

RESUME 1024

OBJECTIVE

Reliable, versatile worker with hands-on experience in warehouse inventory operations, food service management, and hotel maintenance. Strong ability to learn quickly, operate safely, manage daily workflows, and provide consistent, high-quality work across multiple industries.

SUMMARY OF QUALIFICATIONS

- Experienced forklift operator with comprehensive knowledge of warehouse inventory systems, including cycle counts, scanning procedures, product tracking, and maintaining accuracy in fast-paced fulfillment environments.
- Proven ability to manage kitchen operations as a cook and shift manager, overseeing staff performance, maintaining food safety standards, and ensuring consistent, high-quality meal preparation during peak hours.
- Skilled in hands-on maintenance work, including painting, drywall patching, fixture replacement, and minor plumbing repairs, with a strong focus on safety, efficiency, and guest satisfaction.
- Demonstrated reliability, adaptability, and strong work ethic across multiple industries, learning new systems quickly and consistently meeting operational goals.
- Strong communication skills with the ability to work effectively as part of a team, train new employees, and assist customers or guests in a professional and courteous manner.

PROFESSIONAL EXPERIENCE

03/2026 – 06/2026 ***Inventory***

Amazon (Through NPSG), Niagara Falls, NY

- Conducted detailed inventory tasks including cycle counts, product audits, bin checks, and verifying location accuracy throughout the warehouse to prevent shortages and maintain precise stock levels.
- Safely operated forklifts, pallet jacks, and other warehouse equipment while following company safety protocols, ensuring efficient movement of merchandise throughout the facility.
- Collaborated closely with inbound and outbound teams to support daily fulfillment goals, assisting with unloading shipments, staging pallets, and preparing products for distribution.
- Worked with handheld scanners and digital inventory systems to update records, correct discrepancies, and maintain real-time accuracy of product data.

05/2015 - Present ***Cook / Manager***

Pita Palace, Niagara Falls, NY

- Oversaw daily kitchen operations, preparing menu items consistently while maintaining high standards for taste, presentation, and food safety.
- Managed staff schedules, coordinated shift coverage, trained new employees, and provided ongoing guidance to ensure efficient teamwork and top-quality customer service.
- Monitored inventory levels, placed orders with suppliers, rotated stock, and reduced unnecessary waste by planning ahead and maintaining proper storage practices.
- Ensured full compliance with health and sanitation guidelines, performing regular kitchen inspections and organizing cleaning routines to meet regulatory standards.

01/2013 - 05/2015 ***Hotel Maintenance***

The Shores Resort, Daytona Beach, FL

- Completed a wide range of minor repair tasks including drywall patching, painting, fixture replacement, basic plumbing adjustments, and touch-ups to maintain the facility's appearance and functionality.
- Responded promptly to guest maintenance requests, troubleshooting issues, performing repairs, and ensuring that rooms and public areas met comfort, safety, and cleanliness standards.
- Conducted routine inspections of hallways, guest rooms, common areas, and equipment to identify maintenance needs and address concerns before they escalated.
- Collaborated with housekeeping and management teams to prioritize tasks, schedule repairs efficiently, and support overall hotel operations.

EDUCATION, TRAINING, AND ACHIEVEMENTS

High School Equivalent

Niagara Falls High School, Niagara Falls, NY