

Junior R. Stiles

601 Webster Street, Oakland, CA. 94607

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641-715-3900 Extension 109143#

Objectives: Position: prep cook

Looking for a rewarding, and challenging employment position that will benefit from my positive work ethic, skills, and willingness to learn any task quickly, and efficiently.

Employment History:

Dave Ruffino's Landscaping Company, Chico, CA.

2006 – 2010

Commercial Irrigation

- Laid out and installed irrigation systems
- Set sprinkler heads and valve boxes
- Tested irrigation systems for proper functioning
- Replaced/prepared soil for turf or bed areas, performed rough and fine grading,

landscaping maintenance

- Cut lawns.
- Trimmed and edges around walks, flower beds, and walls
- Pruned shrubs and trees to shape and improve growth or remove damaged leaves,
- branches, or twigs
- Sprayed lawn, shrubs, and trees with fertilizer, herbicides, and insecticides
- Seeded and sods lawns
- Installed and/or moves and transplants trees, shrubs, and other plant material on
Removed tree brush after tree trimmers prune, cut and shaped trees
- Planted grass, flowers, trees, and shrubs

Reliable Tree Service, freelance worker Chico, CA.

2005– 2011

- Grounds man
- Dragged and chipped all brush
- Responsible for daily area clean up and disposal
- Assisted in stump and root removal
- Responsible for tools and fueling
- Experience with tool safety
- Assists with driving, backing, dumping, and parking duties

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Volunteer Experiences: Salvation Army ARC, Oakland, CA. 2012-2013

Lead cook, Essential duties and responsibilities

- Maintained workstation in a clean and organized manner
- Completed a prep list for following day's prep
- Prep'd station of all necessary food items
- Properly stored food, close and clean station in an organized manner
- Advised chef when product availability is low, and before they are out

Assisted other kitchen personnel when needed

- Operated all kitchen equipment
- Washed dishes, glassware, etc., by hand when necessary
- Restocked all supplies
- Kept area in kitchen clean and free of debris and water
- Stocked any deliveries received in a timely and safe manner
- Removed all trash and debris from restaurant routinely

Warehouse

- Loads/unloads delivery trucks
- Assists on deliveries
- Maintains Warehouse organization and upkeep
- Maintains Warehouse safety and smooth operation

Additional skills:

- Meticulous worker attentive to quality and detail
- Efficiently managing time, and productivity
- Professional appearance and demeanor
- Work well as a team member
- Enthusiastic and hard worker
- Knowledge of basic sanitary guidelines
- Ability to lift up to 100 lbs with or without accommodation
- Perform multiple tasks smoothly and efficiently in a fast-paced environment