

Carl Rotunda

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To acquire a challenging position in an environment where I can best utilize my skills and education.

WORK EXPERIENCE

Press Operator

American Molding Technologies - Erie, PA - September 2014 to Present

Responsibilities

Run presses (sometimes multiple presses at a time)

Inspect parts and their quality

Use basic measuring tools

Work from drawings, samples and work instructions

Read work order instructions and carry out directions as necessary

Set each job up based on program instructions, work order instructions

Perform daily maintenance on equipment

Skills Used

Work quickly and efficiently, while completing multiple tasks at one time.

Line/Prep Cook

Southgate Pizza - Erie, PA - 2013 to September 2014

Responsibilities

Set up stations and collect all necessary supplies to prepare menu for service

Prepare a variety of foods

Arrange sauces and supplementary garnishes for allocated station

Cover, date and correctly store all bits and pieces and food prep items

Notify Chef in advance of likely shortages

Serve menu items compliant with established standards

Use food preparation tools in accordance with manufactures instructions

Close the kitchen correctly and follow the closing checklist for kitchen stations

Maintain a prepared and sanitary work area at all times

Keep the work area fresh all through the shift

Make sure all storage areas are tidy and all products are stored appropriately

Constantly use safe and hygienic food handling practices

Returns dirty food preparation utensils to the appropriate areas

Assist with all duties as assigned by Kitchen Manager

Line Cook/Prep Cook

Smokey Bones - Erie, PA - 2014 to 2014

Responsibilities

Set up stations and collect all necessary supplies to prepare menu for service

Prepare a variety of foods

Arrange sauces and supplementary garnishes for allocated station

Cover, date and correctly store all bits and pieces and food prep items

Notify Chef in advance of likely shortages
Serve menu items compliant with established standards
Use food preparation tools in accordance with manufactures instructions
Close the kitchen correctly and follow the closing checklist for kitchen stations
Maintain a prepared and sanitary work area at all times
Keep the work area fresh all through the shift
Make sure all storage areas are tidy and all products are stored appropriately
Constantly use safe and hygienic food handling practices
Returns dirty food preparation utensils to the appropriate areas
Assist with all duties as assigned by Kitchen Manager

Front End Clerk

Country Fair - Erie, PA - 2012 to 2013

Responsibilities

Attended to any customer needs
Counted down drawers at the beginning and end of every shift
Maintained a clean and orderly work environment
Handled any customer complaints
Worked in Sub-Fair taking orders and following food and health safety guidelines

Fitter Assistant

Amthor Steel - Erie, PA - 2011 to 2012

Responsibilities

Worked within standards of accuracy
Performed a variety of duties- disassemble and remove damaged pieces etc.
Worked with blue prints and layout plans
Cleaned work area and restocked supplies
Maintained tools and equipment
Observed and followed all safety guidelines

Accomplishments

During my time at Amthor Steel, I was promoted from detail to fitter assistant.

EDUCATION

Associates Degree in Welding and fabrication

Fortis Institute - Erie, PA

2008 to 2010

Central Tech High School - Erie, PA

Diploma

Iroquois High School - Erie, PA

SKILLS

Welding, Detail, Measurement, Grinding, Fitting

ADDITIONAL INFORMATION

Work well in a high pressure environment, Organized and efficient, Self-motivated and assertive, Quickly learn procedures and methods, Honest, friendly, great communication skills, Enjoy working with people, Demonstrates competence and poise in professional and social settings. Experience in working with customers and problem solving.