

**Charles Leroy Boyd**

1500 S. Santa Fe #158

Bartlesville, Oklahoma 74006 United States

Day Phone: 918-350-3914

Day Phone: 918-336-5349

Email: stonevaden@gmail.com

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**Availability:**

**Job Type:** Permanent, Presidential Management Fellows, Multiple Appointment Types, Internships, Telework

**Work Schedule:** Full-time

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**Desired Locations:**

Muskogee, United States; Bartlesville, United States

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**Work Experience:****Dishwasher****St.Johns Medical Center**

3500 se Frank Phillips blvd

Bartlesville, OK

**9/2016 - 11/2016**

**Salary:** \$11.00 USD Per Hour

**Hours per week:** 26

**Duties, Accomplishments and Related Skills:**

Dishwasher, clean carpets mop floors take food to patients on different floors in hospital. Stock supplies on days supply truck comes in. Left because of lack of enough work hours.

**Supervisor:** Steve Stit (918- 333- 7200)

**Okay to contact this Supervisor:** Yes

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**Food Service Worker****VA Medical Center (This is a federal job)**

921 N.E. 13th Street

Oklahoma City, OK

**8/2014 - 10/2014**

**Salary:** \$15.51 USD Per Hour

**Hours per week:** 20

**Series:** 7408 Food Service Working

**Pay Plan:** WG - Nonsupervisory Pay Schedules--Federal Wage System

**Grade:** 3

**Duties, Accomplishments and Related Skills:**

Duties include:

Makes the final check of patient trays assembled by lower grade workers for completeness, correct food temperature, and to verify that food items on the tray are appropriate for the prescribed diet.

Directs the set up of stations on the tray line with the correct supplies and food items, and the breaking down and cleaning of the station after the serving period.

Responsible for checking and documenting all temperatures for refrigerators, freezers, dish machine, pot and pan machine, food banks, and prepared food items for immediate corrective actions.

Takes nourishment inventories,(liquid nourishments) replaces expired bulk items, and labels and distributes individual nourishments to appropriate patients or nursing stations. Used portion control measuring(scoops and pre packaged materials, measuring cups) devices to apportion individual items according to standardized recipes(salads and deserts); determine the quantities of ingredients needed to prepare required yields; prepared uncooked food items such as sandwich spreads and salad dressings.

**Supervisor:** Joshua Brown (405-456-5191)

**Okay to contact this Supervisor:** Yes

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### **CWT Worker**

#### **VA Medical Center (This is a federal job)**

921 N.E. 13th Street  
Oklahoma City, OK

**3/2014 - 5/2014**

**Salary:** \$8.50 USD Per Hour

**Hours per week:** 40

This is a time-limited appointment or temporary promotion

#### **Duties, Accomplishments and Related Skills:**

Duties, Accomplishments and Related Skills:

Mr Boyd demonstrated experience in a variety of cleaning duties, such as sweeping, mopping, and waxing floors; cleaning surfaces such as light fixtures, Venetian blinds, and counter tops; and cleaning restroom facilities including toilets, baths, and sinks.

**PHYSICAL EFFORT:** The position required Mr.Boyd to perform work which involves light physical effort, such as that involved in using vacuum cleaners and dry mops; continually standing, bending, stooping and reaching; frequently lifting and emptying waste baskets; frequently pushing carts loaded with waste; and lifting and carrying items weighing up to 20 pounds. Also he performed work which involves moderate to heavy physical effort, such as required to move heavy equipment and furniture, i.e., heavy industrial vacuum cleaners, heavy duty floor scrubber and buffers, couches, beds, etc.,

and lifting, carrying and/or moving items weighing up to 40-50 pounds.

