



Emeka Saeed

Dish Machine Operator

Experienced in processing dishware, glassware, and flatware for banquet events serving up to 437 guests and catered functions, with 6 years of hands-on work across high-volume kitchens. Cut dish turnaround from 9 minutes to 6.8 minutes per rack by pre-sorting items before loading, and holds a ServSafe Food Handler certification.

CONTACT INFORMATION

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EDUCATION

High School Diploma in General Studies
Mount Anthony Union High School,
Bennington, VT 2016 - 2020

KEY SKILLS

- Commercial dishwashing machine operation
- Conveyor dish rack system
- High-temperature sanitizer
- HACCP compliance
- Chemical dip procedures
- Sanitation supply inventory
- Hand-washing techniques
- PPE selection
- FIFO stock rotation
- Produce preparation

PROFESSIONAL EXPERIENCE

Dish Machine Operator | 2023 - Present

Green Mountain Event Hall, Bennington, VT

- Processed all dishware, glassware, and flatware for banquet events serving up to 437 guests per event, turning around full service sets within 45 minutes of meal conclusion.
- Reduced dish turnaround time from 9 minutes to 6.8 minutes per rack by reorganizing the conveyor dish rack system staging area and pre-sorting items before loading.
- Maintained a consistent schedule of 38 shift hours per week across weekend-heavy event seasons, covering back-to-back Saturday and Sunday banquets without delays.
- Washed and prepped leafy greens, herbs, and garnish vegetables for cold appetizer stations, rinsing and portioning each batch within 11 minutes before plating began.

Dishwasher | 2021 - 2023

Taconic Ridge Catering Co., Arlington, VT

- Operated a commercial dishwashing machine and high-temperature sanitizer to clean service ware for catered events averaging 312 guests per function.
- Switched to a batch-loading method that grouped similar-sized items on each rack.
- Loaded and unloaded delivery trucks using a hand truck, receiving supply shipments and verifying counts against invoices before stocking the dish room.

Dishwasher | 2020 - 2021

Walloomsac Creek Grill, North Bennington, VT

- Hand-washed pots, pans, and specialty cookware that could not go through the dish machine, completing each set within 14 minutes during dinner rushes.
- Covered both lunch and dinner services across a 52-week stretch with no unplanned absences.
- Cleaned and prepped leafy greens and root vegetables for the salad station, portioning 4 menu items per shift to keep the line stocked.

CERTIFICATIONS

- ServSafe Food Handler, National Restaurant Association, 2024