

Bennett Crawford Delp

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Education:

Montclair High School, Montclair, New Jersey; Graduated June 2008

Seattle Central Community College, Seattle, Washington; AAS In IT and Network Administration: Expected graduation 2021

Mission:

I am looking for the right opportunity to enter the IT field. I have been in a restaurant, or customer service, professionally since I was 14. I am currently enrolled in an AAS program with Seattle Central and pursuing a degree in IT.

Languages:

English: Primary language

Spanish: Fluent, and have used professionally in kitchens and call centers

German: Limited, but can navigate some basics

French: Rudimentary

Employment:

Palace Kitchen: Seattle, Washington January 2018 - March 2020

Line cook

Duties & Responsibilities: Food prep and rotation; station cleaning; plating menu items; banquet prep and plating; New hire training; Daily prep & quality control; Menu development

The Social Bar & Grill/Shakabrah Java: Tacoma, Washington March 2017 - February 2018

Sous Chef

Duties & Responsibilities: Creating specials on a weekly

basis, ordering, inventory, scheduling, running the kitchen 2 days a week and during the chef's vacations, labor and costs management, working the line and running the kitchen through service.

The Urban Elk: Tacoma, Washington October 2016 - March 2017

Sous Chef

Duties & Responsibilities: Creating specials on a weekly basis, ordering, inventory, scheduling, running the kitchen 2 days a week and during the chef's vacations, labor and costs management, working the line and running the kitchen through service.

The Social Bar & Grill/Paesan: Tacoma, Washington April 2016

Line cook, bartender, barista

Dirty Oscar's Annex: Tacoma, Washington January 2015 - April 2016

Night lead line cook

Duties & Responsibilities: expo, quality control, creating specials, menu development, managing cleanliness and sanitation standards, guest interaction involving sales and money handling, managing a till, scheduling, supervising up to 6 crew members through dinner service and clean up.

The Hub at Gig Harbor: Gig Harbor, Washington (January 2014 - November 2014)

Assistant Kitchen Manager

Duties & Responsibilities: Ordering within a budget, inventory & food cost management, managing up to 6 employees per shift, expo, quality control, creating specials, menu development, managing cleanliness and sanitation standards

Goldminer's 3 KettleKorn: Fox Island, Washington

(October 2013 - May 2014)

Duties & Responsibilities: Popping, quality control, sales, distribution.

Cerner Corporation: North Kansas City, Missouri
(August 2011 - July 2013)

Client Care Analyst

Duties & Responsibilities: Inbound call center, technical support, call routing, customer service, building and maintaining support knowledge database, training incoming team members, technical writing, helped with certification standards for ITIL, ISO, and HDR for my team.

Advantage Technical Resourcing: Kansas City, Missouri
(January 2011 – August 2011) Contract

Call Center Agent (Bilingual)

Duties & Responsibilities: Answering inbound calls for H & R Block. Bilingual (Spanish & English)

Sourcing Recruiter

Duties & Responsibilities: Outbound phone interviews for technical positions.

Blue Grotto: Kansas City, Missouri (April 2010 - December 2010)

Sous Chef

Duties & Responsibilities: Food prep and rotation; station cleaning; plating & cooking pizzas & salads

Anderson Restaurant Group: Kansas City, Missouri (September 2008 - July 2010)

Pierpont's

Line Cook

Duties & Responsibilities: Food prep and rotation; station cleaning; plating menu items; banquet prep and plating

Pastry Assistant

Duties & Responsibilities: Production, inventory, and quality control on all desserts. Banquet desserts and prep.

Hereford House

Prep Cook

Duties & Responsibilities: Food prep and rotation; station cleaning; plating menu items; banquet prep and plating

Prime Rib Grill

Line Cook

Duties & Responsibilities: Food prep and rotation; station cleaning; plating menu items; banquet prep and plating

Spinelli Productions, LLC (Church Street Kitchen): Montclair,
New Jersey (June 2004 - August 2008)

Line Cook

Duties & Responsibilities: Food prep and rotation; station cleaning; plating menu items; banquet prep and plating

Professional References:

Kyle Peterson, Executive Chef, Palace Kitchen, Seattle, Washington
(425) 772-5246

Luke Ortiz, Executive Chef, The Social Bar & Grill, Tacoma,
Washington
(360) 440-9458

James Bacher, Chef, Serafina, Seattle, Washington
(253) 954-7097