Shane L. Forester

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Summary of Qualifications

* Executive chef duties including back-of-house (BOH) operations.
* Cook, prep, plan, organize, and execute menu preparations.
* Thorough understanding of all BOH stations: broil, grill, sauté, fry, salad, prep, etc.
* Prepare short-order tickets for breakfast, lunch, and dinner.
* Experience building wood frames and installing metal roofing.

Work History

Aramark Corporation Winfield, KS 2016

*Cook*

* Cooked meals for dinner service of approximately 300 guests.
* Prepared ingredients, including meats, vegetables and seasonings for the following day.
* Secured and stored leftover food according to standard food safety guidelines.
* Cleaned, washed, and stored heavy pots and pans, utensils, and other equipment.

Cleary Building Corporation Wellington, KS 2015

*Construction Team Member*

* Executed construction plans as part of a four man framing crew.
* Staged materials and inventory for upcoming jobs.
* Focused on erecting barns from start to finish.
* Constructed roof rafters on-site.
* Installed metal and composite roofing systems.

El Chile Verde Wellington, KS 2008-2012

*Executive Chef*

* Oversaw all BOH operations, including prepping and cooking.
* Plated and inspected dishes before sending to the pass for delivery.
* Managed other restaurant operations, such as scheduling, and open and close duties.
* Controlled all ordering and inventorying for supplies and food.
* Ensured total guest satisfaction by maintaining quality and consistent execution of menu items.

Education

* Kansas WORKReady! Certificate