



# WILLIAM PEREZ

Dish Machine Operator

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## PROFESSIONAL SUMMARY

With seven years of hands-on experience as a Dish Machine Operator, I excel in maintaining a pristine kitchen environment and operating advanced dishwashing machinery. My commitment to sanitation standards and teamwork ensures a seamless workflow. I am dedicated to enhancing operational efficiency while delivering outstanding service in fast-paced settings.

## WORK EXPERIENCE

**Dish Machine Operator** Apr / 2021-Ongoing  
Maple Leaf Consulting Toronto, ON

- Ensured optimal stock levels by promptly notifying supervisors of low supplies and maintaining organized storage areas.
- Collaborated in a fast-paced, guest-centric environment to enhance customer satisfaction through excellent service.
- Responsible for cleaning and sanitizing all china, glassware, flatware, and kitchen equipment, ensuring safety and compliance.
- Operated dishwashing machines following established procedures to maximize efficiency.
- Monitored and adjusted temperature and chemical levels to maintain sanitation standards.
- Practiced effective wash, rinse, and sanitizing methods in compartment sinks.
- Assisted in putting away stock and maintaining cleanliness in all assigned areas.

**Dish Machine Operator** Apr / 2018-Apr / 2021  
Lakeside Apparel Co Chicago, IL

- Washed dishes, glassware, flatware, pots, and pans using both dishwashers and manual methods.
- Placed clean dishes and utensils in designated areas for easy access.
- Maintained kitchen work areas, equipment, and utensils in a clean and orderly condition.
- Stocked supplies, such as food and utensils, in serving stations and storage areas.
- Set up banquet tables and assisted with event preparations.
- Transferred supplies and equipment between storage and work areas efficiently.

## EDUCATION

**Associate of Applied Science in Culinary Arts** Apr / 2015 - Apr / 2018  
Culinary Institute of America Portland, OR

Completed coursework focusing on kitchen operations, food safety, and sanitation practices.

## SKILLS

Dishwashing Equipment Operation ●●●●●●●○

Hygiene Standards ●●●●●●●○

Shift Flexibility ●●●●●●●●●●

Crisis Management ●●●●●●●●○

Productivity Tracking ●●●●●●●○

Team Support ●●●●●●●○

## INTERESTS

Gaming Fashion  
Film Technology

## STRENGTHS

Fairness Flexibility  
Forward-thinking Gratitude

## LANGUAGES

English French Swahili

## ACHIEVEMENTS

- Reduced dishwashing cycle time by 20% through efficient machine operation.
- Achieved 100% compliance with health and safety regulations during inspections.
- Trained 5 new team members on dishwashing procedures and safety protocols.