*Johnny E. Griffith*

jgriffith@wwrfresource.com

401 S. Emporia,

Wichita, KS, 67202

316-265-5211 ext. 208

**Profile Summary**

* 35 year’s of experience working in the restaurant industry as an assistant chef, manager, and prep cook.
* Can operate industry standard equipment, such as ranges, ovens, fryers, and others.
* Experience setting up for large banquets at hotel venues.
* Has cooked and catered meals as an independent contractor.
* Proven leadership abilities in the capacity as a restaurant manager.
* Exhibits fantastic interpersonal communication ability while interacting with others, public and otherwise.

**Skills Summary**

*Manager*

* Train employees on regular kitchen duties such as cooking, prepping, cleaning, and service.
* Greet and seat guests according to seating charts and special requests.
* Ensure appropriate cleanliness of kitchen environment.
* Process guest transactions and handle payments, providing change and other services.

*Cook*

* Prepare large quantities of food for several hundred patrons and guests.
* Sort, grade, weigh, and inspect products, verifying and adjusting product weight or measurement to meet specification.
* Monitor the production of cafeteria style food preparation, watching for problems such as pile-ups, jams, etc.
* Conduct regular inventory checks of ingredients in freezers, coolers, and dry storage.

*Prep*

* Prepare vegetables, produce, and other ingredients for cooking,
* Responsible for prepping proteins such as beef, chicken, and pork by cutting, trimming, and stocking by hand.
* Stocking of all other food items for line service.
* Custom menu preparation to customer specifications.

**Work Experience**

* *Assistant Chef* **Candlelight Club** Wichita, KS
* *Assistant Manager* **Wendy’s** Wichita, KS
* *Food Handler* **Wesley Hospital** Wichita, KS
* *Cook* **Aramark** El Dorado, KS
* *Cook* **Rax Roast Beef** Wichita, KS