

# Carlos Burton

## **22 years culinary experience**

Montgomery, AL 36116

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+1 334 370 3298

Willing to relocate: Anywhere

Authorized to work in the US for any employer

## Work Experience

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### **Grill Cook/Prep Cook**

Taste inc - Montgomery, AL

June 2020 to Present

Prep grill fry sauté

### **Line cook prep**

Cawaba house - Montgomery, AL

June 2021 to September 2022

Line cook prep make salads and fruit bowls

### **Line Cook**

SINCLAIR - Montgomery, AL

April 2017 to June 2020

Line cook prep sautéed grill

## Education

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### **GED in General Studies**

George Washington Carver High School - Montgomery, AL

August 1993 to May 1997

## Skills

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- Kitchen Experience (10+ years)
- Cooking
- Food Preparation (10+ years)
- Culinary Experience (10+ years)
- Food Safety (10+ years)
- Catering (10+ years)
- Busser
- Kitchen Management Experience

- Banquet Experience (10+ years)
- Restaurant Experience
- Pricing (10+ years)
- Meal Preparation (10+ years)
- POS
- Retail Sales
- Time Management
- Food Production
- Management
- Meat Cutting
- Inventory Control (5 years)
- Labor Cost Analysis
- Merchandising
- Knife skills

## Certifications and Licenses

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### **Food Handler Certification**

## Additional Information

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I have 20 years experience all back of the house positions