

Catherine Hauser
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Production Operator

Organized, independent worker with strong time-management skills. Excellent at juggling multiple tasks and working under pressure. Broad industry experience includes Healthcare, Food Preparation and Production. Authorized to work in the US for any employer

WORK EXPERIENCE

Production Operator

Kerry Foods - Fredericksburg, IA - 2017-09 - 2017-10

Received and correctly processed both written and verbal instructions, prints and work orders.
Built containers and pack parts in accordance with detailed packing specifications.
Planned and paced work efficiently in order to meet daily, weekly, project or production goals.
Observed all safety policies and procedures
Closely inspected parts to ensure they were clean and free of contaminants.

Certified Nurses Aide (CNA)

Linn Haven - New Hampton, IA - 2014-04 - 2015-05

Maintained accurate records of patient care, condition, progress and concerns.
Monitored vital signs, such as blood pressure and pulse.
Responded appropriately to the physical, emotional and developmental needs of patients.
Assisted patients with bathing, oral hygiene, grooming, feeding and elimination.
Helped patients move in and out of beds, baths, wheelchairs and automobiles.
Maintained a clean, healthy and safe environment.
Assisted with patient transfer and ambulation.
Maintained sanitary residents' and program rooms.
Followed safe lifting techniques and individual resident lifting instructions.
Cared for clients with diagnoses such as respiratory failure, diabetes, Parkinson's disease, and muscular dystrophy.
Reported any unusual circumstances in the patients' condition or environment.
Collects patient specimens and data, including vital signs, input/output and other delegated measurements.
Answered call lights and aided in patient comfort and safety by adjusting beds, lights, bed rails, pillows, patients' clothing and bedside tables/equipment.
Member in good standing with Nurse Aide Registry.

Home Health Aide

Brinck's Construction - Lawler, IA - 2013-09 - 2014-04

Maintained accurate records of patient care, condition, progress and concerns.
Monitored vital signs, such as blood pressure and pulse.
Responded appropriately to the physical, emotional and developmental needs of patients.
Obtained information about clients' medical history, drug history, complaints and allergies.
Assisted patients with bathing, oral hygiene, grooming, feeding and elimination.
Helped patients move in and out of beds, baths, wheelchairs and automobiles.

Cooked appetizing and satisfying meals and snacks.
Scheduled and accompanied clients to medical appointments.
Maintained a clean, healthy and safe environment.
Obtained household supplies and ran daily errands.
Assisted with patient transfer and ambulation.
Performed clerical duties, such as word processing, data entry, answering phones and filing.
Followed safe lifting techniques and individual resident lifting instructions.
Monitored expiration of medical supplies and medications.

Assembler

TriMark Corporation - New Hampton, IA - 2013-03 - 2013-09

Received and correctly processed both written and verbal instructions, prints and work orders.
Obtained appropriate tooling and fixtures.
Inspected and tested components, assemblies and power tools.
Disassembled, reassembled and corrected changeover.
Built containers and pack parts in accordance with detailed packing specifications.
Verified part Numbers and placed parts in appropriate shipping containers.
Recognized and reported defective material and equipment to shift supervisor.
Executed the entire assembly process by accurately interpreting set-up sheets, work orders, drawings or blueprints.
Observed all safety policies and procedures
Closely inspected parts to ensure they were clean and free of contaminants.
Correctly and safely used a variety of hand tools, saws and cutting equipment to carry out job duties.

Dietary Cook

New Hampton Nursing & Rehabilitation Center - New Hampton, IA - 2008-10 - 2013-03

Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
Managed kitchen staff by recruiting, selecting, hiring, orienting, training, assigning, scheduling, supervising, evaluating and enforcing discipline when necessary.
Verified proper portion sizes and consistently attained high food quality standards.
Maintained a skilled kitchen staff by properly coaching, counseling and disciplining employees.
Instructed new staff in proper food preparation, food storage, use of kitchen equipment and utensils, sanitation and safety issues.
Actively involved in cost control, sanitation, menu development, training, recruitment, private dining and catering.
Regularly interacted with guests to obtain feedback on product quality and service levels.
Maintained smooth and timely operations in preparation and delivery of meals and kitchen sanitation.
Properly labeled and stored all raw food ingredients including produce, meat, fish, poultry, dairy and dry goods in the appropriate storage room, walk-in refrigerator, freezer or cooler.
Changed and sanitized all cutting boards, benches and surfaces when beginning a new task to avoid cross-contamination.
Cooked and served food and meals in accordance with planned menus, diet plans, recipes, portions, temperature control procedures and facility policies.
Practiced safe food handling procedures at all times.
Prepared all pastry items in accordance with standards of quality, quantity control, taste and presentation.
Accurately and efficiently prepared healthy, delicious fish, meat and vegetable-based dishes.

EDUCATION

High School Diploma

New Hampton High School - New Hampton, IA
2009

Associate of Applied Science in Nursing

Northeast Iowa Community College - Calmar, IA

SKILLS

Assembly, assembly, Assembly line, Blueprint, inspection, Forklift

CERTIFICATIONS/LICENSES

CNA

2011-11 - Present

ADDITIONAL INFORMATION

SKILLS

In-depth OSHA knowledge Medical terminology knowledge
Blueprint interpretation expertise Dementia and Alzheimer's knowledge
Assembly line production Compassionate
Exceptional organizational skills Flexible schedule
Extremely quick learner Trusted key holder
Small parts assembly Adaptable
Quality assurance Efficient and reliable team player
Quality inspection Hard working and self-motivated
Material inventory skill