**John C. Keeley**

*Food Service Professional*

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**SUMMARY OF QUALIFICATIONS**

* Well-qualified restaurant worker with 5+ years’ experience managing, cooking, and washing dishes.
* Capable of leading and managing up to 18 employees at one time.
* Excels at delivering outstanding customer service, quality, and value.
* Enjoys working in fast-paced environments, such as quick service and casual dining establishments.

**FUNCTIONAL OVERVIEW**

*RESTAURANT INDUSTRY*

* Operate commercial kitchen equipment including grills, fryers, mixers and dishwashers.
* Clean and restore kitchen equipment while maintaining safe and sanitary work stations.
* Able to monitor and work multiple stations at one time.
* Control and maintain inventory levels through standard FIFO procedures, including labeling, dating and ordering products.

*MANAGEMENT*

* Execute staffing decisions, such as scheduling, hiring, terminations, and training.
* Manage accounts with local suppliers and purveyors.
* Maintain awareness of surroundings in both Front- and Back-of-House areas.

**WORK EXPERIENCE**

* *Laborer* State of Kansas Norton, KS October 2017
* *Prep Cook* Aramark Norton, KS Early 2017
* *Prep Cook* Cielito Lindo Mexican Restaurant Lawrence, KS 2015 – 2016
* *General Manager* McDonalds Olathe, KS 2012 – 2014
* *Dishwasher* JW Cobbs Blackwell, OK 2010 – 2012