

Lamar Streeder

Line cook - THE MARKET ARMS

Seattle, WA 98199

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206390-7992

FULL TIME LINE COOK

Authorized to work in the US for any employer

Work Experience

Line Cook

Pineapple hospitality - Seattle, WA

March 2018 to Present

Cook on line for lunch guests, and dinner, prepare grab n go for hotel guests

Cook

Facebook - Seattle, WA

February 2018 to Present

Cook on line , prepare prep items for next day

Line cook

THE MARKET ARMS - Seattle, WA

June 2009 to Present

Worked in high volume corporate restaurants for 24 years, cross trained on every position on line

Line cook

MARITIME PACIFIC BREWING - Seattle, WA

October 2007 to June 2009

Cross training on every position, also working a different position every couple months if allowed, shucking allot of oysters, pantry, grill, saute

Line cook

WHOLEFOODS MARKET - Seattle, WA

February 2006 to January 2009

- Fish monger
- Kitchen prep for lunch and dinner

Kitchen floater

CHANDLERS CRABHOUSE - Seattle, WA

July 2003 to January 2006

Line cook

Line cook

ANTHONY'S HOMEPORT PIER - Seattle, WA

August 2002 to July 2003

- Experience Oyster Schucker
- Worked pantry station and cold side

Line cook

ANTHONY'S HOMEPORT SHILLSHOLE - Seattle, WA

January 2001 to October 2002

- Worked all stations of line
- Participated in Oyster Olympics

Head line cook

THE WINGDOME - Seattle, WA

December 1999 to January 2001

Worked on the line some production work for the store

Line cook cooked on the cold side

PONTI SEAFOOD GRILL - Seattle, WA

December 1998 to February 1999

- Heavy involvement in banquets
- Prep

Prepped for day and night crew

THE FISHERMANS RESTAURANT - Seattle, WA

July 1996 to December 1998

Seattle WA

- Worked all stations on line
- Supervised lunch and dinner specials
- Prepped for day and night crew

Line/ Prep cook

RAY'S BOATHOUSE - Seattle, WA

December 1989 to July 1996

Pantry cook

Prep, dishwasher

THE SANTE FE CAFÉ - Seattle, WA

September 1989 to November 1989

Education

High school or equivalent

Skills

Certified food safety manager (10+ years), Cooking, Line cook, kitchen

Certifications/Licenses

Food Safety Manager

January 2016 to February 2022

Certified food safety manager,for all food