**WORKING CONDITIONS:** I Usually worked indoors in areas which normally have adequate heat, light, and ventilation. Mr. Boyd was exposed to vibration from heavy equipment and to skin irritations from strong cleaning solutions used in stripping floors, etc., as well as subject to cuts and bruises. Continually exposed to dust, dirt, and disagreeable odors, and was frequently exposed to organic material which may have been contaminated and/or infectious and require special handling. All materials were handled properly so Mr. Boyd has no written reports of accident nor infection while an employee during his tour

**EXPERIENCE:** A specific length of training and experience was not required, but Mr. Boyd did show evidence of training or experience of sufficient scope and quality of his ability to do the work of this position. Evidence which demonstrated he possessed the knowledge, skills, and ability to perform the duties of this position.

AS A CWT WORKER MR. BOYD WORKED IN THE LAUNDRY AND OF TRAINING ON THE NEW DRYER AND THE OLD DRYER. MR BOYD WAS TRAINED ALSO IN THE MATERIAL SEPARATION ROOM AND ALSO DELIVERED NEEDED SHEETS, TOWELS, AND GOWNS ON THE DIFFERENT FLOORS WHERE NEEDED.

MR. BOYD HUNG SOILED MATERIALS IN THE SEPARATION ROOM AND USED ALL MACHINERY TO LIFT 200-400 POUNDS OF LAUNDRY OVER TO THE LAUNDRY WASH RECEPTION AREA. WHEN FIRST STARTING AS FULL TIME AND WHEN NEEDED. IN THE LAUNDRY MR. BOYD WORKED IN THE AREA OF SHEET FOLDING, USING THE FOLDING MACHINE CURRENTLY USED, INCLUDING THE TOWEL FOLDING MACHINE. HE THEN FOLDED BLANKETS, TOWELS, GOWNS AND OTHER MATERIALS BY HAND ACCORDING TO INVENTORY REQUEST FORMS LISTED ON EACH CART FOR EACH APPROPRIATE FLOOR. THIS TRAINING IN TOTAL WAS OVER A SIX MONTH PERIOD (APPROX) MR BOYD WAS TRAINED IN THE USE OF THE WASHERS AND DRYERS BY JOHN STEVENS A TRUSTED MENTOR DURING TRAINING SERVICE WITH MR BOYD. I ALSO WENT

**Supervisor:** Rudy Cachero (405-456-1885)

**Okay to contact this Supervisor:** Yes

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**Housekeeping**  
**VA Medical Center**  
921 N.E. 13th Street  
Oklahoma City, OK

**10/2013 - 3/2014**

**Salary:** \$13.85 USD Per Hour

**Hours per week:** 40

**Duties, Accomplishments and Related Skills:**

Duties:

Collecting trash and waste materials and delivering to pickup site or discarding in trash bin on assigned floor

- collecting soiled linen and load laundry trailer
- delivering clean linen
- maintained floors and other surfaces daily
- cleaning bathroom areas and replenishing proper supplies daily.
- Other duties included: cleaning and polishing furniture; washing windows and sills; changing shower curtains and cubicle curtains on a scheduled basis(6th floor; cleaning stairwells, balconies, elevators, steps, docks, and trash pickup points; cleaning exterior mats at entrances; removing snow/ice from doorways; cleaning spills; moving furniture; and setting up rooms for meetings.

**Supervisor:** Blake Lynch (405-456-1000)

**Okay to contact this Supervisor:** Yes

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**Medical Supply Stocker**

**VA hospital**

921 East 13th

Oklahoma City, OK

**8/2012 - 10/2012**

**Salary:** \$8.50 USD Per Hour

**Hours per week:** 40

**Duties, Accomplishments and Related Skills:**

Worked in Supply as receiving clerk lifting boxes up to 75 lbs. in weight. Removed medical supplies and either stoked them in numerical or alphabetical order. Replenished supplies as needed on a daily basis. Worked as a CWT worker, temp employment

