

Marquito Craig

Dallas, Texas

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Objective / Summary

Diligent and reliable culinarian and business professional who seeks a management role or position with a company that is established. Looking to build my skills and academic training as well as build my experience with the goal of becoming a top executive within the company.

Education

Eastfield College

Associate Degree in Business Administration and Marketing

Graduated 05/2020

Le Cordon Bleu College

Associate in Culinary and Applied Science

Graduated 12/2014

Skills

- Working experience in high-volume, fast-paced culinary production environment
- Comfortable working Grill (open flame & flattop), Pantry, Fry, Bakery, and Prep stations
- Volume production of sauces, stocks, soups, and breads
- Follows all food safety and sanitation standards
- Volume fabrication of meat proteins and vegetables
- Extensive experience providing excellent customer/guest care/service
- Responsible employee who excels in leadership and training roles
- Efficient team member and comfortable working on individual projects
- Highly organized and able to multitask
- Professional demeanor and attentive to detail
- Knowledge of answering phones
- Familiar with Microsoft word and other programs
- Able to identify, acknowledge and resolve issues that need to handled
- Able to manage relationships with clients

Certifications

National Environmental Health Association (NEHA)

- Professional Food Manager
- TABC Certified
- OSHA Training

Expiration: 05/2020

Expiration: 02/2020

Experience

Traveling Chef

09/2017-present

Acrobat Outsourcing

- Pickup contract jobs and go into their facilities and perform the essential duties required.
- Do daily paperwork.
- Train new employees for various positions.

Sous Chef

03/2018-09/2018

Gather Kitchen

- Responsible for ordering of supplies needed daily.
- Responsible for monthly inventory.
- Responsible for set-up of line daily.
- Responsible for training of new employees.
- Responsible for meal prep and catering events.
- Prepared proteins and sauces daily according to menu items.
- In charge of baking vegan desserts.

Lead in Garde Manger

09/2015-05/2018

Royal Oaks Country Club

- Responsible for high volume prep and production of menu items, sides, dressings, and sauces.
- Prepare salads and desserts using in-season food items.
- Plate and garnish salads and entrees prepared for meal service and banquets up to 300-400 people
- Responsible for buffet and event set ups
- Cook proteins by using the grill, fry, and bake methods.

Line Cook

05/2016-10/2016

The Ritz Carlton

- Responsible for high volume prep of menu items, sides, and products for banquet.
- Responsible for buffet set-up on weekends.
- Worked entire line throughout shift by myself
- Assisted in fabrication of various meats(chicken, fish, beef, pork, lamb)
- Cooked for at least twenty to fifty people at night.

Line Cook

09/2014 - 02/2015

Hopdoddy's Burger Bar

Addison, TX

- Responsible high volume prep and production of menu items, sides, dressings, and sauces.
- Assisted in fabricating and grinding of various meats (chicken, fish, lamb, chuck and brisket).
- Rotate through all Line (Grill, Buns, Fry, Expo), Prep, Bakery, and Grind Stations.

Line Cook

03/2014 - 09/2014

Tuscan Slice

Greenville, TX

- Cook proteins by using the grill, fry and bake methods.
- Prepare salads and desserts using in-season food items.
- Follow proper safety/sanitation standards to complete daily tasks.
- Plate and garnish salads and entrees prepared for meal service.

Certified Nurse Aide

02/2013 – 03/2014

Kaufman Healthcare

Kaufman, TX

- Responsible for helping residents with daily activities.
- Chart and document daily resident schedules.
- Check patient vital signs and assist nursing staff.
- Organize and assist with daily feedings.

Associate Furniture Manager

05/2012 - 03/2013

Big Lots

Terrell, TX

- Managed and organized the furniture department.
- Responsible for opening/closing operational duties.
- Prepared and audited bank deposits.
- Received and organized weekly merchandise deliveries.

Certified Nurse Aide

10/2009 - 11/2011

Senior Care of Rockwall

Rockwall, TX

- Prepared residents for daily activities and assisted them with meals.
- Tracked and reported schedules for resident activities.
- Performed daily audits to track resident behavior/status.

Sandwich Artist/Cashier

08/2009 - 03/2010

Subway

Terrell, TX

- Assisted and informed store guests about sales and promotions to help increase sales.
- Performed customer service, cash handling, and other operational procedures.
- Responsible for baking desserts and preparation of vegetables & breads for daily service.
- Prepared and assembled food items to make sandwiches.

Crew/Crew Trainer

10/2007 - 05/2009

McDonald's

Marshall, TX

- Processed customer orders for drive-thru and front counter.
- Operated the grill and prepared food according to company standards.
- Trained new crew members on the grill and registers.
- Prepared daily deposit reports and performed safe count.
- Checked food temperatures to ensure quality standards were met.