

Shawn T. Wilson Sr.
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Objective: To become the premier chef in the greater Kansas City area.

Skills

Culinary

Twenty-five years of experience in Food Service
Talents range from Line Cook to Foodservice Director
Sauté pastas & meats
Create sauces and soups
Bake assorted breads and pastries
Prepare meals for parties ranging from two to fifteen hundred people

Administrative

Manage sixty-five employees
Plan employee work schedules
Prepare inventory lists
Produce twenty-eight day menu cycles for a university system, a casino, and a private school
Design production sheets and preparation lists for meals

Accomplishments

Nominated For Most Valuable Player (Manager of the Year): Sage Dining Service, 2012
Mighty Macaw (Manager of the Year): Isle of Capri Casino, 2005
Grade A Award: Kansas City Health Department, 2011
Retired US. Marine, 1992
Member of the largest mobile kitchen in history; fed over 15,000 US. Marines (Desert Storm)

Experience

09/2007-present **Foodservice Director**, The Barstow School, Kansas City, MO

- Duties: Prepare and manage an annual budget; act as liaison between the corporate office and the school; manage employees; schedule employee hours; order food and products; organize kitchen and event production; supervise cleaning

09/2006-9/2007 **Kitchen Manager**, Bickford House Assisted Living, Raytown, MO

- Duties: Scheduled employee hours; managed employees; ordered food and products; was in charge of kitchen production; supervised cleaning

2004-2006 **Chef De Cuisine**, Isle of Capri Casino, Kansas City, MO

- Duties: Ordered food and products; managed fifteen employees; scheduled and tracked employees' hours; trained employees; administered all production

2002-2003 **Chef**, Sanese Services, Columbus, OH

- Duties: solely cooked approximately three hundred employee lunches and all catered meals.

2000-2002 **Production Manager**, Hallmark Management, Baxley, OH

- Duties: supervised all production in the kitchen; responsible for tracking inventory and ordering food on-line; helped to create a twenty-eight day menu cycle for

- Capital University; scheduled work hours for forty associates; and scheduled all catered events.
- 1999-2000 **Catering Cook**, Downtown Marriott, Kansas City, MO
▪ Duties: helped to prepare all catered meals.
- 1994-1999 **Head Cook**, Sodexho Marriott, Kansas City, MO
▪ Duties: supervised line cooks and aided in preparing three meals daily for students at the University of Missouri-Kansas City.
- 1993-1997 **Line Cook**, V's Italiano Restaurant, Independence, MO
▪ Duties: prepared Italian food and maintained clean kitchen and equipment.
- 1990-1991 **Cook**, United States Marine Corp, Camp Baharan, Saudi Arabia
▪ Duties: as part of the largest mobile kitchen in Marine Corp history, aided in preparing two meals daily for fifteen thousand servicemen
- 1988-1992 **Cook**, United States Marine Corp, Camp Lejeune, NC
▪ Duties: prepared three meals daily for approximately ten to twenty thousand Marines

Education

- 2006 Johnson County Community College Overland Park, KS
Hospitality Management advanced coursework
- 1995-1998 Brown Mackie College, Overland Park, KS
Paralegal, Associate of Science
- 01/1989-03/1989 United States Marine Corp, Camp Johnson, NC
Certificate – Food Service

References available upon request