

Douglas G. Caswell

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GOALS

To secure an entry-level culinary position within a progressive organization that offers opportunities for advancement.

HIGHLIGHT of SKILLS

- Very Punctual, responsible and highly adaptable
- Able to work as a team player and also capable of working independently
- Positive attitude and eagerness to learn
- Ability to multitask and prioritize to complete jobs on time

WORK EXPERIENCE

St Vincent de Paul Alameda County Oakland, CA 10/2013 – present

Kitchen of Champions Culinary Trainee

- Assign tasks to team members, oversee task execution, and provide feedback
- Hands-on meal preparation, clean-up, sanitation
- Average meal service includes 800 meals per day during a 2 hour shift

Tampico Terrace Care Center Walnut Creek, CA 2012-present

Physical Therapist Assistant

- Diagnosed and managed movement dysfunction and enhance physical and functional abilities

Danville Nursing & Rehabilitation Danville, CA 2009-present

Physical Therapist Assistant

- Restored, maintained and promoted optimal physical function, wellness and fitness

California Pacific Medical Center San Francisco, CA 1996 – 2012

Physical Therapist Assistant

- Assisted with surgical patients at a skilled nursing facility
- Offered rehabilitation services to neuro-patients

St. Mary's Medical Center San Francisco, CA 1989-1996

Physical Therapist Aide

- Inpatient, Outpatient, and Spine Center services
- Assisted doctors and therapists to achieve maximum patient outcomes
- Utilized a wide variety of modalities and treatment styles

EDUCATION & CERTIFICATION

ServSafe Food Handler Certification 2013

Western Institute of Science and Health, Rhonert Park, California

- Associate Degree Physical Therapist Assistant 1996

University of Wisconsin, Madison Wisconsin

- Bachelor of Liberal Arts 1981-1983

References available upon request