

# Derrick Youngblut

## **Pantry cook**

Lyman, WA 98263

[youngblut.derrick@yahoo.com](mailto:youngblut.derrick@yahoo.com)

(425)249-1444

Authorized to work in the US for any employer

## Work Experience

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### **Pantry Cook**

LJ's Bistro and Bar - Lake Stevens, WA

April 2019 to Present

### **Cook**

Eurest-Compass-USA - Redmond, WA

October 2018 to Present

I've learned how to properly handle food and to properly prepare it to recipe and request.

### **Line cook**

Buzz Inn - Everett, WA

June 2018 to Present

### **Line cook**

Sportys beef and brew - Everett, WA

April 2018 to June 2018

### **Line Cook**

Buzz-Inn Steakhouse - Marysville, WA

2016 to 2017

### **Outdoor Painter**

Phinney Ridge Painting Co - Seattle, WA

2015 to 2016

### **Shift Manager**

Carls Junior LLC - Marysville, WA

2013 to 2015

### **Line Cook**

Marysville, WA

2011 to 2013

## Education

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### **High school or equivalent**

Marysville Getchell High School - Marysville, WA

2009 to 2013

**None**

## Skills

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- CLOSING
- COOKING
- SCHEDULING
- TEAM MANAGEMENT
- Line cook
- Baking
- Management
- Team Player
- Microsoft Office (2 years)
- Windows (5 years)
- Programming (1 year)
- Coding (1 year)
- C++ (1 year)
- Object Oriented Programming (1 year)
- Customer Service (3 years)
- Telecommunication (2 years)

## Certifications and Licenses

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**food handler certificate**

## Assessments

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### **Food Safety — Highly Proficient**

July 2019

Proper food handling, storage, and equipment use for preventing the spread of foodborne illness.

Full results: [Highly Proficient](#)

### **Verbal Communication — Highly Proficient**

July 2019

Speaking clearly, correctly, and concisely.

Full results: [Highly Proficient](#)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.

## Additional Information

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Skills

Cooking- Tenderising and preparing cooked foods to be plated and served to clients and guests.

Prepping- Slicing, Panning, and handling uncooked foods and produce.

Closing- Cleaning equipment and storing non-perishable foods in necessary retainers to keep temped and prepared for next day use. Removing waste and marking down expended food and articles that were not used in time of holding.

Cleaning- Proper Chemical use to clean and sanitize necessary utensils and equipment for current use and next day use.

Team Management- Handling group issues and taking necessary action to subsidize conflict.

Scheduling and maintaining hours for others as needed.