George D. Cadenas

*Manufacturing / Cook/ Shipping & Receiving / Customer Service / Management*

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**Summary of Qualifications**

*Manufacturing*

* + Perform quality checks on products and parts.
  + Package finished products and prepare them for shipment.
  + Rotate through all the tasks required in a particular production process.

*Shipping & Receiving*

* + Examine shipment contents and compared to records to verify accuracy.
  + Record shipment data, such as weight, charges, space availability, damages, or discrepancies.
  + Prepare work orders, shipping orders, and route materials.

*Customer Service*

* + Confer with customers sell product, modify orders, or resolve complaints.
  + Follow up with account changes to ensure complaints were resolved.
  + Maintain accurate records of transactions, communication, and other account information.
  + Check to ensure that appropriate changes were made to resolve customers' problems.

*Cook/Prep Cook*

* + Proficient at all BOH duties and obligations.
  + Clean, cut, and cooked meat, poultry, and vegetables.
  + Follow menus, dietary restrictions, and portioning guidelines.
  + Clean and inspect kitchen equipment, appliances, and work areas.

**Professional Experience**

*Cook/Prep Cook* Hutchinson, KS

Aramark *2017-2018*

* Cooked large quantities of entrees and sides for breakfast, lunch, and dinner service.
* Operated steam kettles, ovens, and mixers to prepare
* Served multiple meals in a cafeteria-style setting.
* Trained other kitchen workers on proper preparation, cleaning, and serving standards.

*Shipping/Management* Wichita, KS

Indian Hills Meat & Poultry*2012-2013*

* Worked with customers on a daily basis to provide outstanding sales and service.
* Contacted potential clients to evaluate business opportunities and close deals.
* Maintained accurate inventory levels in shipping and receiving departments.

*Cook/Prep* Wichita, KS

Chili’s Restaurant *2011-2012*

* Prepped marinades, vegetables, meats, seasonings, and other ingredients for recipes.
* Plated frozen desserts by pulling individual portions from freezer and finishing with sauces and whipped cream.
* Portioned out all major menu components to minimize waste and maintain consistency.

*Cook/Manager* Wichita, KS

Chipotle’s Restaurant *2010-2012*

* Cooked and managed kitchen and staff.

**Education**

* Customer Service & Microsoft Office Certificates 2007  
  *Planet Youth* Lake Elsinore, CA