# **Travis A. Griffin**

**401 S. Emporia 316-265-5211 ext. 208**

Wichita, KS 67202 **wwrf.tgriffin@outlook.com**

Cook / Food Preparation / Kitchen Utility / Banquet Setup / Dishwasher

SUMMARY OF QUALIFICATIONS

* Extremely hard working and enjoys taking on new challenges
* Ambitious and energetic employee
* Self-motivated and diligent worker
* Very punctual with a strong work ethic
* Great attention to detail
* Excellent job safety history
* Willing to accept any overtime opportunities
* Comfortable working alone or in a team environment

PROFESSIONAL KITTCHEN SKILLS

* Commercial dishwasher
* Ovens
* Fryers
* Broilers
* Grills
* Kitchen sanitation
* Food ordering
* Inventory
* Menu planning
* Food safety experience

KITCHEN WORK EXPERIENCE

* Aramark Cook Hutchinson, KS 2015 – 2016
* Cooked three meals for 500+ customers daily
* Used a variety of commercial kitchen equipment to prepare hot and cold items
* Worked closely with other members of a large kitchen staff to ensure a high quality product delivered on time

* Sonic Cook Larned, KS 2013
  + Worked on the hot line cooking hamburgers, chicken, sandwiches and side dishes as ordered by customers
  + Operated a variety of commercial kitchen equipment including ovens, fryers and grills
  + Sanitized and thoroughly cleaned all kitchen surfaces and areas to ensure food safety guidelines were exceeded
* Hotel at Old Town Banquet Setup/Utility Wichita, KS 2007 – 2008
* Setup tables, chairs and other equipment for banquets and events at the hotel
* Worked closely with event planners, kitchen staff and AV staff to execute the final setup
* Communicated effectively with a variety of other staff members and hotel customers providing a high level of customer service
* Federal B.O.P. Cook El Reno, KS 2003 – 2007
* Cooked in a commercial kitchen providing 3 meals for 700+ customers daily
* Created many different main entrees and side dishes as called for by the menu
* Assisted kitchen management staff with order, inventories and menu planning as needed