, solid understanding of company brand reputation. My experience has enabled me to evaluate and solve systematic problems in a timely and professional manner. I have a keen eye for detail, commitment to high performance, and passion for effective and efficient practices for service and business.

*Key Knowledge and Experience*

* *Some Qualifications:* Diploma of Business, Advanced Diploma of Hospitality, Cert IV TAE, Food Safety Supervisor 2021
* Strong stakeholder relationship management skills, build rapport quickly and establish excellent working relationships
* Strong business acumen, understanding of impacts to business (delays, fuel costs, Govt & Industry Regulations, Safety)
* Proven ability to work effectively in teams
* Independent thinker, self-motivating and well organised, enjoys autonomy
* Excellent analysis skills, able to identify, and resolve problems effectively
* Advanced level of skill with computers and Microsoft Office programs

There is a range of further details in my CV that will be of interest in relation to this role. If you have any questions, please call me on 0404 599 059.

Yours sincerely

*Franco Tedesco*

**Name:** Franco Tedesco

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**Profile**

Many years’ experience working in teams, natural leadership and accountability, decisive and well organised. Highly motivated, driven, and commercially savvy. Excellent experience and knowledge of WHS in commercial and industrial environments. I am a consistently high performing employee, offering a strong work ethic, depth and range of experience and a passion for ongoing growth and development. Instinctively a forward planner with an eye for detail and a real passion for inspiring team performance. Excellent driving ability and record and a genuine want to develop further in the industry.

Key Strengths

* Strong relationship skills with proven ability in quickly building rapport and credibility with key business stakeholders
* Excellent team builder: inspiring members to work collaboratively with others in pursuit of common team goals
* Exceptional ability to communicate effectively, clearly, professionally and concisely
* Exceptionally well-organised and comfortable working in a high-pressure environment
* Excellent WHS, Lead Auditing, HACCP and GMP compliance and knowledge
* Proven leadership skills, developing teams and team cooperation through guidance, mentoring and coaching
* Independent thinker, self-motivating and well organised, enjoys autonomy
* Excellent analysis skills, able to identify, and resolve problems effectively
* Good understanding of transport and supply chain process and industry
* Advanced level of skill with computers and Microsoft Office programs

Education

2021 Forklift experience (currently Supervised) (obtaining licence in early Feb) Cove Training

2021 Heavy Rigid Truck License Cove Training

2021 Working with Children Card Victoria Government

2020 Management Systems Internal/Lead Auditor BSI Australia

2020 HACCP and GMP BSI Australia

2020 Food Safety Supervisors Certificate Allara Learning

2019 Diploma of Business North Melbourne Institute

2017 Food Handling Practices Food Safety Australia

2017 Food Processing Food Safety Australia

2017 Health Support Services Food Safety Australia

2017 Retail Food Safety Food Safety Australia

2011 Cert IV TAE (Training & Education) William Angliss Institute

2010 Advanced Diploma of Hospitality North Melbourne Institute

2010 RSA, Train the Trainer Liquor Licensing Victoria

1993 Culinary Trade Certificate Adelaide Institute

Career Summary

Dec 2021 – Current AWM Electrical Clayton MR Truck Driver

Apr 2021 – Sep 2021 Laurent Bakery Retail Operations Manager (multi-site) *(made redundant due to Covid)*

Jun 2019 – Apr 2021 Spotless Group Food Safety Manager & Auditor MCG

Jan 2017 – Jun 2019 Arcare (Aged Care) Regional Catering Operations Manager VIC & NSW (multi-site)

Feb 2012 – Jan 2017 Broadspectrum Regional F&B Operations Manager VIC & TAS (multi-site)

Jan 2007 – Nov 2012 William Angliss Institute Hospitality Trainer (Theory & Practical)

Jan 2005 – Jan 2007 Silky Oaks Lodge (5 Star Resort) Executive Chef

1989 – 2005 Various Restaurants and Hotels Apprentice Chef, Head Chef, Chef De Cuisine Employment History

***Dec 2021 – Current AWM Electrical - Clayton***

*AWM Electrical is a trade wholesale distribution business, with over 320 warehouses across Australia, specialising in a one stop sourcing and supply solution for the electrical, communications and data, solar, lighting and associated electrical component markets.*

