

WALTER ROGERS
9816 East 60th Apt. 1
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SUMMARY OF QUALIFICATIONS

- Restaurant Manager with more than 5 years of experience
- Developed rapport with customers and remained a consistent point of contact for returning customers
- Evaluated by former supervisors for using effective oral and written communication skills with line cooks and other kitchen staff

EDUCATION

Henry Ford College, Dearborn, Michigan

Associate in Applied Science – Culinary Arts & Hotel/Restaurant Management

WORK HISTORY

The Drawing Board

Sous Chef

Overland Park, Kansas
March 2016-June 2016

- Estimated food, liquor, wine, and other beverage consumption to anticipate amounts to be purchased.
- Coordinated assignments of cooking personnel to ensure economical use of food and timely preparation.
- Assessed staffing needs and recruit staff, using methods such as newspaper advertisements or attendance at job fairs.

Karl's Cabin

Sous Chef

Plymouth, Michigan

August 2012–November 2016

- Created specialty dishes and develop recipes to be used in dining facilities.
- Established and enforced nutritional standards for dining establishments, based on accepted industry standards.
- Established standards for personnel performance and customer service.
- Arranged for equipment maintenance and repairs, and coordinate a variety of services, such as waste removal and pest control.

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TGI Fridays
Assistant Kitchen Manager

Canton, Michigan
June 2011-August 2012

- Planned, directed, or supervised the food preparation or cooking activities of multiple kitchens or restaurants in an establishment such as a restaurant chain, hospital, or hotel.
- Prepared and cooked foods of all types, either on a regular basis or for special guests or functions.
- Recorded production or operational data on specified forms.
- Recruited and hired staff, such as cooks and other kitchen workers.
- Supervised or coordinated activities of cooks or workers engaged in food preparation.

Golden Corral
Line Cook

Westland, Michigan
July 2010-June 2011

- Seasoned and cooked food according to recipes or personal judgment and experience.
- Substituted for or assist other cooks during emergencies or rush periods.
- Turned or stirred foods to ensure even cooking.
- Washed, peeled, cut, and seeded fruits and vegetables to prepare them for consumption.
- Weighed, measured, and mixed ingredients according to recipes or personal judgment, using various kitchen utensils and equipment.