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Top Skills

Marketing

Ionut Denis Voroneanu

Fridge Porter Worker/Stock Controller
United Kingdom

Summary

I work in manual handling, with additional responsibilities in line coordination and stock control. I'm highly committed to my role and always give 100%, whether I'm ensuring smooth workflow on the production line, supporting team operations, or keeping inventory accurate and well-managed.

I'm naturally detail-oriented and often push myself to get things done the right way—even if that sometimes means going the extra mile. I believe that taking ownership and showing initiative makes a real difference.

One of the things I value most is working with people. I enjoy building strong connections, communicating clearly, and being part of a team where everyone supports each other. I take pride in being someone others can rely on during both day-to-day operations and high-pressure situations.

Outside of work, I enjoy listening to music, going to the gym, and occasionally relaxing at home. These moments help me stay balanced, focused, and motivated for the challenges ahead.

I'm always open to learning new things, improving my skills, and taking on new responsibilities. I'm not just looking to do a job—I want to grow and bring value wherever I work.

Experience

Greencore

6 years 11 months

Manual Handling

June 2023 - Present (2 years 1 month)

Regatul Unit al Marii Britanii și al Irlandei de Nord

To ensure allergen segregation is correctly carried out at all times. Ensure materials are scanned to and from the line correctly. Ensure that the lines are supplied in full and on time with the correct materials. Ensure that all pre-start up checks are completed and the necessary paperwork is filled in. Effectively manage lots that are due to expire, concessions, dumps and disposals. Ensure

the correct GMP standards in the Fridges are maintained. Ensure that the relevant quality checks are performed and that any issues regarding quality or food safety are raised immediately to the FLM. Ensure that I wear the correct PPE at all times. Behave with dignity and respect of others, reporting all issues to my line manager and follow the principles of - Stop, Challenge and Act. Ensure that I am trained to the correct standard to delivery in my role.

Hygiene operative

August 2018 - May 2023 (4 years 10 months)

As a Hygiene Operative you be required to undertake all aspects of cleaning all food manufacturing areas, equipment and machinery to meet food hygiene standards. You will be carrying out the consistent application of hygiene within a given area/line to make sure the area is maintained to the agreed standards. It'll be part of your job to ensure that all sanitation processes are completed in full and that hygiene standards for a given area are maintained during the production shift.

Education

Newcastle College

Bachelor's degree, Computer Programming · (October 2023 - October 2026)

Technical College of Transportation

High School Diploma, Mechanical Engineering · (September 2014 - June 2018)