***Role - MR Truck Driver - Casual***

*Delivering a variety of wholesale electrical goods to customers throughout Melbourne Metro and surrounding areas.*

***Responsibilities:***

* Placing goods onto pallets and securing with Orbit wrapping machine
* Loading of goods onto truck via forklift (supervised until licensed in February)
* Securing goods onto truck using ratchet straps
* Ensuring goods match manifest, confirming customer details with dispatch person
* Matching delivery and run details to manifest on mobile app (*Optimo Route Driver*)
* Delivering goods to customers, unloading via forklift or by hand where applicable and safe
* Addressing any concerns or discrepancies from customers regarding goods, reporting back to dispatch
* Ensuring goods are delivered in timely manner, undamaged and complete
* Driving safely within the laws of Victoria, observing road and environmental conditions
* Maintaining truck for; cleanliness, maintenance, refueling, reporting of any concerns
* Knowledge of AWM products
* General duties in warehouse; organizing products, wood pallet delivery to recyclers and general assistance
* Observing all WHS procedures and company policies, alert manager with any observed potential risks
* Customer service skills and representing the company when delivering goods and communicating with customer base
* Excellent Personal presentation

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***Apr 2021 to Sep 2021 Laurent Bakery***

*Laurent Bakery is an Australian owned company which produces artisan bread and pastry products in a manufacturing environment for distribution to its own Stores through Melbourne Victoria, supermarkets and overseas export.*

Due to Covid, the company restructured and I was made redundant during my probationary period.

***Role - Retail Operations Manager – Laurent Bakery (17 Retail Stores, 17 Store Managers, 200+ staff)***

*The ROM will support the Area Managers and Store Managers with operational requirements to ensure profitability, staff safety, food safety and financial guidance to successful outcomes. The ROM will also provide operational direction to the business, both planned financial and forecasted, to direct the business to further success and longevity with sustainability.*

***Responsibilities:***

* Monitor COGS and labour, ensuring that staff are rostered appropriately
* Achieving and maintaining budgets in accordance to set KPI’s
* Ensure all equipment is maintained in accordance with OHS requirements, manufacturer’s guidelines, the Food Act and food and handling regulations and guidelines
* Appropriate management of company approved Subcontractors and Suppliers, and where necessary initiate such corrective actions as are required to maintain quality and timing of supply in accordance with respective agreements (Tenders)
* QA and Risk Compliance Systems are implemented and maintained in accordance with the policies of the company
* Reporting of all occupation health & safety incidents
* Liaising with logistics to ensure flow of goods to stores and discrepancies are solved quickly

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***Jun 2019 – Apr 2021 Spotless Group***

*Spotless Group is an Australian company that provides integrated facility services in Australia and New Zealand through several in-house brands.*

***Role - Food Safety Manager and Auditor – MCG (Melbourne Cricket Ground) VIC***

*The Food Safety Manager & Auditor is responsible for the management of the Food Safety Program and providing operational support. They assist in the development and implementation of the HACCP & ISO 22000 programs working with the management and operations teams to ensure ongoing certification. They are responsible for driving food safety compliance, standardization of processes and systems, as well as conducting Internal Food Safety Audits including the technical writing thereof and be the internal subject matter expert. They are also key in developing strong working relationships with both operations and management to promote a positive and respectful food safety culture across the business.*

***Responsibilities:***

* Manage Site Food Safety Program and ongoing certification
* Conduct Food Safety Workshops and Training
* Conduct Food Safety Audits
* Manage site Food Safety incident investigation and risk management
* Develop HACCP & ISO 22000 documents
* Manage external audits
* Demonstrate responsibility for safety by compliance with all safety policies, systems and instructions
* Undertake and deliver health and safety training
* Reporting all health and safety hazards and incidents including near misses

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***Jan 2017 – Jun 2019 ARCARE Aged Care (Vic/ Qld/ NSW)***

*Arcare is one of the most innovative aged care providers in Australia. The first aged care residence was built in 1997 and has grown to 36 throughout Victoria, Queensland and New South Wales. Each residence is fully accredited by the Australian Aged Care Quality Agency with services including 24-hour nursing, ageing in place, permanent care, sensitive (dementia) care and respite care.*

