

Anthony Dupree

Experienced Cook

Dallas, TX 75237

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214-715-4458

I also would need Wednesday off.

Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

Prep Cook

Even Stevens - Richardson, TX

August 2016 to December 2018

Cut meat and cheese every morning and prep recipes for the day. Also do dishes.

BOH Team Member

Cheddar's Scratch Kitchen - Lubbock, TX

September 2014 to June 2016

Responsibilities

Worked boh on fryer.

Cook/Prep

Outback Steakhouse - Lubbock, TX

February 2014 to August 2014

Cook and worked prep.

Line Cook/Prep Cook

Furrs Fresh Buffet - Dallas, TX

February 2012 to December 2013

- Prepared all the food items as directed in a sanitary and timely manner.
- Followed recipes, controls, portion, and presentation specifications as set by the restaurant.
- Assumed 100% responsibility for quality of the products that is served.
- Responsible for performing other related duties as assigned by the manager.
- Tracked and report any food waste.
- Handled, stored and rotated all the products properly.
- Trained new employees on kitchen procedures and company standards

Education

Estacado High School - Lubbock, TX

1999 to 2001

Skills

Very experienced cook. (10+ years), Food Prep (6 years), Food Service, Kitchen Staff (6 years), Grill (9 years)

Certifications/Licenses

Food Handler

TABC

Additional Information

Wednesday I need off.