**Angel Marquez**

*Industrial Food Processing / Manufacturing / Sanitation / Construction*

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401 S. Emporia, Wichita, KS 67202

**Profile Summary**

* Over 2 years’ certified experience working in all areas of slaughter houses.
* Extensive knowledge of multiple beef protein and the various cuts of meat.
* Maintains strict adherence to all safety standards and protocols.
* Easy to train and get along with while staying focused and work-oriented.
* Bilingual Spanish/English speaker can communicate well with others at all levels.
* Comfortable using computers and proficiently using Microsoft Office and Excel.

**Skill Profile**

* **Fat Trimming**: trim all fat leaving on lean meat for packaging.
* **Rounds**: cut around large sections of fat to remove rounds.
* **Tri-tip Pulling**: Cut an A-shape in meat to pull fat then make round under cuts.
* **Chuck Boning**: Make large cuts while chains are moving to avoid shin bones.
* **Precision cutting**: Cut without hitting bones.
* **Packaging**: Cutting and trimming meat to prepare for packaging.
* **Tool Care**: Maintain and properly use knives, steel and hook.
* **Safety**: Compliant to all safety rules on factory floor.

**Recent Work History**

*Cashier* Walmart Dodge City, KS 2014 – 2015

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* *Scale Operator* South Western Live Stock Dodge City, KS 2013 – 2014
* *Food Service Cashier* Kentucky Fried Chicken Dodge City, KS 2012 – 2013
* *Factory Worker* National Beef Dodge City, KS 2011 – 2013
* *Sanitation Worker* PSSI Dodge City, KS 2011 – 2012