

BRYAN GLOVER

Warehouse Worker

✉ bryan.glover@gmail.com

☎ (123) 456-7890

📍 San Francisco, CA

🌐 LinkedIn

EDUCATION

High school diploma

Abraham Lincoln High School

📅 2008 - 2012

📍 San Francisco, CA

CAREER OBJECTIVE

Warehouse worker with 6+ years of experience demonstrating superior efficiency and organizational skills in fast-paced warehouse environments. Looking to expand on my skills in warehouse operations at a company like Golden Gate Builders, where I can contribute to a collaborative team environment that ensures smooth processing and equipment storage.

SKILLS

Bilingual (Spanish)

Detail Oriented

Quality Assurance

Time Management

Coordination

Personable

WORK EXPERIENCE

Warehouse Worker

Block Renovation

📅 2016 - current 📍 San Francisco, CA

- Handled product labeling, organization, and storage, increasing warehouse efficiency by 30%
- Facilitated multi-departmental warehouse operation processes by receiving and stocking goods, reducing downtime by 70%
- Formulated production schedules based on customer orders and requisitions, ensuring 98% of inventory was distributed to subcontractors and inhouse installers on time
- Maintained accurate records of inventory received and/or distributed to decrease the instance of lost shipments by 45%
- Utilized FormTools and Docparser software to extract data information, eliminate 90% of clerical errors, and save Block Renovation \$5,000+ on paperwork-related expenses per month

Warehouse Worker

C&S Wholesale Grocers

📅 2014 - 2016 📍 San Francisco, CA

- Volunteered to reduce unloading time by 20%, lifting 100+ lbs crates and packages
- Operated 10+ types of heavy machinery, processing 200+ pallets per shift
- Crafted inventory management system from unloading to shipping, reducing the instance of shipping delays by 10% and product spoilage by 40%
- Minimized shipping damage risk by 60%, receiving 5-star client reviews and saving C&S Wholesale \$9,000+ per month on damaged produce costs

Server

Red Lobster

📅 2012 - 2014 📍 San Francisco, CA

- Presented accurate, appetizing descriptions of 30+ menu items with personalized recommendations to cater to the taste of the diners
- Optimized customer experience by ensuring restaurant cleanliness and sanitization in the dining and waiting area, improving Google Reviews from 4.4 to 4.7 stars
- Modified work responsibilities to meet service needs, cleaning restrooms during slow hours and collaborating with 13+ FOH staff to reduce wait times by 8+ minutes during peak hours
- Followed all company policies and procedures in addition to local, state, and federal employment laws, receiving 97% on health inspection surveys