

Dereck Gordy Jr

A versatile, self-driven and creative worker who is dedicated to craft(s). Ability to generate new and efficient ways of achieving desired goal. Adept working individually or team.

1926 Annette St New Orleans, LA 70116 337-693-0093 d.gordee@yahoo.com

WORK EXPERIENCE

Circular Consulting — Construction

08/2019 to Present, New Orleans, LA

Inspect Catch Basin for City of New Orleans.

Document necessary maintenance.

Constantly check and replacing any equipment as needed.

Meet all safety measures while in field.

Global Sun Turf — Warehouse Associate

11/2018 to 06/2019, Dallas, TX

Data Processing: Bill of Laden, inputting necessary information into company's system.

Solely responsible for fulfilling, shipping, and tracking all orders of artificial turf for E-commerce dept.

Fork lift Operator: Effectively loading and unloading shipments of 15x100' turf and pallets.

Daily Inventory Report

Properly shrink wrap along with placing appropriate warning labels.

Quoting and coordinating of daily pickups from FedEx and UPS.

Acrobat: Service Company — Temp Worker

05/2018 to Present, Dallas, TX

Primarily a Cook for Temp Company.

Worked as cook UT Arlington, Desoto High School, Texas Women's University, University of North Texas, Texas Instruments, USAA, GameStop, Fannie Mae, American Airlines Arena.

Understanding of FIFO, labeling, and sanitation in work area.

4 years Experience in High Volume Kitchen

Studio 80 — Barback

09/2018 to 06/2019, Fort Worth, TX

Weekly orders of alcohol, produce, glasses.

Serve and assist guests.

Smashburger DFW Airport — Line Cook

08/2018 to 03/2019, Dallas, TX

Cleaning and disposal of and chemicals.

Set up and prep all necessities for station.

Proper portioning of all foods.

Panda Express — Line Cook

04/2018 to 08/2018, Dallas, TX

Ensure Wok and all proteins ready for shift.

Proper pull thaw of proteins.

Social Southern Table and Bar — Line Cook

05/2016 to 04/2018, Lafayette, LA

Scratch Kitchen

Master fry and grill cook.

As collective, the line cooks ensure all food is fresh when placing in window as one.

Brick oven(wood) experience. Flatbreads, roasted proteins and veggies.

Plating and recording all desserts.

Follow recipe along with ability to quickly produce larger batches.

Appropriate storage procedures.

Nightly Inventory.

Hands on training from renowned chefs: Marc Kramer, Kyle Waters III, and Clair Burton.

Pete's Sports Bar — Line Cook

12/2016 to 04/2017, Lafayette, LA

Scratch Kitchen

Inner Expo: Made sure all cooks were on one accord.

Assist fellow cooks as needed along with plating salads, desserts, entree setup.

Checking in and inspecting of inventory.

First Choice Personal — Temp Worker

10/2016 to 07/2017, Lafayette, LA

Assembly-line warehouse worker.

Assisted with setting up, and serving of banquets, weddings, concerts. Buffet style cooking.

90 Day Cook at Oakbourne CC.