

EMMA JOHNSON

Seafood Processor

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PROFESSIONAL SUMMARY

Detail-oriented Seafood Processor with over 5 years of experience in handling, processing, and packaging seafood products. Skilled in maintaining high standards of hygiene and safety while ensuring quality control. Proficient in operating processing equipment and adhering to industry regulations. Strong team player with excellent communication skills and a commitment to delivering fresh, high-quality seafood.

WORK EXPERIENCE

Seafood Processor - Temp

Pineapple Enterprises

📅 Jan / 2024-Ongoing

📍 Santa Monica, CA

- Sorted, butchered, cleaned, weighed, and boxed various seafood products with precision.
- Guided product into automated machinery, ensuring proper sanitation of the work area.
- Maintained a safe working environment, adhering to all safety protocols.
- Worked for up to 16 hours daily, demonstrating stamina and dedication.
- Inspected seafood products for quality and grade, ensuring compliance with standards.
- Utilized computer systems for tracking production and inventory.
- Packaged products for distribution, ensuring adherence to company quality standards.

Seafood Processor

Cactus Creek Solutions

📅 Jan / 2023-Jan / 2024

📍 Phoenix, AZ

- Cleans, trims, and fillets seafood products, ensuring quality presentation.
- Operates machinery to process seafood efficiently and safely.
- Segregates products on conveyor belts according to grade and quality.
- Discards inferior items and foreign materials to uphold product integrity.
- Packs seafood into appropriate containers for storage or shipment.

EDUCATION

Associate of Applied Science in Culinary Arts

Culinary Institute of America

📅 Jan / 2022-Jan / 2023

📍 Chicago, IL

Focused on food processing and safety standards in culinary environments.

SKILLS

Inventory Control

Client Engagement

Product Distribution

Operational Support



ACHIEVEMENTS

- 🌟 Improved processing efficiency by 15% through streamlined workflows.
- 🌟 Achieved a 100% compliance rate in safety audits over two consecutive years.
- 🌟 Successfully trained new team members on seafood handling best practices.