

mario chalmers

Arlington, TX

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9726706508

I have 20 years of kitchen and 10 years of management experience I have my food Handel's and kitchen management license for the state of TX and TN. I am organized and structured. I have managed kitchens with 10 to 50 employees.

Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

Lead Cook/Supervisor

American Addiction Centers - Arlington, TX

May 2018 to Present

Help to create new style of dishes for the clients with a unique style in a from scratch kitchen.

Overseeing the daily tasks of the kitchen when the head chef is out and make sure the kitchen staff keep the kitchen clean and sanitary

Lead Cook

Sundance Behavioral Healthcare - Arlington, TX

May 2017 to June 2018

create meals from my own recipes as well as make sure that all food is prepped and labeled properly. assist with the matenance of the kitchen and all equipment. direct with the helping of side disches and help oversee the day to day routines of the kitchen

Prep Cook

eatZi's - Dallas, TX

October 2016 to November 2017

Lead Cook

Del Frisco's Double Eagle Steak House - Dallas, TX

July 2015 to March 2017

Lead Line Cook/Prep Cook

canyon creek country club - Richardson, TX

March 2015 to November 2016

Wok Cook

PF Chnags China Bistro - Memphis, TN

September 2013 to August 2015

prepare food for customers specifications as well as maintain the cleaning of the kitchen help with prep and other duties and responsibilities

kitchen prep

Bob Evans Restaurants - Bartlett, TN
February 2013 to August 2014

prep products from meats, soups, grains, pasta, deserts etc. Log and reorganize cooler when orders came in

Kitchen Manager

side car cafe - Bartlett, TN
August 2008 to March 2014

maintain the daily operations of the restaurant rom assisting the chef with creating and developing new and creative tastes and flavors for new dishes.Scheduleing of emloyee's interveiwing ordering of products etc make sure that the cleanliness of the kitchen is maintained

Lead Cook

patrick's pub and eatery - Memphis, TN
February 2012 to April 2013

maintain the general operations of the kitchen and staff. prepare meals and more direct from speications of recipe design. Oversee the kitchen staff making sure that the food was prepared and had the correct temp. as well as maintaining the cleanliness of the establishment

Sous Chef/Line Cook

shelton catering - Bartlett, TN
April 2006 to May 2008

assist chef and owner with the day to day dishes and designs of food and the coltivation of new dishes. as well as lavle and date food and store it properly. FIFO.

Education

basic studies

Kingsbury Middle/High School - Memphis, TN
August 1991 to July 1996

Skills

Chef, Baking, Cooking, Knife skills, Line cook, Management, kitchen, POS

Certifications/Licenses

Food Manager Certification

May 2018 to May 2024