***Role -******Regional Catering Operations Manager VIC & NSW***

*The Regional Catering Manager oversees the operations of all catering services in multiple Arcare residences in Victoria and NSW.*

Supporting the Residence Managers in all areas of Catering Operations. Assist with staffing requirements across the 2 regions, this includes staff recruitment, monitor performance, support with rostering processes. Lead teams via coaching, training and mentoring of Staff. Support the residences within the regions with financial monitoring and support. Delivery of catering solutions aligned with Arcare values, policies and budgetary requirements

***Responsibilities:***

* Ensure compliance to the food safety plan, dietary and clinical guidance
* Support the site manager with accreditation and compliance in accordance to legislation and policy
* Ensure all documentation is updated and completed as required for compliance
* Ensure all catering equipment is maintained in accordance with OHS requirements, manufacturer’s guidelines, the Food Act and food and handling regulations and guidelines
* Procurement, liaising with potential suppliers for best product and price through Tendering process, building and maintaining B2B relationships with longevity and with employer company reputation at forefront

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Feb 2012 – Jan 2017 Broadspectrum (now called Ventia)

Working closely with the Australian Defence Force, Broadspectrum deliver Hospitality and Catering to all areas of day to day ‘base life’ Australia wide. Catering for daily Mess meals, Bars, Functions, and Events with Australian and International Defence personnel.

Role - Regional Food & Beverage Operations Manager, Victoria and Tasmania (9 Bases – 228 Staff)

To manage, deliver and provide technical knowledge and support across the Hospitality and Catering service within the designated region of VIC/TAS. Driving the performance, compliance and profitability of the designated region. This will involve management of the client relationship at all levels, establishing systems and process, implementing improvements and efficiencies in day-to-day operations, as well as improvements in technology and automation. Contributing to and executing strategy to manage and deliver significant PBT (Profit Before Tax) and revenue growth and managing all areas of the operations.

Responsibilities:

* Toolboxes, Morning and Afternoon ‘Pre-Start’ meetings/briefing with Staff
* Management of approved Subcontractors and Suppliers is in place, and where necessary initiate such corrective actions as are required to maintain quality and timing of supply in accordance with respective agreements (Tenders)
* HSE, QA and Risk Compliance Systems are implemented and maintained in accordance with the policies of the company
* Reporting of all occupation health & safety incidents
* Comply with Broadspectrum Risk Management, Quality Assurance and Health, Safety and Environment management systems (IMS)
* Promote a positive HSE WHS culture in the workplace.
* Ensure all staff are trained and accredited for HACCP (Hazard Analysis and Critical Control Procedures) and that active involvement in implementation and management of Food Safety Plans in accordance with Federal/State/Council regulations as required

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Jan 2007 – Nov 2012 William Angliss Institute

William Angliss Institute runs a range of trade and adult education courses to students. Predominantly Hospitality, Food Sciences, Event Management.

Role - Hospitality Trainer / Facilitator

The Hospitality Trainer delivers courses in food preparation and catering hygiene to mature-age and young adult students through a combination of practical and theory units in Commercial Cookery (from Cert I to Advanced Diploma – theory and practical) to apprentices, international and local students, and short courses in a variety of related subjects.

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1989 – 2007 Various -- including Hyatt Regency Hotel, The Running Man Restaurant, The London Restaurant Bar, “5 Star Resort - Silky Oaks Lodge”

Wide range of hotel kitchens and restaurants from Casual to Fine Dining.

Role - Executive Chef

Over this period, I rose from Apprentice Chef through to Head Chef, then Executive Chef.

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Volunteer Work

* Benefit Gigs – arranged and performed in a benefit gig on behalf of Sacred Heart Mission
* Organised fundraisers for the Boxhill Fire Brigade
* Volunteering when possible, with St Vincent de Paul society, organising fundraising event

Awards

Most Successful Student Award 1995, Adelaide Institute of TAFE

Teaching Award – William Angliss Institute

Interests

Car restoration, antiques, family

Referees

Referees will be provided upon request