

Contacted 3/24/2019

## **MARQUE GREEN**

Dallas TX

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**Job Objective:** To obtain a Cook position where I can utilize my Communication Skills Customer Service Experience bringing to the company my Leadership ability and my Team Player Attitude

**Salvation Army** kitchen manager /cook Hollywood C.A 02/2016 – 02/2019  
Prepare breakfast and lunch for 50 young adults' ages 18-25 coordinated my own menu cook foods like Mexican, Jamaica, Pilipino and American dishes made sure all foods was the right temperatures for serving Maintaining and ordering supplies Keep records and manage accounts submitted all documents to my supervisor made sure my kitchen was friendly and courteous Taught a cooking class every Thursday and in the class implemented and enforces safety procedures by the USDA standard also in my cooking class taught different ways to cook and season different foods

**Covenant house** kitchen manger /cook Hollywood C.A 03/2013-12/2015  
Cooked breakfast, lunch, and dinner every weekend for 60 young adults ages 18-25 Prepare side dishes and desserts maintaining the highest standards of food and kitchen hygiene. Maintaining and ordering supplies. Consult with supervisory as regards menu plans preparing ingredients to use in cooking chopping and peeling vegetables, cutting meat etc. Cooking food in various utensils or grillers

**Outreach in Action** kitchen Manager Long Beach C.A 10/2011-02/2013  
Train, mentor and developed a staff of eight employees Cook and served 180 people daily breakfast and dinner Implemented the proper food, handling Ensure that all food items are of good quality and accurate quantity rotated all food items by date and Labels appropriately Discard any expired or near expired foods Maintain work area by Cleaning and sanitize grill, broilers and ovens equipment Manage inventory of food supplies use safety procedures in the kitchen make sure the dining area was prep with utensils, napkins, cups. Manage crowd control, made sure Family's got in to dine and exit safely. Protocol drove box truck and pickup truck for food donations and market pickups

**C.R England Transportation** OTR Driver Fontana C.A 10/2008-09/2011  
Delivered products throughout all 48 states Drop and hook freight secure company cargo staying in compliance with company policies and procedures. Adhered to all D.O.T States laws on freeways, highways and route load and unload cargo maintain a logbook of driving activities to ensure compliance with federal regulations governing the rest periods and work periods for operation kept a record of vehicle inspections made sure the truck was equipped with safety equipment, such as hazardous material placards plan route according to a delivery schedule and time obtain signatures from customers and settle all accounts Daily collecting invoices and cash from customer

## **Education**

**Richland College: Major business Administration** 2019-Present

**Food handler certification:** 2016-present

**Microsoft I.T Academy Major:** computer applications (word –excel- PowerPoint) - 2016

**Universal trucking School, C.D.L. Commercial Class A Driver License** -2009