

Kalli Redmon

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Authorized to work in the US for any employer

Work Experience

Cultivation Technician

Ascend Wellness MASSGROW - Athol, MA

February 2021 to April 2021

Provide daily care to medical marijuana plants. Careful monitoring, defoliating, scouting, lollipopping, and providing nutrients to the plants accordingly. Monitor plants for signs of growing issues, and follow state regulations throughout operating in the facility.

Lead Broiler Cook

Texas Roadhouse - Nashua, NH

December 2016 to April 2021

Keeps stations clean. Follow recipes and execute them in a timely fashion. Prepare food at correct temperatures. Make early/late calls to other stations. Train new employees the correct way. Cross-trained and able to cover more than one position when obligated to.

Deli Shift Supervisor

Hannaford - Gardner, MA

March 2020 to February 2021

Maintain a steady flow of freshly cut meats and cheeses. Stock freshly sliced case. Able to read and calibrate thermometers and scales. Greet customers and serve them the desired item sliced to their liking. Withstand cold and hot temperatures. Order items for the next day's shipment. Organize and put away several u boats. Follow recipes regarding sandwiches and salads. Maintain a clean work environment, sanitize after every use and enforce safety precautions. Keep a log of items pulled to cooler or hot items already cooked. Clean oven and fryer, as well as change out fry filter. Customer service must be 100%.

Broil Cook

Outback Steakhouse - Methuen, MA

September 2019 to December 2019

Open the kitchen and prep several lists for the day. Prepare hot foods and stock several stations. Make timely calls down the line. Provide correct temperature steaks.

Shipping Dock Lead / picker / splitter / damage control / receiving

The Paper Store - Leominster, MA

October 2017 to June 2018

Able to lift heavy boxes or crates and put them on correct pallets. Wrap pallets. Scan products out and receive packages from incoming trucks. Understand and work with scanners for every department. Put

away pallets or items with the same UPC in a spot best fit for the products. Split pallets, count inventory, and pick items for different stores in a timely fashion.

Line Cook/Prep Cook

Friendly's - Leominster, MA
June 2015 to February 2017

Greet customers as they walk in, seat the restaurant and take orders when short-staffed. Open and close the kitchen, including the dishwashing station. Lead breakfast, lunch, and dinner, by making calls and stocking up freezers when low. Able to handle a food rush and prep food for the next crew. Organize boxes coming off of the truckload. Excessive day dot usage, and exceptional customer service.

Education

Sophomore in college in Environmental Science

Southern New Hampshire University - Manchester, NH
May 2020 to Present

Assessments

Warehouse associate — Proficient

August 2021

Assesses the tendencies that are important for success in warehouse roles

Full results: [Proficient](#)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.