

Brandon Roberts

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SKILLS SUMMARY

Cook

- Maintained sanitation, health, and safety standards in work areas
- Cleaned food preparation areas, cooking surfaces, and utensils
- Verified that prepared food meets requirements for quality and quantity
- Cooked and packaged batches of food, such as hamburgers or fried chicken, which are prepared to order or kept warm until sold
- Prepared specialty foods, such as pizzas, fish and chips, sandwiches, or tacos, following specific methods that usually require short preparation time
- Operated large-volume cooking equipment, such as grills, deep-fat fryers, or griddles
- Read food order slips or receive verbal instructions as to food required by patron, and prepare and cook food according to instructions
- Measured ingredients required for specific food items being prepared
- Took food and drink orders and received payment from customers

Warehouse

- Operated most propane forklifts
- Loaded and unloaded supplies and materials from delivery trucks
- Re-stocked shelves, Cleaned dock, service areas and equipment
- Followed all safety rules and procedures
- Organized/cleaned warehouse and work area
- Monitored building security and safety
- Selected merchandise for shipment and stacked on pallet neatly by using a pallet jack or fork lift

Construction Worker

- Supervise, coordinate, or schedule the activities of construction or extractive workers.
- Read specifications, such as blueprints, to determine construction requirements or to plan procedures.
- Inspect work progress, equipment, or construction sites to verify safety or to ensure that specifications are met.
- Locate, measure, and mark site locations or placement of structures or equipment, using measuring and marking equipment.
- Coordinate work activities with other construction project activities.
- Assign work to employees, based on material or worker requirements of specific jobs.
- Estimate material or worker requirements to complete jobs.
- Confer with managerial or technical personnel, other departments, or contractors to resolve problems or to coordinate activities.
- Order or requisition materials or supplies.

WORK HISTORY

Cook

2 years

- Atlanta Kitchen, Atlanta, GA

Warehouse Worker

5 years

- Alto Custom House Brokers, Queens, NY

Construction Worker

2 years

- Pro Builders, Cary, NC

EDUCATION

Forklift Certification

USP, Atlanta 2017

Food Handler Certification

ServSafe, USP, Atlanta 2017

