

Soojin Castillo

Food Manufacturing Packer

📞 (260) 555-1847

✉️ soojin.castillo@example.com

🌐 linkedin.com/example/soojincastillo

📍 Fort Wayne, IN 46805

STRENGTHS

- 👁️ **Quality awareness**
During packing practice, spotted damaged packaging early and raised concerns before product reached the next step.
- ♥️ **Accurate records**
First case worksheets and sanitation logs stayed clear and complete, giving supervisors dependable production information.
- 🛠️ **Safe material movement**
Pallet jack drills built steady habits for case movement, lifting, and orderly staging in a controlled area.
- 🧹 **Clean work habits**
A simple 5S routine kept stations ready for each run and made shared equipment easier for classmates to use.
- 🗣️ **Clear communication**
When label or product details differed, explained findings plainly so classmates and supervisors could act quickly.

SKILLS

<u>Product inspection</u>	<u>Case packing</u>
<u>Weight checks</u>	<u>GMPs</u> <u>5S</u>
<u>Sanitation</u>	<u>Rework</u> <u>Pallet jacks</u>
<u>PPE</u>	<u>Basic math</u>
<u>Rate calculations</u>	
<u>Ratio calculations</u>	
<u>Production records</u>	<u>Changeovers</u>
<u>Quality reporting</u>	

LANGUAGES

English	Native
Spanish	Intermediate

SUMMARY

Early career food manufacturing packer with supervised experience inspecting snack products, packing **bags into cases**, checking weights, reading labels, and recording production results. Training includes startup, shutdown, sanitation, changeover, rework, pallet stacking, and safe pallet jack use. Applies 5S and **Good Manufacturing Practices** to keep work areas orderly and product handling consistent. Comfortable reading simple written instructions, diagrams, labels, and production records, then communicating product concerns clearly with coworkers and supervisors. Uses whole numbers, fractions, decimals, rates, ratios, and percentages during weight and quality checks. Prepared for rotating 12 hour night shifts, frequent standing and walking, routine lifting up to **35 pounds**, occasional lifting up to 50 pounds, approved chemicals, and required **personal protective equipment**.

EDUCATION

High School Diploma

Northrop High School 🎓 GPA: 4.0 📅 2026 📍 Fort Wayne, IN

Coursework: Food manufacturing, basic math, safety procedures, production documentation

TECHNICAL SKILLS

- **Quality Inspection:** Visual inspection, defect identification, quality reporting
- **Food Safety:** GMPs, sanitation, approved chemicals
- **Workplace Organization:** 5S, workstation organization, production readiness
- **Packing Operations:** Bag packing, case packing, pallet stacking
- **Weight Verification:** Bench scales, bag weights, bulk weights
- **Production Records:** First case verification, sanitation logs, changeover records
- **Material Handling:** Pallet jacks, case movement, finished case staging
- **Production Procedures:** Startup procedures, shutdown procedures, changeover procedures
- **Rework Operations:** Unacceptable product, rework material, bulk line support
- **Safety Practices:** OSHA 10, PPE, lifting safety
- **Applied Mathematics:** Whole numbers, fractions, decimals
- **Production Calculations:** Rates, ratios, percentages
- **Communication Materials:** Written instructions, oral instructions, production diagrams

EXPERIENCE

Food Manufacturing Packer Trainee

Manufacturing Skills Practicum 📅 August 2026 - September 2026 📍 Fort Wayne, IN

Completed supervised production training focused on snack packing, product inspection, weight verification, rework, sanitation, production records, and safe material movement. Supported simulated line operations through repeatable procedures that connected product quality, accurate documentation, worker safety, and orderly production flow.

MY CAREER



- Food Manufacturing Packer Trainee at Manufacturing Skills Practicum (1 Months)
- Food Packaging and Quality Trainee at Student Lab (4 Months)

- Inspected snack packages during supervised runs and reported damaged packaging before product moved forward.
- Set bench scales for bag and **bulk weights**, then recorded **first case verification** results.
- Packed bags into cases and practiced stacking completed cases on pallets using **pallet jacks**.
- Separated **unacceptable product** and poured approved rework into simulated bulk line processes.
- Completed startup, shutdown, changeover, and sanitation checklists with **approved chemicals** and required PPE.
- Applied 5S and GMP practices to keep packing stations clean, organized, and production ready.
- Read **written instructions**, diagrams, labels, and memos while communicating routine issues to supervisors.
- Used whole numbers, fractions, decimals, rates, ratios, and percentages during weight checks and records.

Food Packaging and Quality Trainee

Student Lab 📅 January 2026 - May 2026 📍 Fort Wayne, IN

Supported a supervised food packaging laboratory focused on shelf stable snack workflows, visible defect identification, label checks, rework decisions, sanitation logs, and clear production communication. Connected practical math and quality observations with reliable case preparation and finished product staging.

- Built a snack packaging workflow from filled bags through inspection, case packing, and staging.
- Tested repeated sample case weights using decimal calculations and documented rate and **ratio** results.
- Matched **lead label** information with case records and explained discrepancies during classroom quality reviews.
- Classified intentionally damaged packages for **rework** or removal before case completion.
- Maintained daily **5S** records and sanitation logs, leaving packing surfaces ready for the next group.
- Presented production diagrams and quality observations using concise notes and basic calculations.
- Practiced **sanitation** and **changeover** routines with approved cleaning products and required protective equipment.

PROJECTS

Snack Product Packing Workflow 📅 May 2026

Created a supervised laboratory workflow for filled snack bags, visible inspection, case packing, weight checks, label review, rework decisions, and finished case staging. Recorded sanitation and 5S observations for reliable handoff between student groups.

LEADERSHIP & AWARDS

- Career and Technical Education Manufacturing Achievement Award, 2026
- Perfect Attendance Recognition, 2026
- Recognized for consistent participation in supervised production training and classroom laboratory work.

CERTIFICATIONS

- OSHA 10 Hour General Industry 📅 2026
- Food Manufacturing GMP Training 📅 2026

PROFESSIONAL AFFILIATIONS

- Peer Safety Demonstration Volunteer, Manufacturing Skills Practicum
- Student Food Drive Packaging Volunteer

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST