

**Kerri Trivett**  
**Fort Worth, TX**  
**817-879-6408**

K.bearlynn creek@outlook.com

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**OBJECTIVE**

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Motivated, dedicated, hardworking self-taught professional with excellent communication and multi task skills. Seeking a challenging opportunity to contribute to success of a positive team and continue to grow both professionally and personally.

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**EDUCATION & CERTIFICATIONS**

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FDA& STATE certified  
Food handler certified  
Code Compliance knowledgeable

**Kaplan College** 05/2009 – 02/2010

Fort Worth, Texas

*Assistant Diploma*

**4.0 GPA**

- Honor Roll
- Perfect Attendance Award (7x)
- Instructor Award
- Student of the month (3x)

**Crowley High School** 08/1997- 08/2001

Crowley, Texas

**4.0 GPA**

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**EMPLOYMENT**

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**Brookshires Brothers** 01/2019 – 02/2019

Grandbury, Texas

*Chef*

Deli

Line and BOH cook/ cashier.ext

**Trivett's Kitchen LLC** 03/2013 – 07/2018

Fort Worth, Texas

*Owner & Operator*

Duties: Oversee and Hire staff, place orders for new kitchen equipment, create marketing plans, and order supplies and keep up with all inventory. Create budgets, pay bills, and develop new menus. During busy times, I take orders and serve customers.

Leadership abilities are to create sales goals and incentive programs for the staff and customers. I keep my staff well motivated.

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**Samaritan Housing** 10/2015 – 01/2016

Fort Worth, Texas

*Volunteer Chef*

Cooking and helping w cleaning and counseling homeless victims in the DFW area.

<b>Care Bear Child Care</b> Crowley, Texas <i>Owner</i> Responsible for 4+ kids ages 1-10yr. old, Scheduling actives and games, ride pick up to and from school, preparing meals on a standard state level, and organizing homework help. Communication with parents.	04/2012 – 08/2013
<b>West Wind Catering Company</b> Fort Worth, Texas <i>Caterer</i> Assisting in weddings, holiday parties, Balls, and Country Club events. Duties and production :5 Star customer service, food handling with raw and baking goods, preparing for 50 plus people, public expos. bar tending, room set ups. Breaking down and cleaning of ALL equipment.	07/2011- Present
<b>Ambush Bar &amp; Grill</b> Crowley, Texas <i>Cook</i> Responsible for cooking for 20plus customers (short order), opening kitchen, preparing for the day with cleaning equipment and prepping food, checking all inventory, and Unloading trucks.	02/2011 - 04/2012
<b>Mansfield Dental Associates</b> Mansfield, Texas <i>Patient Coordinator Manger</i> Duties: Scheduling apt., Recall, Patient Updates, Insurance, Payroll, Inventory, Payment collection, referrals, digital radiographs, eagle soft 15&16.0, responsible for 15 employees and maintain schedules.	08/2010 - 03/2011