

Kevin Wade

Lead Cook

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Team player, motivated, dedicated and professional. Supervising cook, line and prep supervisor.
Exemplify leadership and dedication.

- Background in customer service operations and business
- Excellent communication skills; maintain positive relationships with internal and external customers.
- Proven ability to handle currency and financial transactions accurately; resolve discrepancies promptly.
- Familiar with Microsoft Word, Microsoft Excel, e-mail

Work Experience

Lead Cook

Shabazz Good Food - Los Angeles, CA
2011 to 2012

Cooking
Daily prep work
Bus tables
Wash Dishes
Cashier
Inventory

Assist patients

Cal Per's Insurance - Los Angeles, CA
2005 to 2012

with daily living functions (dressing, bathing and help with daily chores)

- Administer medication
- Monitor money transactions and shopping duties

Lead Cook, serving Creole cuisine

Harold & Belle's To Geaux - Compton, CA
April 2012

Motto: If you have time to lean you have time to clean!
Train, and direct Kitchen Staff & Servers
Customer Service
Quality Control, minimize waste
Delivery Service

Education

Certificate in Telecommunications

Associated Technical College

2011

Additional Information

Areas of Expertise

- Supervision. Warehouse
- Training and development
- Successful Prep work and cooking for catering (500+ people)
- Maximizing kitchen productivity and staff performance
- Front of house and back of house supervisor

Dishwasher Test

Score 7/10

C 1) After washing your hands, which item should be used to dry them?

- a) Clean apron
- b) Sanitized wiping cloth
- c) Single use paper towel
- d) Common used cloth

70/100

D 2) While washing dishes by hand, which item should you wear?

- a) Cutting glove
- b) Oven Mitt
- c) Rubber glove
- d) Nothing

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C 3) When should you wash your hands?

- a) Before you start work
- b) After handling non-food items (garbage, money, cleaning chemicals)
- c) After using the restroom
- d) All of the above

B 4) If you need to move a heavy load, you should PULL and not PUSH the object.

- a) True
- b) False

E 5) Which of the following could you be at risk for getting burned from?

- a) Steam from boiling pots
- b) Hot liquids (coffee, soup, tea)
- c) Hot equipment (ovens, pots, chafing dishes)
- d) Harsh chemicals
- e) All of the above

B 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.

- a) True
- b) False

C 7) What should you do if you spill liquids or see a liquid spill?

- a) Leave it for someone else to clean-up
- b) Wait until the end of your shift to clean it
- c) Flag the spill and clean it immediately
- d) Not sure

A 8) When handling hot items you should?

- a) Wear rubber gloves
- b) No need to wear anything
- c) Use an oven mitt or dry cloth towel
- d) Nothing

A 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?

- a) Rinsing
- b) Scraping
- c) Washing
- d) Sanitizing

C 10) What is the proper method for cleaning and sanitizing stationary equipment?

- a) Spray with a strong cleaning solution and wipe with a sanitized cloth
- b) Spray with a sanitizing solution, then rinse with clean water and dry
- c) Wash and rinse, then wipe or spray with a chemical-sanitizing solution
- d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution