

MATTHEW TREVINO

Turlock, CA
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EXPERTISE

Menu design
Food handling
Hourly pay
Window cleaning
Meal preparation

EDUCATION

Associate of Science in Computer
Science (In Progress), Modesto
Junior College, Modesto, CA

Culinary Arts Program, Placer
County Adult Education

CERTIFICATIONS

Food Safety (SQF/HACCP/GMP)

PART-TIME COOK

PROFESSIONAL SUMMARY

Results-driven Food Safety & Dietary Operations Specialist with 15+ years of experience in high-pressure logistics and operations management. Proven track record of designing and implementing efficient systems, with a strong background in food handling and safety protocols. Excels in fast-paced environments, leveraging a unique combination of culinary knowledge, technical skills, and psychological insight to deliver high-quality results.

EXPERIENCE

Dairy Operations Technician Jan 2003 – Apr 2003
Hilmar Dairy | Hilmar, CA

- Managed feedstock logistics, processing 500+ tons of raw materials into Total Mixed Ration (TMR) with 95% precision
- Directed livestock movement and herd management, ensuring efficient process flow within the facility and reducing downtime by 20%

Logistics & Delivery Specialist Jun 2000 – Oct 2000
Rent-A-Center / Pizza Hut | Turlock, CA

- Executed last-mile delivery operations for 500+ consumer goods and food service items, achieving a 4.5+ customer satisfaction rating
- Developed foundational skills in route optimization, customer service, and inventory preparation, reducing delivery times by 15%

KEY COMPETENCIES

- Food Safety & Sanitation
- Menu Planning & Design
- Culinary Operations Management
- Logistics & Supply Chain Management
- High-Pressure Operations