**Verlee McCullough, Jr.**

*Manufacturing · Warehouse · Food Service*

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***Message:*** 316-215-5211 Ext. 208 Wichita, Kansas 67202

**SUMMARY OF QUALIFICATIONS**

* Over 15 years’ experience in warehouse, manufacturing, and food service work.
* Able to work under pressure and in high demand situations.
* Comfortable operating forklifts and pallet jacks safely and efficiently.
* Solid organizational skills in fast-paced environments.
* Communicates well with others, learns quickly, and works independently or on a team.

**SKILL PROFILE**

* Shipping & Receiving
* Inventory Management
* Pallet Jack Operator
* Production Line and Team Assembly
* Licensed Forklift Operator

**WORK HISTORY**

*Cook / Line Server* 2016 – 2018

AramarkNorton, Kansas

* Trained in Kansas sanitation and safety codes.
* Maintained food prep and checked temperatures.
* Placed food servings on trays according to menu specifications.
* Cleaned and sterilized dishes, utensils, equipment and facilities.

*Warehouse* 2014 – 2016

One SourceKansas City, Kansas

* Unloaded trucks with forklifts and pallet jacks depending on load size.
* Stacked and organized packages according to patterns; palletized and wrapped.
* Maintained a clean and safe environment.
* Maximized productivity through attention to detail and efficient work habits.

*Gas Attendant* 2009 – 2013

McCullough, OilKansas City, Kansas

* Checked all fluids in cars along with pumping gas.
* Stocked product, kept inventory, and scheduled shifts.
* Maintained property landscape and surrounding lawns to presentable standards.

*Busser/Dishwasher* 2003 – 2005

Olive GardenKansas City, Missouri

* Kept Busser station clean and reset tables for next customer.
* Ensured dish room and kitchen areas were clean and organized.

**CERTIFICATES**

* Work and Life Skills Certificate *Colby Community College* 2018