

Derrick Youngblut

Pantry cook

Lyman, WA 98263

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(425)249-1444

Authorized to work in the US for any employer

Work Experience

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

Pantry Cook

LJ's Bistro and Bar - Lake Stevens, WA

April 2019 to September 2020

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

High school or equivalent

Marysville Getchell High School - Marysville, WA

2009 to 2013

None

Skills

- 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

food handler certificate

Assessments

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

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.