

Harrison Aviles

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OBJECTIVE:

I'm looking for an educational and advancing position with a growing company. I will bring dedication, determination, dependability and so much more to the team. I have skills but am always eager to learn and as well open to constructive criticism. I am a team player, but if needed can work productively alone. I am always looking for ways of improving my work, and always strive for excellence.

WORK EXPERIENCE:

Warehouse Internship

June 2009 - September 2009

The - Re Store | Seattle, King, WA

Warehousing/ Salvage/ Recycling/ Re-Selling

- * Operated Forklift
- * Operated & Utilized all power tools.
- * De-constructed salvaged materials from sites.
- * Organized Warehouse
- * Arranged & Received Shipments
- * Stayed on feet, and consistent heavy lifting
- * Always maintained superior customer service and interpersonal effectiveness among co-workers.

Line Cook

May 2008 - December 2008

Louisa's Bakery & Cafe | Seattle, King, WA

Restaurant/Food Services

I was one of the head cooks and supervised some other cooks.

- * Memorized recipes and made recipes from scratch.
- * Maintained a knowledge of ingredients and contents of sandwiches/recipes
- * Worked in a fast-paced stress related environment with no room for error.
- * Sanitized all knives, silverware, utensils, and the kitchen everyday, as well as a deep cleaning of the entire kitchen once a week.
- * Worked on the line and prepared food to order.
- * Retained a good relationship with the customers.
- * Dealt with multiple situations with all types of personalities..
- * Very Skilled on the Breakfast Line.
- * Followed recipes with precision.
- * Always practiced safe food handling.
- * Made Dairy orders and other food orders.

Knife Maneuvering, Customer Relations, Presentation,

Doughnut Fryer/ Baker

February 2008 - June 2008

Pike Place Bakery | Seattle, King, WA

Restaurant/Food Services

Made all of the doughnuts in the morning and baked pastries and cookies as well.

- * Fried Doughnuts using an industrial sized fryer.
- * Baked cookies, and pastries, and some cakes.
- * Sanitized and cleaned workspace.
- * Take all completed product up to the shop.
- * Followed recipes and made pastries and doughnuts from scratch.
- * Kept stock of products.
- * Made orders to companies to re-stock products.
- * Used industrial sized mixers and baking equipment.
- * Worked with an industrial sized oven Doughnut Frying, Baking, Organizational and Time Managing Skills,

Juice Artist/ Cashier

February 2008 - June 2008

Jamba Juice Company | Seattle, King, WA

Restaurant/Food Services

- * Prepared and washed fruits and vegetables.
- * Sanitized all equipment, blenders, and counters.
- * Memorized various different juice recipes.
- * Always maintained a good relationship with our customers
- * Had a knowledge of health items and made suggestions and sales.
- * Kept record of product consumption and waste.
- * Made orders to the company for re-stocking
- * Maintained the store and kept it looking presentable.

Juicing, Customer Relations, Customer Satisfaction, Positive Attitude

Prep Cook/ Cook Assistant

November 2007-January 2008

Amore Cafe | Seattle, King, WA

Restaurant/Food Services

Was in charge of prepping items for menu, and assisted the chef on finalizing dishes.

- 1 Prepped oysters, squid, fish, steak, etc.
 - * Worked with an industrial dishwasher.
 - * Washed, cut, and peeled fresh produce.
 - * Assisted the chef on dishes and made some meals when busy.
 - * Practiced and improved presentation skills.
 - * Kept a clean workspace and sanitary utensils.
 - * Maintained a positive and outgoing attitude.
 - * Re-stocked fridge

- 2 Presentation, Cooking, Prepping

Sandwich Maker/ Cashier

August 2007 - November 2007

Subway Sandwich Shops, Inc. | Seattle, King, WA

Restaurant/Food Services

Made Sandwiches to order, cashiered, and cleaned.

- * Kept the stock and made orders.
- * Maintained good customer relations.
- * Baked cookies, and bread for the day.
- * Prepped steak, chicken, turkey, etc.
- * Practiced safe food handling.
- * Kept the fridges in the lobby full.
- * Filled and cleaned soft drink machines.
- * Cleaned the store.
- * Worked with a till.

Sandwich Making, Customer Relations, Knowledge of Products.

EDUCATION:

Currently enrolled & pursuing a degree in Business Management at
Bellevue Community College | Bellevue, WA

CERTIFICATION:

- 1 Food Handlers Card
- 2 Firefighter 2 (July 2007, Department Of Natural Resources. I earned my firefighter 2 certificate by completing wild-fire training school and completing the pack test).

REFERENCES:

Available Upon Request