

Lance Mercado

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SUMMARY OF QUALIFICATION

A highly motivated and skilled worker with welder training specializing in Basic Arc, Advance Electrical Arc, Metal Inert Gas (MIG) and Tungsten Inert Gas (TIG) welding. I have experience as a bicycle fabricator, with strong problem-solving skills and a proven ability to multi-task

EDUCATION

Pursuing A.A.S in Industrial Design and Bachelor of Technology in Mechanical engineering with Robotic concentration, New York City College of Technology, Brooklyn, NY

Welding Certification, New York City College of Technology, Brooklyn, NY
Graduated November 2015

AREAS OF EXPERTISE

- Metal Inert Gas (MIG) Welding
- Tungsten Inert Gas (TIG) Welding
- Ability to weld 1G through 5G positions
- Knowledge of basic shop safety procedure
- Strong knowledge of steel, stainless steel, aluminum and carbon
- Advance Electrical Arc Welding
- Experience with E6010 and E7108 electrodes
- Taught torch brazing and bicycle fabrication, classes

WORK EXPERIENCE

SquareBuilt, Brooklyn, New York

06/2003-present

Freelance Bicycle Fabricator

- Fabricated custom ordered bicycle frames using brazing and TIG welding
- Welded steel, stainless steel, and aluminum
- Inspect, measure, or test completed metal workpieces to ensure conformance to specifications, using measuring and testing devices
- Assemble, align, and clamp workpieces into holding fixtures to bond, heat-treat, or solder fabricated metal components
- Set up, operate, or tend welding machines that join or bond components to fabricate metal products or assemblies
- Layout, fit or connect parts to be bonded, calculating production measurements as necessary

Four Seasons Restaurant, Manhattan New York

06/1998-08/2011

Server

- Check with customers to ensure that they are enjoying their meals and take action to correct any problems
- Collect payments from customers
- Write patrons' food orders on order slips, memorize orders, or enter orders into computers for transmittal to kitchen staff
- Prepare checks that itemize and total meal costs and sales taxes
- Take orders from patrons for food or beverages