

John W Bankett Jr.
6206 Woodland Forest, Houston, Texas, 77088
Home 281-931-1222, Cell 346-316-2859, Email: john.bankett@yahoo.com

Objective: Seek the Position Restaurant Management/ Chef, Sous Chef, Lead Cook

SUMMARY: Remarkably talented and proficient cook with more than 20 years experience in preparing, Seasoning, and cooking soups, meat, vegetables, desserts, and other foods in restaurant, including overseeing 20 + associates, ordering supplies, keeping, records and accounts, pricing items on menu, and menu planning.

Summary of Qualifications

TWIC Card

In- depth knowledge of food service operation including large quantity food preparation
Recruited, hire, supervised, trained and motivated a staff 20 + associates.
Profound skills in operating various institutional/commercial kitchen equipment.
Excellent communication skills (read, write, speak, and understand English).
Profound ability to perform manual labor (up to 25 lbs).
Strong ability to stand for long periods of time and move around at brisk pace.
Immense ability to work in cold and hot environments.

Professional Experience

Delta Catering Offshore Houston, TX, November 2002 - 2004 (Closed)

Night Cook Manger

Hot and Cold preparation

Inspect food preparation and serving areas to ensure observance of safe, sanitary food - handling practices.

Regulate temperature of ovens, broilers, grills, and roasters.

Estimate expected food consumption; then requisition or purchase supplies, or procure food from storage.

Carve and trim meats such as beef, veal, ham, pork, and lamb for hot or cold service, or for sandwiches.

Keep records and accounts.

Weigh, measure, and mix ingredients according to recipes or personal judgment, using various kitchen utensils and equipment.

Carve and trim meats such as beef, veal, ham, pork, and Lamb for hot or cold service.

Shiftgig 2015 - present (Temp Service) Houston, TX (Prep Cook)

Progress Marine 2013 - present [offshore service] Houston, TX

Rustic Oak Gastro Pub and Wine Bar 2015 - Present (Classic French) (Prep Cook, Cook)
(Chef's Assistant)

Cooks Catering 2007 - 2010 Houston, TX (Prep Cook, Manager)

Movie Tavern 2007 - 2009 Houston, TX (Prep Cook, line Cook)

Long Necker 2009 - 2012, Thibodaux, Louisiana
(Offshore Catering) (Night cook)

Taylor's International 2006 - 2008, Lafayette, Louisiana
(Offshore Catering) (Night Cook)

J. W. Marriott (Shula's Steak House) 2007 - 2008, Troy, MI, (line Cook)

Applebee's 2004 - 2006 (Prep Cook, line Cook)

Restaurant Cook

Inspect food preparation and serving areas to observance of safe, sanitary food - handling Practices.

Turn or stir foods to ensure even cooking.

Season and cook food to according to recipes or personal judgment and experience.

Observe and test foods to determine if they have been cooked sufficiently, using methods such as tasting, smelling, or piercing them with utensils.

Weigh, measure, and mix ingredients according to recipes or personal judgment, using Various kitchen utensils and equipment.

Portion, arrange, and garnish food, and serve food to waiters or patrons.

Regulate temperature of ovens, broilers, grills, and roasters.

Substitute for or assist other during emergencies or rush periods.

Bake, roast, broil, and steam meats, fish, vegetables, and other foods.

Wash, peel, cut, and seed fruits and vegetables to prepare them for consumption.

Estimate expected food consumption; then requisition or purchase supplies, or procure food from storage.

Carve and trim meats such as beef, veal, ham, pork, and lamb for hot or cold services, or for sandwiches.

Coordinate and supervise work of kitchen staff.

Consult with supervisory staff to plan menus, taking into consideration factors such as costs and special event needs.

Butcher and dress animals, fowl, or shellfish, or cut and bone meat prior to cooking.

Bake breads, rolls, cakes, and, pastries.

Prepare relishes and hors d'oeuvres.

Keep records and accounts.

Plan and price menu items.

Continental Airlines, Houston, TX, 1998 - 2005

Lead Cargo Agent / Acting Supervisor

Recruited, hired, supervised, trained and motivated a staff of 20 + associates.

Ensure freight being loaded in aircraft in a timely manner.

Operating fork lift.

Education

**Art institute of Houston
Houston, TX, (1993 - 1994)**