

Trintin Fulsom  
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## OBJECTIVE

I am currently a student at Sam Houston State University; I am Pursuing a BS in Management Information Systems. I am aiming for a challenging position with use for my well-rounded skills and knowledge in the Food Sector as well as my current study in Information Systems. As a Rugby player for 6 years, I learned skills such as team coordination, quick decision making, and discipline.

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## EXPERIENCE

**Line Cook .....** September 2025-Present

*Brinker International*

Chili's Bar and Grill, Huntsville, Tx

- Maintain a clean, and stocked kitchen by using spare time to wipe and sanitize surfaces or change out containers and dirty utensils.
- Promote growth and sales by cooking food in a timely manner but also preserving freshness by cooking only the amount needed, and with as little waste as possible. Adhering to recipes and monthly/weekly goals is key.
- Give our guests the best service by following all food safety protocols and always be prepared for Inspections. Using thermometers to keep food out of the “danger zone” and strictly abiding expiration dates is key.

**Certified Cook .....** March 2024-September 2025

*Panda Restaurant Group, Inc.*

Panda Express, Huntsville, Tx

- Arrive ready to set standards for fellow team members and trainees. Adhere to company policies and procedures, as well as guidelines in our specific operating area.
- Cook food efficiently, accurately, and with least waste as possible. Keep kitchen areas clean, sanitized, and prepped to allow steady transitions from one shift to the next.
- Maintain these operational standards especially to show guests a unique experience of seeing inside the kitchen whilst ordering and eating their food.

**Meat Clerk/ Cashier .....** November 2023-March 2024

*Tallent Enterprises, Inc.*

Tallent Sausage and Grocery, Riverside, Tx

- Greet customers with pleasant disposition and assist shoppers with any questions or concerns they may have. Be knowledgeable of current items on sale or limited time offers to promote business growth and customer satisfaction.
- Thoroughly clean work environment after use of raw food such as poultry; Keep all foods cooled and in proper containment to avoid excessive bacteria growth.
- Handle foods like raw meat with care to retain perfect appearance and entice customers to buy; Keep display fully stocked to support those sales.

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## EDUCATION

**Sam Houston State University** Expected Graduation-May 2027

College of Business Administration

Pursuing Bachelor of Science in *Management Information Systems*

GPA: 3.43

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## SKILLS/ CERTIFICATIONS

- Texas Food Handler's License: 8/9/25
- Microsoft Word/Excel/PowerPoint
- BASF Plant Science Certification: 2023
- Beginner Python & SQL Experience
- Financial Accounting Class Experience
- Adobe Photoshop/Animate/Premiere Experience
- Basic Auto Mechanics Knowledge

