

TONY LEWIS

5757 Preston View Blvd
Apt 104
Dallas, TX 75240
(505) 210-0702
Adr24tony32@yahoo.com

WAREHOUSE ASSOCIATE

Adept line cook and sous chef with 23+ years of experience in kitchen operations. Avid on-the-job learner excited to apply acquired knowledge while advancing skill set. Core competencies include the following:

*Integrity	*Inventory Control	*Communications
*Quality Control	*Training	*Critical Thinking
*Creativity	*Compliance	*Handling Pressure
*Team Leadership	*Supervision	*Leadership

CAREER TRACK

UNITED PARCEL SERVICE, Package Handler

June 2017 to Present

- Oversee integrity and accuracy of all products leaving the warehouse during active shifts
- Document and report on all damaged products using appropriate paperwork and procedures
- Manage 3+ direct reports

UBER, Driver

March 2016 to

Present

- Maintained a 4.94 star rating over my four years with Uber
- Completed over 4,100 trips

RUTH'S CHRIS STEAKHOUSE, Sous Chef

October 2015 to October 2016

- Assist with preparation and planning of meal designs.
- Ensure kitchen activities operate in a timely manner.
- Resolve customer problems and concerns personally.
- Monitor and record inventory, and if necessary, order new supplies.

HILTON ANATOLE, Line Cook

May 2012 to October 2016

- Preparing ingredients, adhering to the restaurant menu, and following food health and safety procedures.
- Cook, clean, assist other cooks and staff and deliver food in a fast paced environment.

MORTON'S STEAKHOUSE, Line cook, sous chef, interim chef

December 2009 to June 2012

- Interim chef for over 6 months
- Decreased overall food cost waste during the busiest time of the year, from 33.2% or 30.8 %.
- Decreased labor cost during the busiest time of the year 16.7% to 14.2 %

VERMEJO PARK RANCH, Sous Chef

June 2007 to November 2009

- Helped create over 8,000 different menu items
- Adjusted cake recipes for elevation from 5,600 ft to 7,500 ft

EDUCATION

— WILLIAM J. PALMER, General Education Degree, 2003