Otis Bolden

obolden@wwrfresource.com

*Message:* 316-265-5211

401 S. Emporia, Wichita, KS67202

**Summary of Qualifications**

* Over 15 years of culinary experience and excellent skills in the art of fine cuisines.
* 10 years plus dietary skills in nursing homes and institutions.
* Excellent customer service skills and confidence in myself and my work.
* Strong health and sanitation and cleanliness habits that adhere to safe work practices.
* Pride in a job well done, always emphasizing quality.
* Good organizational ability, good time management skills, self-motivated, responsible, polite, energetic.
* Able to work under time constraints and deadlines.
* Perform spot check of products to ensure adherence to approved standards.
* Demonstrated record of high performance standards and quality work.

**Work Experience**

Aramark Cook/Prep Winfield, Ks 2014-2016

* Clean, cut, and cook meat, fish, or poultry.
* Cook foodstuffs according to menus, special dietary or nutritional restrictions, or numbers of portions to be served.
* Clean and inspect galley equipment, kitchen appliances, and work areas to ensure cleanliness and functional operation.

Meridian Nursing & Rehabilitation Cook/Prep Wichita, Ks 2013-2014

* Check the quality of raw or cooked food products to ensure that standards are met.
* Monitor sanitation practices to ensure that employees follow standards and regulations.
* Check the quantity and quality of received products.

Hillside Nursing Home Cook/Prep Wichita, Ks 2010-2013

* Directed and participated in the preparation, seasoning, and cooking of salads, soups, fish, meats, vegetables, desserts, or other foods.
* Planned and menu items, ordered supplies, and kept records and accounts.

College Hill Nursing & Rehabilitation Cook/Prep Wichita, Ks 2005-2010

* Clean, cut, and cook meat, fish, or poultry.
* Cook foodstuffs according to menus, special dietary or nutritional restrictions, or numbers of portions to be served.
* Clean and inspect galley equipment, kitchen appliances, and work areas to ensure cleanliness and functional operation.