**AURELIO**

**SKILLS**

* Over 2 years of experience in a kitchen environment, implementing proper prep cook skills such as safe knife handling, mixing, and measuring.
* Consistently punctual at every opportunity.
* Demonstrates a willingness to learn and grow skill set.
* Physically healthy and fit to perform all activities required.
* Attends every shift with a bright attitude and implements friendly communication with both customers and coworkers alike.

**EXPERIENCE**

**Dishwasher** | Santa Maria Goretti | *May 2018 – Present*

* Efficiently washing dishes to ensure the smooth operation of the back kitchen.
* Assisting food preparation by cutting vegetables, mixing ingredients, and setting up platters.
* Ensure the safety and cleanliness of the kitchen by sweeping, dusting, and wiping of counters.

**Prep Cook |** Northern Chicken | *May 2021 – October 2022*

* Safely handles food and kitchen equipment.
* Prepares a variety of dishes such as salads, dressings, etc.
* Assisted in the overall appearance and cleanliness of the kitchen.

**Assembler |** Garnet Instruments LTD. Liquid Management Solutions | *July 2018 – August 2020 & April 2022 – September 2022*

* Offers general assistance in the electronics testing department.
* Constructs and assembles circuit boards.
* Crimps and connects wires to assist in the production of freshwater tank sensors.
* Effectively implements fine motor skills to complete the task.
* Completes duties and responsibilities independently, with little to no supervision.

**Prep Cook** | Meat Street Pies | *June 2020 – March 2021*

* Assisted in the preparation of the chicken pot pie fillings by cutting vegetables, making sauces properly, etc.

**EDUCATION**

Basic Food Safety Certificate

* Issued November 2022

Northern Alberta Institute of Technology | September 2019 – May 2021

* Certificate in Culinary Arts

St. Joseph’s High School | September 2014 – June 2017

* High School Diploma