**Lawrence Bailey**

*Industrial Food Processing & Food Service Worker*

lbailey@wwrfresource.com

***Message:*** 316-265-5211 Ext. #208

401 S. Emporia, Wichita, Kansas 67202

**SUMMARY OF QUALIFICATIONS**

* 5 years’ combined experience in hog farrowing and restaurant work.
* Able to operate forklifts, equipment, and hand/power tools.
* Quick-learner, takes pride in quality of work, dedicated and safety orientated.
* Focused on delivering outstanding customer service and working on teams.

**SKILL PROFILE**

*Livestock Processing*

* Vaccinate and medicate
* Euthanize

*Commercial Food Service*

* Cook, clean and prep
* Inventory, stock and rotate
* Label and date

*Equipment Maintenance*

* Clean and repair
* Sanitize

**WORK HISTORY**

***Farrowing Crew*** 2017 – 2018

Husky Hogs, LLC Long Island, Kansas

* Cared for and handled sows and piglets up to 280 pounds.
* Monitored and assisted sows during farrowing, monitoring pre- and post-farrow movements.
* Performed piglet processing duties, such as, clipping tails, castrating, and euthanizing when necessary.

***Gaming Porter*** 2015 – 2017

State of Kansas Norton, Kansas

* Checked in and out exercise and recreational equipment.
* Maintained accurate inventory of equipment.
* Performed daily cleaning duties of the facility and equipment.

***Cook*** 2012 – 2013

Sonic Drive-In Wichita, Kansas

* Operated commercial kitchen equipment like grills, fryers and ovens.
* Read food order slips and to prepare food according to patron specification.
* Ensured prepared food met company quality and quantity standards.
* Maintained and stocked prepping and cooking areas.
* Sanitized cooking surfaces, utensils and equipment.