

MARIA DELGADO

PRODUCTION WORKER

CONTACT

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🏠 Omaha, NE

🌐 linkedin.com/in/mariadelgado

SKILLS

- GMP
- Sanitation
- Basic Math
- Food Safety
- Pallet Jack
- Case Packing
- Allergen Control
- FIFO
- Basic Computer Skills
- Communication Skills

EDUCATION

High School Diploma

05/2023

Omaha South High School
Omaha, NE

CERTIFICATES

ServSafe Food Handler

06/2023

National Restaurant
Association

SUMMARY

Production Worker with 2 years on a frozen foods line in a USDA-inspected plant, after a year of restaurant prep work. Follows GMP and sanitation rules on every shift, uses basic math to weigh and portion product, and communicates clearly with leads when equipment or quality problems show up.

EXPERIENCE

Production Worker

08/2024 - Present

Prairie Gold Foods

Omaha, NE

Work the filling and packing line for frozen meals sold to grocery chains in 12 states.

- Portioned and sealed **3,200** frozen meal trays per shift, holding fill weights within 5 grams of the recipe card.
- Weighed sample trays on scales every 30 minutes, using basic math to catch drift before 2 batches left spec.
- Followed GMP, hairnet and allergen control rules on a 20-person line, passing all 6 USDA and customer audits since hire.
- Moved pallets of film and cases with a pallet jack, keeping case packing supplied through 10-hour production runs.

Prep Cook

05/2023 - 07/2024

Old Market Grill House

Omaha, NE

Prepared food for a 140-seat restaurant serving lunch and dinner.

- Prepped 40 pounds of vegetables and proteins per shift to written recipe specs before the 11 a.m. lunch rush.
- Measured and date-labeled every prep container on the line, cutting weekly food waste by roughly 15% in 6 months.
- Sanitized prep stations and walk-in coolers on a nightly food safety checklist, scoring 98 on the 2024 health inspection.
- Rotated stock with FIFO rules and counted 3 coolers weekly, entering totals with basic computer skills for the kitchen manager.