

Marcus Jackson

319 Buchanan St., San Francisco, CA 94102

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SKILLS

Proficient with floor care chemicals and equipment

Used and maintained industrial kitchen equipment such as grills, fryers, & steam vats.

WORK EXPERIENCE

U.S. D.O.J.
Beaumont, TX

Safety Clerk 2015 - Present

- Received, inventoried, and distributed supplies to other departments
- Organized and verified safety
- Pest control duties performed

Victorville, CA

Unit Orderly 2010 - 2014

- Maintained cleanliness of housing unit

Oakdale, LA

Food Service Worker 2005 - 2008

- Prepared meals for over 1,400 people on a daily basis

Knights Royal - Houston, TX

Doorman/Bouncer 1995 - 1996

- Maintained a safe and secure environment by diffusing potentially hostile situations before they became a problem
- Ensured that patrons were of legal drinking age before allowing admittance to the facility

TRAINING

Culinary Arts Certificate, (360-hour training), Lamar State College, Port Arthur, TX

ServSafe Certification, National Restaurant Association.

Certificate, Urban & Industrial Integrated Pest Management

Center for Urban & Industrial Pest Management, Purdue University, West Lafayette, IN

EDUCATION

GED, Louisiana High School, Oakdale, LA