


RB

REESE BORCHERS

CULINARY SPECIALIST

CONTACTS

 Springfield, MO 65804 816-509-9947 reeseborchers@gmail.com

EDUCATION

High School Diploma

Blue Springs High School
BlueSprings , MO

SKILLS

excellent communication & writing
skills

excellent leadership and
management skills

good knowledge of kitchen
financial management skills

work under pressure

calm under pressure

food safety & sanitation

Department of Health

requirements

regulatory compliance &
documentation

staff development/training

labor & food cost control

scheduling

productivity metrics

batch cooking

butchery skills

well-tuned palette

PROFESSIONAL PROFILE

Self-motivated culinary specialist with 5+ years of culinary and management experience. A creative thinker and always willing to listen and learn. Well seasoned in fast paced restaurants to fine dining.

EXPERIENCE

Feb 2018- present

Unit Supervisor
Burrito Bowl/Panda Express/Chik-fi-la
Missouri State University, Springfield - MO
(417) 831-1222

Brief Description

Inventory, Ordering from vendors, Training & Supervising staff, Ensuring compliance with health & safety standards, Planning & making staff schedule, Handling customer enquiries & complaints, Monitoring labor & sales, monitoring register and making deposit drops.

Feb 2017 - present

Prep, Line Cook, Assistant shift lead
The Order at The Vandivort Hotel, Springfield - MO
(417) 883-5025

Brief Description

Cleaning and maintaining kitchen, Planning & creating dishes, reducing waste by using scrapes/leftover for other tasteful dishes, planning and leading 2-3 man team for smaller private parties, 150+ banquet prep and service, planning and consulting dishes with Executive Chef, buffet meat carver, familiar working with local growers.

July 2015 - Sep 2016

Prep, Line Cook, Expo and Assistant Manager
Aviary Cafe, Springfield - MO
(417) 881-9736

Brief Description

In charge of preparing food before each morning. Cooking items specific to customers orders. Maintaining health and safety standards in the kitchen and prep area. Checking and recording temperature logs. Checking inventory and ordering necessary food. Head weekend expo.

Nov 2013 - May 2016

Line Cook, Prep, Expo
Long Horn Steakhouse, Springfield - MO
(417) 883-5025

Brief Description

Cook items ordered by each customer to specifications while working on several different orders simultaneously. Maintaining health, and safety standards in work areas. Verify that prepared food meets requirements for quality. Wash, cut, and prepare foods designated for cooking.