



Odin Rangel

Dish Machine Operator

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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

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.

MY CAREER



- Dishwasher at University Project (2 Months)
- Dish Machine Operator at Student Lab (4 Months)

- 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

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST