

MICHAEL D. OLIVER

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WORK HISTORY

Burger King

Crew

2013-2014

Duties: Preparation of the kitchen assembly line for lunch. Working in a high paced and high volume work environment, receiving and preparing orders from the order board with speed and accuracy. Adherence to all safety rules and regulations including maintaining a sanitary work environment.

Santa Fe Cattle Co.

Line Cook

2012-2013

Duties: Working in a family styled steakhouse restaurant; preparing poultry, seafood, steaks on a fryer and/or flat top grill. Followed the company recipe book preparing signature dishes. Maintained a sanitary work station and followed all safety regulations.

Logan's Steak House

Prep Cook/Bread Maker/Salad Bar

2012

Duties: Working in a family styled steakhouse restaurant. Prepared ingredients for entrees; stocking the cooking stations for the restaurant line cooks. Prepared the signature rolls, following the company's strict recipe guidelines. Prepared signature salads and maintained the salad bar and count. Prepared and stocked the dessert station.

El Dorado Casino Market Buffet

Prep Cook/Line Cook/Cook I

2010-2012

Duties: Prepared food and maintained food stations for a variety of cuisines in an upscale family buffet styled restaurant. Followed the company recipe book preparing entrees and signature side dishes. Prepared ingredients for entrees; adequately stocking the hot box and cooking stations for the restaurant line cooks.

Copeland's Cheesecake Bistro

Prep Cook

2008-2010

Duties: Working in a fine dining restaurant featuring New Orleans style Cajun cuisine. Followed the company recipe book preparing signature entrée and side dishes. Maintained a sanitary work station and followed all safety regulations.

EDUCATION

Southwood High School

Shreveport, LA

1997

*** References available upon request*