

Odin Rangel

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SUMMARY

Dedicated and hardworking food service professional with hands-on experience in dishwashing operations. Proven ability to maintain cleanliness and ensure adherence to food safety standards within a fast-paced kitchen environment. Strong communication skills facilitate collaboration with team members, leading to an efficient workflow. Ready to contribute enthusiasm and diligence to a dynamic diner environment while supporting operational excellence. Committed to maintaining a clean, organized workspace to optimize kitchen relationships and efficiency.

EDUCATION

High School Diploma

Cape Coral High School GPA: 3.5

2026
Cape Coral, FL

Coursework: Food Safety Procedures, Culinary Skills, Teamwork, Communication

TECHNICAL SKILLS

- Dishwashing Equipment:** Commercial Dishwashers, Sanitizing Solutions, Waste Disposal Systems
- Food Safety Standards:** HACCP Guidelines, FDA Regulations, Health Department Standards
- Collaboration Tools:** Teaming Platforms, Communication Apps, Workflow Trackers
- Cleaning Supplies:** Dish Soaps, Sanitizers, Scrubbing Pads
- Housekeeping Techniques:** Routine Cleaning, Deep Cleaning, Preventative Maintenance
- Operational Tools:** Trash Bags, Rinse Stations, Cooking Utensils
- Safety Procedures:** Personal Protective Equipment, Slip Prevention Tactics, Emergency Protocols
- Task Management:** Priority List, Shift Schedules, Cleanliness Checklists
- Training Programs:** Orientation Sessions, Safety Workshops, Skill Development
- Kitchen Appliances:** Dishwashers, Grills, Stoves

SKILLS

- Food Safety Procedures
- Team Collaboration
- Communication Skills
- Dishwashing Operations
- Time Management

EXPERIENCE

Dishwasher

University Project

June 2026 - Present
Cape Coral, FL

Focused on maintaining cleanliness and organization in the dish area to support kitchen operations. Engaged with team tasks to coordinate dish cleaning efficiently and uphold kitchen punctuality.

- Maintained a clean and organized dish area, enhancing overall kitchen efficiency.
- Assisted in bussing tables, collecting soiled dishes directly, streamlining the cleaning process for peak times.
- Ensured an ongoing supply of clean dishes and utensils, meeting the demands of busy meal periods.
- Executed food safety procedures consistently, guaranteeing hygiene standards throughout shifts.
- Collaborated closely with team members in unloading and safely storing deliveries to support daily operations.
- Performed thorough routine cleaning of kitchen tools and appliances as part of sanitation commitments.

Dish Machine Operator

Student Lab

January 2026 - May 2026
Fort Myers, FL

Gained valuable experience operating dishwashing machinery effectively while mastering food safety protocols in a collaborative setting.

- Operated various dishwashing machines effectively, adhering to all established safety protocols.
- Supported students and staff during peak hours by maintaining an organized dishwashing space.
- Managed waste disposal and conducted garbage can cleaning diligently to elevate cleanliness levels.
- Developed strong communication skills through close partnership with diverse peers in the kitchen.
- Participated actively in training sessions about food safety regulations, ensuring optimal compliance.
- Assisted kitchen staff with daily tasks to enhance smooth operations during busy shift times.

LEADERSHIP & AWARDS

- Dean's List, Cape Coral High School, 2025

CERTIFICATIONS

- Food Handler Certification  2026

PROFESSIONAL AFFILIATIONS

- Member, Culinary Club, Cape Coral High School
- Volunteer, Local Food Bank, 2025

LANGUAGES

- English (Native)
- Spanish (Proficient)

ADDITIONAL INFORMATION

Work Status : Authorized to work in United States. No sponsorship required.

REFERENCES

AVAILABLE ON REQUEST