**Supervisor:** Rudy Conhero (456-1000 )

**Okay to contact this Supervisor:** Yes

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**Education:**

**Metro tech** Oklahoma City, OK United States

Technical or occupational certificate 5 / 2013

**GPA:** 3.8 of a maximum 4.0

**Credits Earned:** Semester Hours

**Major:** Culinary Arts

**Relevant Coursework, Licenses and Certifications:**

Metro Tech Oklahoma city, City, OK United States Technical or Occupational Certificate

05/2013 GPA: 3.8 of a maximum 4.0 Credits Earned: 660 Semester hours Major:

Culinary Arts Relevant Coursework, Licenses and Certifications: Strong command over classic and contemporary culinary methodologies In-depth knowledge of weighing,

measuring and mixing ingredients in line with recipes Able to work efficiently without supervision Proven ability to clean work areas, equipment, utensils, dishes and silverware Culinary skills include preparing,seasoning,and cooking a wide range of foods, including soups, salads,entrees,and desserts Hands on experience in baking, roasting, grilling, boiling, and frying meats,fish,vegetables and other foods. Proven record of garnishing, arranging and serving food in proper form and platter. Knowledge of checking freshness of raw food and ingredients before coOoking

**Carrer Tech/William S Keys Correctional Facility** Fort Supply, OK United States  
Technical or occupational certificate 5 / 2012

**GPA:** 3.8 of a maximum 4.0

**Credits Earned:** 410 Semester Hours

**Major:** Commercial Painter

**Relevant Coursework, Licenses and Certifications:**

Charles L Boyd is trained as a Professional painter he has prepared and painted interior and exterior surfaces. He has worked on residential or commercial properties. His Job duties as a professional painter included removing old paint, priming surfaces, choosing materials, selecting and mixing colors and cleaning up job sites. He also has been trained as a wall paper hanger during his selected course as a Commercial Painter. He is also trained in the areas of scaffold building and the uses of safety equipment and belts during the use of the scaffold. He knows the importance of the use of protective gear respirators for different sites indoors ,outdoors and enclosed areas. Wallpaper hangers, or paperhangers, apply decorative fabric, vinyl or paper coverings to building interiors. Coverings are typically applied to the walls, but in some instances, they may also be applied to ceilings. A paperhanger's exact duties and requirements vary by employer or client.Clients typically choose the type of wall covering they want. A paperhanger must then evaluate the room that is to receive the new covering. He will take precise measurements of the surface to be covered to determine how many rolls of wallpaper will be needed to complete the job. If the walls are already papered, it will be necessary to remove the old covering and prepare the surface to receive new paper. Uneven areas may need to be sanded, and damaged areas repaired. Depending on the choice of covering, it may be necessary to apply a wallpaper backing or sizing to the wall prior to hanging the paper. Paperhangers cut wallpaper into appropriate lengths, which requires making careful measurements and allowing for repeating patterns so that each strip will align properly with its neighboring strip. Mr. Boyd has been trained to do all this, including Drywall installation, correct cutting method and repair. Mud and tape preparation along with application to correct installation of Drywall with correct tools.

**QuarterMaster Cook School** Ft.Lee Virginia, VA United States

Technical or occupational certificate 2 / 1990

**GPA:** 3.8 of a maximum 4.0

**Credits Earned:** Continuing Education Unit

**Major:** Food Service Specialist

**Relevant Coursework, Licenses and Certifications:**

U.S.Army Quartermaster Cook School Fort Lee, VA United States Technical or Occupational Certificate 02/1990 GPA: 3.00 of a maximum 4.00 Credits Earned: 500 Semester hours Major: Culinary Arts Minor: Baker Ast. Relevant Coursework, Licenses and Certifications: Awarded rank of E-5 by the United States Congress and the

