

# Julio Pedraza

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## Work Experience

### **Carpos , Soquel, CA**

May 2018 – August 2019

#### Busser

Clean and polish counters, shelves, walls, furniture, or equipment in food service areas or other areas of restaurants and mop or vacuum floors.

Stock cabinets or serving areas with condiments and refill condiment containers.

Perform serving, cleaning, or stocking duties in establishments, such as cafeterias or dining rooms, to facilitate customer service

Fill beverage or ice dispensers.

Clean up spilled food or drink or broken dishes and remove empty bottles and trash.

Scrape and stack dirty dishes and carry dishes and other tableware to kitchens for cleaning.

Wipe tables or seats with dampened cloths or replace dirty tablecloths.

### **Carpos, Soquel, CA**

May 2018 – August 2019

#### Cashier

Answer incoming phone calls.

Establish or identify prices of goods, services, or admission, and tabulate bills, using calculators, cash registers, or optical price scanners.

Maintain clean and orderly checkout areas, and complete other general cleaning duties, such as mopping floors and emptying trash cans..

Greet customers entering establishments.

Issue receipts, refunds, credits, or change due to customers.

Help customers find the location of products.

Answer customers' questions, and provide information on procedures or policies.

### **The Print Gallery, Santa Cruz, CA**

October 2019 – December 2020

#### Quality Control

Investigate or report questionable test results.

Receive and inspect garments prior to print

Identify quality problems and recommend solutions.

Evaluate analytical methods and procedures to determine how they might be improved.

Ensure that lab cleanliness and safety standards are maintained.

Perform visual inspections of finished products.

### **Safeway, Santa Cruz, CA**

December 2020 – April 2022 May 2022 - Current Job

#### Bakers

Prepare or maintain inventory or production records.

Order or receive supplies or equipment.

Direct or coordinate bakery deliveries.

Decorate baked goods, such as cakes or pastries.

Apply glazes, icings, or other toppings to baked goods, using spatulas or brushes.

Check equipment to ensure that it meets health and safety regulations, and perform maintenance or cleaning, as necessary.

Measure or weigh flour or other ingredients to prepare batters, doughs, fillings, or icings, using scales or graduated containers.

Check the quality of raw materials to ensure that standards and specifications are met.

Set time and speed controls for mixing machines, blending machines, or steam kettles so that ingredients will be mixed or cooked according to instructions.

Combine measured ingredients in bowls of mixing, blending, or cooking machinery.

Set oven temperatures, and place items into hot ovens for baking.

Check products for quality, and identify damaged or expired goods.

### **Olive Garden, Santa cruz, CA**

May 2022 - Current Job

#### **Busser/Dishwasher**

Clean off tables

Clean dishes by hand and with dishwasher

Organize dishes and utensils

Mop the floors

Prepare pasta

### **Building Trades Pre-Apprentice Program, Santa Cruz, CA**

October 2022

August 2022 –

Instructor: Sean Patrick

Practice time management and managing labor cost

Accurate use of power tools, performing measurements, calculating weight distribution, leveling surfaces and inspecting for defects in materials.

Knowledgeable with safe work practices and working conditions, including proper use of PPE,

OSHA 10 Construction Safety Certified

CPR Certified by American Red Cross