

Michael Turner
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Summary

Cook with 10+ years of experience in multiple areas of the kitchen. Many years of experience in high volume kitchens performing work on grill, saute, fry, pantry and ovens. Good knife skills. Some experience in menu creation. Seeking opportunity in local restaurant market.

- ServSafe certified
- Food handlers card
- High volume production capability
- Focused and disciplined
- Portion control minded
- Inventory management familiarity

Experience

The Rack

April 2009-February 2012

Cook

Memphis, TN

Maintained kitchen of bar and grill style restaurant. Preparing all dishes mainly on charbroiler as well as serving customers.

Zinnie's East

August 2007-March 2009

Cook

Memphis, TN

Fast paced small kitchen with a wide variety of menu items from sandwiches and salads, steaks, pastas, and seafood. Daily specials were among my responsibilities.

Azalea Grill

December 2004-June 2006

Sous chef

Memphis, TN

Eclectic cuisine inspired from southern France. My responsibilities included ordering inventory, assisting executive chef with menu creation and adjustments, and overseeing operation of kitchen.

Chili's

October 2000-March 2005

Cook/Trainer

Memphis, TN

Education

North Posey High School

Poseyville, IN

Diploma 1994