Sustainable Center of Excellence Gained knowledge of Micro Soft word and excel.  
Typing 30 words per minute Proper use of Ovens Grills Steamers Microwaves Knife  
skills Kettles Fryers (use and Maintenance) slicer along with inventory and stock control.  
Primary Leadership development course, training other recruits to drill. Quartermaster  
Cook School Fort Lee, VA United States Technical or Occupational Certificate 05/1990  
GPA: 3.8 of a maximum 4.0 Credits Earned: 500 Continuing Education Unit Major:  
Culinary Arts Minor: Baker Relevant Coursework, Licenses and Certifications: Awarded  
rank of E-5 by United States Congress same year of graduation The Reserve  
Component Food Service office liaisons between the Army G4, Quartermaster School,  
Ft.Lee Virginia

**Ft. leonard Wood** Leonard Wood , MO United States

Technical or occupational certificate 7 / 1976

**GPA:** 4.0 of a maximum 4.0

**Credits Earned:** Continuing Education Unit

**Major:** Advanced individual Training **Minor:** Basic Training

**Relevant Coursework, Licenses and Certifications:**

Basic Training and Advanced Individual training, outside of the participants physical  
training also moves in to the areas of building maintenance such as sweeping, mopping,  
waxing, dusting, cleaning, windows, showers, and restrooms. Beds and personal  
lockers are also inspected and are meant to meet a high standard of personal living  
goals of the recruits that are meant to migrate into the persons work lifestyle as well

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### **Job Related Training:**

Jane Phillips Hospital

3500 se Frank Phillips bled

Bartlesville, OK 74006 United States

05/1997 - 12/1999

Salary: 7.00 USD Per Hour

Hours per week: 40

Cook helper

Duties, Accomplishments and Related Skills:

Prepared hospital diets of low fat and nonfat meals, puree, mechanically soft and  
chopped used portions the size of the food pyramid of that time period.

Prepared all prep work for soups, salads and entrees.

Supplied assigned work area with all required products for menu item and  
utensils used for production.

Stored all food items in appropriate storage area

HOSPITAL IS CURRENTLY UNDER NEW PROVIDER OF SERVICES

NAMED ARAMARK

Supervisor: Sodexho (918-333-7200)

Okay to contact this Supervisor: Contact me first

Forest Manor Nursing Home

1410 n Choctaw St.

Dewey, OK 74029 United States

06/1997 - 10/1997

Salary: 7.50 USD Per Hour

Hours per week: 40

Prep cook

Duties, Accomplishments and Related Skills:

Prepared liquid diets and washed dishes, pots and pans emptied garbage swept and mop floors served meals to patients in rooms asst. with feeding bed patients with nasogastric tube feeding under supervision during and after training. Use of thickeners when requested by patients or shown by no order. Training conducted by CMA/Lon Maxine Green.

Supervisor: Beth Brewer (918-534-3355)

Okay to contact this Supervisor: Yes

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### References:

Name	Employer	Title	Phone	Email
Anthony Kirksey (*)	Veterans Administration Hospital	Social Worker	405-431-0083	anthny.kirksey2@va.gov
Rudy Cachero (*)	Veterans Hospital	Social Worker	405456-1885	rudolph.cachero@va.gov
Lawrence Talbot (*)	Veterans Hospital Oklahoma City	Supervisor	405 456 1000	
Ricky Moore (*)	Veterans hospital Oklahoma City	Supervisor	4954561000	

(\*) Indicates professional reference

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### Additional Information:

I was allowed to resign instead of termination because reason for leaving tour due to technicality not job performance. Boyd believes he performed his duties to the levels expected. Boyd is Certified Schedule A disability applicant. See Dr.Shakir(spelling may be incorrect) letter of Certification as required by Oklahoma City Veterans Hospital Human Resources Department. I reference to Questions 19 through 24 of the application screen out area Mr Boy participated in fire drills during his previous employment. He reported evidence of blood on floor of Biohazard containment area in basement. Mr. Moore trained me to work well and quickly with other employees. Mr. Talbot trained me to use hospital cleaning equipment in a safe manner. I was up on ladders and scaffolding cleaning vents during my time as CWT worker in engineering and trained in construction of scaffolding at career tech. I trained other CWT worker while I worked as full time housekeeper.