# **James B. Hull**

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

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

Sous Chef / Cook / Cold Prep / Hot Prep / Kitchen Safety / Sanitation

SUMMARY OF QUALIFICATIONS

* 26+ Years’ on continual work history
* Extremely hard working and enjoys taking on new challenges
* Food Handlers Certification
* OSHA Certified
* Ambitious and energetic employee
* Self-motivated and diligent worker
* Very punctual with a strong work ethic
* Great attention to detail
* Comfortable working alone or in a team environment

FOOD SERVICE WORK EXPERIENCE

* Freestate Brewery Cook/Prep Cook Lawrence, KS 2014 – 2016
* Completed inventories of stock items, created the daily prep list
* Reviewed and created daily specials list
* Managed the grill, broiler and cold side of the line
* Called out tickets and ensured orders were served in a timely fashion

* Dempsey’s Irish Burger Pub Cook/Prep Cook Lawrence, KS 2013 – 2015
* Preformed daily opening and closing duties for the grill
* Prepared all raw meats and inspected quality
* Prepared all handmade sauces and appetizers
* Wheatfield’s Baker/Pastry Chef Lawrence, KS 2012 – 2013
* Opened bakery and prepped ovens for baking
* Created daily specials, including custom breads
* Inventoried baking stock
* Created handmade breads and pastries

* Rivers Edge Bistro Sous Chef New Orleans, LA 2003 – 2005
* Prepped seafood for daily runs
* Prepared roux for gumbos and etouffe
* Ran the grill and prepared all plated items
* Redfish Grill Grill Master/Sous Chef New Orleans, LA 1999 – 2003
* Collaborated with Chef for all daily entrée’s
* Ran cold side for custom salads and desserts
* Handmade all custom house dressings and sauces
* Ran quality control inspections for kitchen