

LESLIE CANNON

463-249-4176



tyrellcann0591@gmail.com



Concrete Plant Manger

533 N Oakland Ave Indianapolis, IN 46201



SUMMARY

Highly motivated !Proficient Plant Manager with a proven talent for overseeing cross-functional teams primarily in manufacturing and industrial settings. Especially adept at maintaining daily production levels, implementing cost-effective preventative maintenance and ensuring optimal quality. Accomplished team player with a commitment to sustained productivity spanning multiple production platforms. Possess exceptional communication and interpersonal skills with a proven ability to work independently and as part of a team.

EDUCATION

Alergies Technology High New Orleans , La

High School Diploma
2008 – 2010

SKILLS

- Critical Thinking
- Problem Solving
- Leadership
- Active Listening
- Teamwork / Collaboration
- Communication
- Digital Skills
- Costumer service
- Creativity
- Adaptability

CERTIFICATIONS

- CPR

HEAVEY EQUIPMENT EXPERIENCE

- Scissor Lifts
- Skid Steer Loaders
- Loader Operator
- Boom Lifts
- Forklift Operator
- Jackhammer

PROFESSIONAL EXPERIENCE

Plant Manger

Irving Materials, Inc | 2020 - 2024
Indianapolis, IN

- Authorize machine maintenance and equipment upgrades.
- Batches the loads of concrete into the mixer trucks
- Approves time for payroll.
- Confirm compliance with safety regulations.
- Regularly evaluate staff performance, assists with drivers.
- Direct and manage plant operations.
- Track operating expenditures.
- Order materials and conduct inventory.

Construction Laborer

Browning Chapman. | 2019- 2020
Indianapolis, IN

- Operate a variety of hand and power tools, including drills, forklifts, skid loaders and other tools as directed by management.
- Shovel materials to and from construction areas, including asphalt and dirt.
- Follow all safety procedures on the job site and report violations immediately to management.
- Maintain a safe and clean job site by handling materials and storing them properly, picking up and removing all tools and equipment when not in use, and securing the job site on a daily basis.

In & Outbound Picker/ Packer

Big Lots Distrubutions Center| 2016-2019
Indianapolis , IN

- Pulls and packs product based on daily orders.
- Meets specifics of customer orders in a timely manner.
- Keeps products separated, organized and in good rotation.
- Monitors product quality frequently, reporting problems to mitigate safety issues.
- Operates various pieces of equipment (i.e. Bendi, Palletizer, Dolly Loader, Pallet Wrapper, Forklift, and Electrical Pallet Jacks).
- Reports any mechanical problems.

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Apliance Techincian

Quality Care Appliance 2015-2016
New Orleans La

- Visit clients' homes and identify problems with their appliances.
- Disassemble and reassemble appliances.
- Diagnose and replace faulty parts.
- Explain to clients how to use appliances properly.
- Install large appliances for clients, including washers, ovens and dishwashers.
- Bill customers and collect payments as needed.

Food Runner

Emerils Restaurant. | 2016- 2011
Oceana Grill | 2011-2009
New Orleans La.

- Assist customers with their orders by explaining specials, meals, and drinks, and make recommendations.
- Deliver food orders to a variety of customers in a timely manner.
- Accurately explain food orders to chefs, with specific attention to allergies and special requests.
- Help the wait staff set up tables by placing appropriate tableware, eating utensils, decorations, and napkins.
- Uphold our food health safety and sanitation principles.
- Occasionally check on customers to handle any impromptu requests or issues.
- Remove dirty dishes from the table.
- Inform management of customer feedback.