**Keith Loudermilk**

*Professional Cook*

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**SUMMARY OF QULIFICATIONS**

* Experienced food service worker with over 20 years’ experience in the industry.
* Has cooked for country clubs for the past 15 years.
* Specializes in Mexican, Italian, Japanese and Thai cuisines.
* Enjoys working with others, public and otherwise, at all levels.
* Able to solve practical, hands-on problems in a timely manner.

**SKILLS**

* Grill cook
* Baking fresh breads and pastries
* Fresh pasta making
* Prep work
* Cleaning and maintenance

**EMPLOYMENT HISTORY**

* *Cook* Noble House Wichita, KS 2018
  + Cook multiple types of proteins including fish, chicken, and beef.
  + Prepare Hawaiian-style sushi to order.
  + Prep vegetables and other ingredients for service.
* *Custodian* State of Kansas Winfield, KS 2016-2018
  + Stocked all offices, break rooms, and bathrooms with paper goods and chemicals.
  + Stripped and waxed tile flooring with automated buffing machines.
  + Detailed wood work using appropriate chemicals to prevent damage.
* *Cook* Saline County 2014-2016
  + Prepared large quantities of food for meal service.
  + Served 230+ meals per shift.
* *Cook* McDonald’s 2014
  + Completed orders according to standard preparation processes.
  + Sanitized all equipment, work areas, and dining areas using proper techniques and chemicals.
* *Cook* Dodge City Country Club Dodge City, KS 2013-2014
  + Focused on delivering upscale cuisine and service.
  + Cooked for special events and reservations.
* *Cook* Alvamar Club Lawrence, KS 2008-2010
  + Prepared all varieties of sandwiches, entrees, and sides to order.
  + Performed all kitchen duties related to cooking, prepping, and serving.