**Driskell A. Johnson**

401 South Emporia

Wichita, KS 67202

(316) 252-7086

djohnson@wwrfresource.com

**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
* Eager for any promotional or overtime opportunities
* Great attention to detail
* Comfortable working alone or in a team environment

**PROFESSIONAL SKILLS**

* **Food Service**
  + Cook
  + Prep Cook
  + Grill Cook
  + Fryer Cook
* **Equipment**
  + Ovens
  + Grills
  + Fryers
  + Dishwashers
* **Kitchen Utility**
  + Dishwasher
  + Kitchen Sanitation
  + Table Bussing
  + Trash Removal

**EMPLOYMENT HISTORY**

* **Sonic Drive-In Cook Wichita, KS 2016 – 2017**
  + Cooked menu item using commercial ovens, fryers and grills in a fast paced environment
  + Worked closely with other kitchen staff to ensure order accuracy and a high quality product
* **A’viands Food Service Cook Larned, KS 2016**
* Worked in a commercial kitchen creating 3 daily meals for 400+ customers
* Operated a wide variety of kitchen equipment including ovens, fryers, grills and mixers
* **State of Kansas Janitor Winfield, KS 2015 – 2016**
* Cleaned and sanitized floors, windows, hard surfaces and bathrooms in a state operated facility
* Mixed and used a variety of cleaning chemicals and agents to ensure proper sanitization
* Always followed all safety procedures to ensure a safe work environment
* **Lawrence Park & Recreation Youth Baseball Umpire Lawrence, KS 2010 – 2014**
* Officiated youth baseball games for ages 8-12 years old, worked on the baseline and behind home plate
* Made difficult calls and worked closely with coaches and parents to alleviate stressful situations
* **Papa Murphy’s Cook Lawrence, KS 2013**
* Cooked made to order pizzas, dessert pizzas, salads and breadsticks
* Interacted with customers to ensure order accuracy and excellent customer service for each transaction
* **Hy-Vee Kitchen Clerk Lawrence, KS 2010 – 2013**
* Prepared high quality main course meals and side dishes while prioritizing the order of food completion for catering needs
* Communicated with servers and customers on catering events
* Bused tables as well as cleaned and sanitize all fryers, hot cases, ovens, grills, and steamers