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|  |  | **Francisco Avitia** |
| Professional Summary HARDWORKING AND RELIABLE FOCUSED ON GOING ABOVE AND BEYOND TO SUPPORT TEAM AND SERVE CUSTOMERS. TRAINED IN AND OFFERING TOP-NOTCH ABILITIES.  MOTIVATED TO CONTINUE TO LEARN AND GROW AS PROFESIONAL. Contact PHONE:  773-562-6051  Email:  [Favitia1991@gmail.com](mailto:Favitia1991@gmail.com) |  | EDUCATION(KELLY HIGH SCHOOL) JUNE 2009  High School Diploma (Le Cordon Bleu) March 2011  Chef Diploma WORK EXPERIENCELoomis Armored US Aug 2024-Present  • Drive automatic armored vehicles and other vehicles on designated routes servicing customer locations • Service ATMs and Smart Safes • Service customer stops, including delivering customer change orders and picking up deposits. • Load/unload vehicle cargo including multiple bags and boxes of coins • Count items, record, and sign for cargo item Knead Dough Co Turano Bread (FORKLIFT OPERATOR) FEB 2023-Aug 2024 Load and unload supplies from trucksReceive and process stock into inventory Use warehouse equipment such as a forklift, cherry picker, pallet jack, high reach operator.  Make sure all lanes have enough supplies. Working in cold storage and freezer storage.  **HOME DEPOT WAREHOUSE (FORKLIFT OPERATOR)**  Dec 2021-Dec2022  Load and unload supplies from trucks  Receive and process stock into inventory.  Use warehouse equipment such as a forklift, cherry picker, pallet jack, high reach operator. MIDWEST GUN AND RANGE (Sales Person) October 2020- Feb-2023  Handle customer situation by making amicable decisions for customers and company identify customers needs by reviewing account information and conducted needs assessments. ANTOJITOS DONA MARIA (PREP CHEF) (04-2018)- (09-2020)  STORED FOOD AT RIGHT TEMPERATURE CLEANEDAND ORGANIZED KITCHEN WORKSTACIONS AND AREAS BEFORE AND AFTER COOKING. COOKED FOOD PRODUCTS FOLLOWING ESTABLISH INSTRUCTIONS FOR PREPARATION OF PARTICULAR MENU ITEMS. KINGS BOWLING (PREPCHEF) (11-2011)-(03-2018)  STORED FOOS AT RIGHT TEMPERATURE CLEANED ORGANIZED KITCHEN WORKSTATIONS AND AREAS BEFORE AND AFTER COOKING. COOKED FOOD PRODUCTS FOLLOWING ESTABLISH INSTRUCTIONS FOR PREPARATION OF PARTICULAR MENU ITEMS sKILLS **>BILINGUAL ENGLISH AND SPANISH**  **>FAST LEARNER**  **>FORKLIFT-STANDUP FORKLIFT, COUNTER BALNCE AND REACH TRUCK**  **> BASIC COMPUTER KNOWLEDGE AND DATA ENTRY SKILL**  **> STRONG VERBAL COMMUNICATION SKILLS**  **>HIGH REACH OPERATOR** |