

Austin Frerichs

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(308) 224-6414

Summary:

Astute, results-oriented, self-motivated professional, with a passion for excellence. Proven ability to adapt to new surroundings while remaining observant and accurately assessing what needs to be done in order to close a deal. Able to employ creative approaches and meet or exceed all designed objectives. Ability to distill complicated information into clear and concise messages for diverse audiences, and ensure that all parties reach mutually desired goals. Skills include:

- Teamwork
- Patience
- Supervise others
- Install software
- Adapt to change
- Assemble equipment
- Improvise action
- Organized
- Train others

Work Experience:

**Cashier/ Cook/ Maintenance** Custer's Last Stop, Ansley, Ne Jan 2018 – Present

- Take orders, Collect payment, Count and ensure cash is correct at the end of shift.
- Cook food to order and ensure health standards are exceeded.
- Clean throughout shift to ensure a healthy environment and safety for customers and staff.
- Perform general maintenance on machines and apparatus.
- Clean off and around fuel pumps to ensure CENEX standards are exceeded.

**Part Time Employee** Advanced Services, Kearney, NE Apr 2017 – Sep 2017

- Worked part time at different factories in the area.
- Matched and exceeded safety standards of company.
- Organized and inventoried factory parts and tools.

**Cryptologic Technician (Collections)** U.S Navy, Fort Gordon, GA Jun 2014 – Nov 2016

- Trained in coming personnel on the standards and procedures of the company, ensuring all personnel exceed the company's expectations.
- Evaluated and revised out-of-date Standards of Procedures (SOP). Pen pointed insufficient information and brought SOP to current standards.
- Proofread and edited over 7,000 objectives for over 20 forward deployed units over the course of a year.
- Relayed knowledge of systems and guidelines to customers over phone conversations.
- Monitored status of working systems as well as following up on fix reports from downrange units.

**Cashier/ Cook** Hardee's, Sioux City, IA August 2012 – May 2014

- Take orders, Collect payment, Count and ensure cash is correct at the end of shift.
- Cook food to order and ensure health standards are exceeded.
- Clean throughout shift to ensure a healthy environment and safety for customers and staff.
- Train new employees in safety and health standards.

Education:

High School Diploma, East High School, Sioux, IA 2014