



Danny Ganza

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PROFESSIONAL SUMMARY

Outgoing individual with well-honed organizational, labour and teamwork skills. Enthusiastic and team-driven with four years of experience working in busy manual labour environments.

SKILLS

- Physical Strength and Stamina
- Visual Inspections
- Customer Experience
- Workplace Safety
- Safe Vehicle Operations
- Analytical Approach
- Verbal and Written Communication
- First Aid Certification

WORK HISTORY

MOVING HELPER

09/2021 to CURRENT

The Potentials Movers | Edmonton, AB

- Arranged items at destination according to customer requests and instructions.
- Prepared pallets of boxes for easy transportation between customer and storage locations.
- Loaded and unloaded trucks with customer possessions or merchandise weighing up to 100 lbs.
- Followed verbal and written instructions to properly move and ship products.
- Disconnected and reconstructed furniture by removing headboards from bed frames, unscrewing mirrors from dressers

MATERIAL HANDLER

07/2020 to 08/2021

United Parcel Service | Edmonton, AB

- Loading and unloading UPS packages into trailers
- Loading package cars in warehouse environment
- Sorting and Stocking packages
- Lifted over 70 lbs repeatedly
- Used hand-held scanners and physical logs to accurately track item movements.
- Alerted supervisors and coworkers of hazards and other issues for quick resolutions.
- Listened closely during team meetings to gain complete understanding of duties required for each shift, completing priority tasks first.
- Attached identifying tags to containers to mark with identifying shipping information.

- Removed jams and unblocked conveyor system to maintain flow of goods.
- Strapped items down over protective padding to secure them throughout transportation.
- Moved furniture and boxes using utility dolly and truck ram

GENERAL HELPER

07/2019 to 03/2020

Royal camp services LTD | Edmonton, AB

- Ensured consistent quality standards in food preparation as per client's requirements and safety and sanitation in kitchen in accordance with
- Food Safe protocol
- Prepared food items for Sandwich Making including select and cut breads, cut and wrap sandwiches, slice cold meats and cheese by hand or machine, and distribute meats, fillings, garnish and other ingredients on breads
- Visually inspected appearance of all cold food for proper color combination and overall presentation to maintain appeal
- Checked and controlled proper storage of all food items in refrigerators and freezers to maintain product freshness
- Prepared and set up a full salad bar for lunch and supper
- Ensure food stocks are utilized effectively

EDUCATION

High School Diploma

04/2019

MacEwan University, Edmonton, AB

CERTIFICATIONS

- Full class 5 driver's license
- CSTS 2020
- WHIM
- Standard first Aid and CPR