

Odin Rangel

Dish Machine Operator

 (239) 555-1234  odin.rangel@email.com  linkedin.com/in/odinrangel  Cape Coral, FL 33904

STRENGTHS

-  **Effective Communicator**
Communicated openly with the team, turning challenges into opportunities for collaboration. Encouraged solutions through shared insights.
-  **Team Player**
Teamed up with kitchen crew, creating synergy that uplifted morale. Fostered collaboration that made each shift enjoyable and productive.
-  **Proactive Attitude**
Anticipated needs within the restaurant, ready to step in wherever necessary. Eagerly tackled tasks without waiting for instructions.
-  **Adaptability**
Thrived in challenging environments, seamlessly adjusting to varied roles and responsibilities. Flexibility led to improved operations under pressure.
-  **Strong Organization**
Kept workspace orderly as a priority. An organized area enhanced productivity and minimized errors during high-pressure situations.

SKILLS

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

LANGUAGES

English	Native
Spanish	Proficient

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

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.

MY CAREER



● Dishwasher at University Project (2 Months)

● Dish Machine Operator at Student Lab (4 Months)

- 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

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST