

---

## JOVON FRAZIER

### WORK EXPERIENCE

McDonalds (multiple locations) 2020 – Present

#### *Manager I*

- Complies with food safety procedures
- Cook and train employees on how to cook
- Manages food and labor costs
- Executes company policies and procedures
- Monitors food inventory levels

Cherokee Tap Room March 2023 – March 2024

#### *Cook*

- Prepare and cooking a variety of pub-style dishes including appetizers, sandwiches, burgers and entrees
- Ability to use grills, fryers, ovens and ensure food is cooked to restaurant's standards
- Experience in prepping food for the day
- Clean and sanitize kitchen

Wendy's October 2021 – March 2023

#### *Assistant Manager*

- Complies with food safety procedures
- Cook and train employees on how to cook
- Manages food and labor costs
- Executes company policies and procedures

Quaker Steak and Lube November 2020 - June 2021

#### *Cook*

- Prepare and cook menu items including wings, burgers, ribs and other American comfort foods
- Experienced in prepping ingredients, marinating meats, preparing sauces, and assembling dishes
- Ability to operate kitchen equipment such as grills, fryers, broilers and ovens

Carini's Italian Restaurant April 2015 - May 2020

#### *Line Cook*

- Proficient in preparing and cooking a variety of pizzas and Italian dishes
- Skilled in operating pizza ovens and other kitchen equipment
- Ability to work in fast paced environment
- Knowledgeable in food safety and sanitation practices

### EDUCATION

High school diploma

---