

# Olivette Lee

## **Prep Cook - LSG SKY CHEFF**

Grand Prairie, TX 75052

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469-909-9569

Willing to relocate: Anywhere

Authorized to work in the US for any employer

## Work Experience

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### **Food Specialist/Dishwasher**

Barnett Junior High - Arlington, TX

August 2016 to Present

- Utilized equipment such as mixer, convection ovens, stoves, grills, and steam kettles
- Prepared three square meals for more than seven hundred people daily in an organized dinning facility
- Monitored food temperatures to maintain safety at all times
- Performed progressive cooking duties by refilling all empty containers in a timely manner
- Ensuring the availability of clean dishes by washing dishes, pots, pans, and flatware, and resetting dining areas.
- Preparing dining areas and kitchen for next shift by cleaning and restocking dining areas and cook stations.
- Cleaning machines and appliances used in the kitchen, such as coffee makers, pots, and pans, mixers, etc.
- Sweeping and mopping floors, especially in the event that items are broken or spilled.
- Taking out the trash and rinsing garbage cans.
- Supporting other staff members by assisting with other tasks, as needed.
- Reporting kitchen accidents or violations of food safety codes and procedures.

### **Prep Cook**

LSG SKY CHEFF

March 2015 to Present

Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control

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guidelines.

Cooked and served food and meals in accordance with planned menus, diet plans, recipes, portions, temperature control procedures and facility policies.

### **Cook Helper**

Harrahs Hotel and Casino - Stateline, NV

November 2005 to July 2014

- Assist lead cook in preparation of food by cutting, chopping, marinating and performing other relevant activities
- Receive, pack and unpack goods for stocking purposes

- Manage inventory of products
- Wash and dry dishes
- Clean kitchen upon instructions and keep all work areas neat
- Operate dishwashing equipment
- Maintain all kitchen equipment and tools

### **Nurse Aid**

Pleasant Valley Health Care - Muskogee, OK

August 2003 to July 2004

Care for elderly and infirm residents with empathy and sensitivity

Communicate effectively with residents and families; exercise tact in resolving problems concerning resident care

- Respond to residents' call bells promptly and perform routine checks to ensure personal care needs are met
- Demonstrate sound knowledge of safety and accident prevention; transport residents as needed

### **Store Associate**

Albertsons - Arglington, TX

June 1999 to May 2002

Cleaned and organized the store, including the checkout desk and displays. Carried customer 's groceries to the car put up cart back in store.

Priced merchandise, stocked shelves and took inventory of supplies.

### **Dietary Aide/Cook**

Tower Hill - Muskogee, OK

May 1997 to July 2000

Maintained smooth and timely operations in preparation and delivery of meals and kitchen sanitation.

Regularly interacted with guests to obtain feedback on product quality and service levels.

Helped with preparation, set-up, and service for catering events

Kept dining room and kitchen area clean by performing cleaning and laundry duties

Placed clean dishes, utensils, and cooking equipment in storage areas

Prepared food trays for both general and therapeutic diets, maintaining proper temperatures for hot and cold foods

Washed dishes, glassware, flatware, pots, and/or pans using dishwashers or by hand

Wiped tables and seats with dampened cloths, and replaced dirty tablecloths

Cleaned work areas, equipment, utensils, dishes, and silverware

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## **Education**

### **High School Diploma**

Muskogee high school - Muskogee, OK

1997

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Skills

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- culinary arts (10+ years)

Certifications and Licenses

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**Food Handler**