**Dennis P. Cooper**

**130 Bluffton Road, Pooler, GA 31322**

[**denniscpr@yahoo.com**](mailto:denniscpr@yahoo.com)

**912-308-8870**

**Education**

1999 Art Institute of Pittsburgh Pittsburgh, PA

Associates degree in photography

1993 Gettysburg Area High School Gettysburg, PA

Diploma in general studies

**Work Experience**

**Forklift Operator**

**October 2015 – August 2018**

**Staffing Agencies**

Worked in receiving, shipping and also order picking departments

Forklift certified

**Boilermaker**

**January 2007 – September 2015**

**National Boiler Service**

Remove old or damaged boiler tubes

Cut, prep and fit new tubes for repairs

Responsible for setting up and taking down equipment

Other boilermaker duties completed when needed

**Restaurant Manager**

**October 2005 – December 2006**

**Travel Centers of America**

Assistant manager in full service restaurant with concentration in back of house

Daily shift management, inventory, ordering and par levels

Responsible for schedules and training

After six months of assistant manager duties, was transferred and promoted to store manager where I was responsible for all aspects of operation, inventory, schedules and operational costs

**Receiving/Sales**

**May 2004 – March 2005**

**Lowe’s Distribution & Retail**

Unload incoming trucks, ensure all products inventoried were received

Re-palletize product for storage in warehouse

Retail sales specialist in home décor department

Retail customer relations and special orders

Responsible for restocking shelves and front facing product in décor department

**General Manager**

**October 1992 – April 2004**

**Hoss’s Steak & Sea House**

Began with company as a cook in 1992; entered management training program in 1995; spent next five years as an assistant manager in various locations; in 2000 was promoted to associate manager; promoted to general manager in 2002.

Responsible for all aspects of restaurant including writing budgets, schedules, labor projections and store level business plans

Responsible for staff of 45 to 50 employees, three shift managers and three department managers

Manage inventory and food cost follow-up while placing food orders three times a week

Daily labor follow-up, ensuring staff was constantly training and improving; I strove to keep employees fresh and eager to learn

**Helicopter Mechanic**

**December 1992 – January 1994**

**US Army Reserve**

General helicopter mechanic duties including preventative maintenance and hangar cleanup