

**GARY W IRVIN**

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**Work History****Marriot City Center, DALLAS, Texas****Lead Banquet Cook****Sep 28, 2017 - Jan 27, 2019**

Prepared special meals or substitute items.  
Assisted with Banquet plate-ups.  
Communicated any assistance needed during busy periods to the Chef.  
Ensured proper portion, arrangement, and food garnish.  
Monitored the quality and quantity of food that is prepared and the portions that are served.  
Prepared proper plate and platter presentations for banquets.  
Set up and operate action stations for banquet or buffet.  
Carved buffet meats as requested by guests.  
Operated ovens, stoves, grills, and fryers to prepare foods.  
Prepared ingredients for cooking, including portioning, chopping, and storing food.  
Prepared and cook food according to recipes, quality standards, presentation standards, and food preparation checklist.  
Assisted management in hiring, training, scheduling, evaluating, counseling, disciplining, and motivating and coaching employees; served as a role model.  
Followed all company and safety and security policies and procedures; report maintenance needs, accidents, injuries, and unsafe work conditions to manager; complete safety training and certifications.

**Ye Ole Butcher Shop, PLANO, Texas****Kitchen Manager****Jan 04, 2016 - Aug 28, 2017**

Ensure exemplary guest service through all forms of banquet service, carving stations, running food during events, buffets, plated, replenishing product and supplies in compliance with event standards.  
Clean, organize and restock equipment/product returning from catering events.  
Season and prepare food items for grilling  
Grill requested food items in accordance to customers specifications and preset recipes  
Manage portions of grilled food items and garnish them  
Regulate temperature of broilers, grills and roasters  
Wash, cut and peel meats and vegetables prior to preparing them for cooking  
Taste and evaluate food items before serving  
Receive raw food items from suppliers  
Ensure that all supplied items are of good quality and accurate quantity  
Ensure refrigeration and rotation of food items  
Label food items appropriately  
Discard any expired or near expiry food items  
Arrange prepared food items in an aesthetic manner  
Maintain work area by cleaning and sanitizing constantly  
Clean and sanitize grilling and broiling equipment after use  
Make sure that food items are appropriately thawed before using  
Manage inventory of food supplies  
Cool food items to standard temperatures before serving

**Sodexo, PLANO, Texas****Cook II****Mar 02, 2014 - Nov 04, 2015**

Systematically tasted and smelled all prepared dishes, and observed color, texture and garnishes.  
Consistently kept a clean and safe environment by adhering to all federal, state and local sanitation and safety requirements.  
Followed proper food handling methods and maintained correct temperature of all food products.  
Established and maintained open, collaborative relationships with the kitchen team.  
Consistently produced exceptional menu items that regularly garnered diners' praise.  
Provided nutritious, safe, visually appealing, innovative and properly prepared and flavored food.  
Set up and performed initial prep work for food items such as mixed grill, ethnic foods, & thematic stations .  
Consistently tasted, smelled and observed all dishes to ensure they were visually appealing and prepared correctly.  
Displayed a positive and friendly attitude towards customers and fellow team members.  
Consistently enacted proper sanitation practices to prevent the spoiling or contamination of foods.  
Diligent in final plate preparation with authentic presentations.