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Summary of Qualification:

Over 10 years of Chef/Management who can lead by setting, following and delivering the highest culinary standards possesses a passion for excellence, and always strives hard to improve standards and guest satisfaction. Manufacturing/Production and Machine Operating. Creative, passionate, strong organizational with good communication skills, able to control inventory in an accurate manner, understanding of computer assisted ordering, exceptional ability to work effectively individually and in a group, has knowledge of varies mechanical tools and their usage. Great ability to follow work guidelines and meet assigned tasks accordance with standard procedures; maintaining an acceptable level of production, quality and housekeeping in accordance with good manufacturing practices.

WORK EXPERIENCE:

Whole Foods Market, October 2017 - December 2019

Culinary Cook: exceptional food preparation, ability to strengthen kitchen operations while maximizing patron bases. Regularly checked the quality of cooked meals to ensure that standards are met, comprehensive knowledge of the systems, methods and processes that contribute to running a successful kitchen and food preparation area. Ensuring that all cleaning duties are carried out properly and that relevant administrative records are updated.

The Shining Window Cleaning Services, November 2014 – December 2019

Cleaning Technician: contracted businesses/wrote estimates for contracts, cleaned glass panes in private homes, commercial offices, bars and public buildings. Decided what available cleaning products needed for each individual company, and prepared to accommodate potential customers. Manage support services related to production, including weighing and dispensing solutions, buffer preparation, and preventive maintenance on equipment, maintained inventory products and material, storage of materials.

Personal Touch Restaurants, June 2011- October 2014

Assistant Manager/Cook: Professional extensive experience in menu development, food preparation and culinary staff management, exceptional food preparation, ability to strengthen kitchen operations while maximizing patron bases. Well versed in handling food inventory and ordering supplies. Regularly checked the quality of cooked meals to ensure that standards are met, comprehensive knowledge of budgets, labor cost, inventory controls, knowledge of the systems, methods and processes the contribute to running a successful kitchen and food preparation area. Ensuring that all cleaning duties are carried out properly and that relevant administrative records are updated. Checking quantity and quality of food received from suppliers, processing invoices on a weekly basis and ensuring that any outstanding bills are paid in full and on time.

New Image Photography, November 2008- May 2011

Manager/ Photographer: Proficient in Photoshop with knowledge of illustrator, strong organizational skills with good communication skill, Discussed and advised clients regarding photo types conducted

researches – Best locations of photo shoots, backgrounds and positions. Produced optimum photographs for clients using variety of technical equipment, including cameras, lighting equipment and accessories. Prepared slides and photographic templates specially required in presentations trained junior staff about photography – mentored and assisted them in their projects, supported the General Manager with planning activities and schedules.

Bryant Foods, May 2006 - March 2007

Meat Processor: Cut, sliced and processed meat into smaller pieces on a production line performed the required cuts to the meat as it passes along a conveyor belt, packaged various boxes of meat products, processed different products; removing bad parts to ensure quality while maintaining required production levels. Assisted in shipping and receiving, and worked with management in, troubleshooting of machines recording product, packaging and order information on forms and records. Marked and labeled containers, container tags. Ensured Food Safety standards were maintained through completion. Followed Health and Safety processes, adhered to strict USDA and OSHA guideline.

Sanders Manufacturing Co., October 1999 - February 2006

Machine Operator: Read, understand and worked from blueprints, technical manuals and work order specifications. Installed dies on assigned machine with the help of clamps, bolts, and hand-tools. Set up and operated injection-molding machines to cast and produce plastic-based products. Adjusted machine controls to regulate molding temperature, volume of plastic, and molding pressure and time. Conducted cleaning, sanitization and preventive maintenance of assigned equipment and machines. Assisted with repair, modification and documentation of repair activities related to malfunctioning machines. Inspected and delivered quality product through strict monitoring of process, raw materials and finished products, adhered to applicable workplace practices and standards related to safety, health and quality.

Education

New Hope High School Columbus, MS Diploma 1997

Emphasis on business Management Columbus, MS
Earl C. Clemonns Community College, 1998

REFERENCES: Available Upon Request