

NIKKO GANACIAS

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Professional Experience

Assembly Lead, Sekisui Aerospace: Sumner, WA – December 2019 – Present

I prioritize safety first for all subordinates. During my time here, I have enabled my team to consistently reach our production goals. I help ensure that our team is using the proper procedures and standards required of Boeing. In my leadership role, I train new teammates, and show existing teammates how properly assemble and bond new parts. We currently build parts at an ITAR location, for the 737 Max, 787 Dreamliner, and Boeing Defense.

CNC Operator, PenEnt LLC: Renton, WA. – April 2019- December 2019

Safely operated multiple three axis CNC machines.

Parts Distributor, TFG LLC: Metairie, LA. - January 2017- April 2019

Accurately supply restaurant accounts with specific parts for their equipment. Work with service technicians to properly identify proper parts and complete work orders. Order parts and manage inventory. Maintain and restock service trucks, ensuring technicians have all the required parts to complete each job. Downsize inventory by stocking parts that are in high demand and change the parts for parts to utilize warehouse space more efficiently.

Kitchen Manager, Buffalo Wild Wings: Metairie, LA - August 2015- April 2017

Supervised front and back of house employees and managed customer complaints. Scheduled all shifts based on sales, assisted with interviewing and training new employees, and worked to continuously develop current employees. Improved food cost range of 3-4.5% to a 1-2.5% variance. Decreased labor cost from 16-18% to 13% without sacrificing production and guest experience. Created a fun yet productive atmosphere. Serve Safe Certified.

Scaffolder, Brand Energy; Tacoma, WA -December 2014-July 2015

Constructed scaffolding structures. Worked as a team to ensure structures were erected and dismantled safely.

Bartender, HopJacks; Auburn, WA - March 2012–July 2015

Prepared and served non-alcoholic and alcoholic drinks in adherence to recipes and procedures, communicated with bar patrons ensuring a great dining experience, performed correct money transactions. Managed daily bar inventories, maintained a clean and organized bar.

Manager, Red Robin; Federal Way, WA -November 2009-March 2012

Responsible for writing the schedule for host and greeters, enforcing safe food service, ensuring a memorable guest experience and providing a fun, yet productive work environment. Worked my way up from a dishwasher to salary manager.

Education

University of Washington; Seattle, Wa.- Full Stack Web Development 2022

Decatur High School; Federal Way, WA- High School Diploma, 2002

References available upon request