

# MATTHEW TREVINO

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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