Earl Wallace

*Warehouse Worker*

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**Profile**

* Excellent written and verbal communication skills.
* Listen and understand what people say without interrupting.
* Hold or move items with hands while maintaining steady position.
* Adapting to different reactions and situations.
* Manufacture and distribution of products
* Adequate mechanical aptitude for operating machinery.
* Capable of sitting, standing, kneeling, or lying down for long periods of time.
* Can focus and pay attention to tasks without being distracted.
* Multi-task various duties and jobs.

**Summary of Qualifications***Material Reclamation*

* Sort materials, such as metals, glass, wood, paper or plastics, into appropriate containers for recycling.
* Clean recycling yard by sweeping, raking, picking up debris, or moving barrels and bins.
* Operate forklifts, pallet jacks, power lifts, or front-end loaders to load bales, bundles, or other heavy items onto trucks for shipping to smelters or other recycled materials processing facilities.

*General Labor*

* Experience patching broken or eroded pavement, repairing guard rails, highway markers, and snow fences.
* Fill cracks, holes, or joints with caulk, putty, plaster, or other fillers, using caulking guns or putty knives.
* Cover surfaces with dropcloths or masking tape and paper to protect surfaces during painting.
* Smooth surfaces, using sandpaper, scrapers, brushes, steel wool, or sanding machines.

*Warehouse*

* Pack and unpack items to be stocked on shelves in stockrooms, warehouses, or storage yards.
* Store items in an orderly and accessible manner in warehouses, tool rooms, supply rooms, or other areas.
* Examine and inspect stock items for wear or defects, reporting any damage to supervisors.

*Food Service*

* Prepare and cook large quantities of food for institution cafeterias.
* Clean, cut, and cook meat, fish, or poultry.
* Follow menu specifications, special dietary or nutritional restrictions, and numbers of portions to be served.
* Clean and inspect equipment, kitchen appliances, and work areas to ensure cleanliness and functional operation.