

**MERVIN D PARNELL  
1805 Mount Pleasant Dr.  
Mesquite, TX 75149  
214-493-9652**

**Career Objective:** A position where I can utilize my skills, knowledge and experience.

**Summary of Qualifications:** Excellent understanding of mixing the right amount of ingredients according to weight, type and appropriate seasoning. Committed to maintain a clean kitchen and work area. Work great in a team environment or individually with little or no supervision.

**Work History**

<b>Grill Cook</b>	Hopdoddy	6/2017-5/2018
Prepare products and, maintain accuracy of the product temperatures, keep a clean and sanitary work environment as well as perform all food procedures correctly. Ensure kitchen equipment is functioning properly. Familiar with new menu items and specials		
<b>Line Cook</b>	Another Broken Egg	1/2017-6/2017
Responsible for executing all kitchen operations, ensuring that the restaurant and company standards of quality and service are met. Developing quality products through consistent execution of all menu items and line products.		
<b>Cook</b>	A.D Susman	12/2016-1/2017
Clean food preparation areas, cooking surfaces, and utensils. Cook and package batches of food, which are prepared to order or kept warm until sold. Cook the exact number of items ordered by each customer, working on several different orders simultaneously		
<b>Cook</b>	Arch Hospitality Staffing	5/2016-present
Clean food preparation areas, cooking surfaces, and utensils. Cook and package batches of food, which are prepared to order or kept warm until sold. Cook the exact number of items ordered by each customer, working on several different orders simultaneously.		
<b>Grill Cook</b>	Twisted Root Burger Company	9/2015-4/2016
Prepare and portion food products prior to cooking. Accurately and efficiently cook meats, vegetables, sauces and other hot food products. Perform other duties in the areas of food and final plate preparation.		
<b>Cook</b>	Arch Hospitality Staffing	06/2015-9/2015
Clean food preparation areas, cooking surfaces, and utensils. Cook and package batches of food, which are prepared to order or kept warm until sold. Cook the exact number of items ordered by each customer, working on several different orders simultaneously.		
<b>Lead Grill Cook</b>	Twisted Root Burger Company	08/2013-4/2015
Prepare and portion food products prior to cooking. Accurately and efficiently cook meats, vegetables, sauces and other hot food products. Perform other duties in the areas of food and final plate preparation.		
<b>Warehouse Worker</b>	B T Furnishings-Plano, TX	01/2013-08/2013
Receive and count stock items. Pack and unpack items to be stocked on shelves. Clean and maintain supplies, tools, equipment, and storage areas in order to ensure compliance with safety regulations.		
<b>Prep Cook/waiter</b>	House of Lane-Dallas, TX	06/2011-12/2012
Season and cook food according to recipes or personal judgment and experience. Bake, roast, broil, and steam meats, fish, vegetables, and other foods. Inspect and clean food preparation areas to ensure safe and sanitary food-handling practices.		
<b>Prep Cook</b>	Green House Truck-Dallas, TX	03/2009-06/2011
Washed, sliced and mixed ingredients for the preparation of recipes. Provided advice and assistance, while maintaining product and undertaking cleaning duties while ensuring compliance with company policies.		

**Education:** Northwest Classen High School Oklahoma City, Oklahoma Diploma