

# Derrick Hall

shuggbear71@gmail.com • (214) 578-8126

## Experience

### **Fry Cook**

Bonchon

January, 2018 — May, 2018 (4 months)

I was responsible to start the day with a 160 drummers,140 flats, and 120 drumsticks. I prep my work station with French fries, onion rings, breaded shrimps, etc. I filter or change the friers when needed. And, I put up supply truck, food truck orders.

### **Line Cook**

Teriyaki Madness

May, 2017 — January, 2018 (8 months)

I would come in turn on grills, fryers, and prep vegetables. Stock up, prep stations, get wells on hotline to set temperatures. Also, I'll put up supply truck on Tuesdays, and food truck on Thursday. Last, get orders out at a timely fashion.

## Education

### **Vicksburg High**

Diploma, January, 2015

## Certificates and Licenses

### **Food Handler Certificate**

Powered by  
 ZipRecruiter®