**Jacob Mendenhall** jmendenhall@wwrfresource.com

*Restaurant Cook / Manufacturing Worker Message:* (316) 265-5211 ext. 208

401 S. Emporia, Wichita, KS 67202

**Profile Statement**

* Over 3 years’ cooking experience for restaurants and cafeteria-style environments.
* Able to execute complex tasks with little instruction and retains information extremely well.
* Get along with others, public and otherwise, at all levels.
* Enjoys fast-paced kitchen work and working in team settings.

**Skill Summary**

* Cook
* Fry
* Grill
* Prep
* Bake
* Read recipes
* Use measurements
* Slicers
* Smokers
* Dishwashers
* Knife skills
* Computer literate

**Functional Overview**

***Cooking***

* Run grill station to deliver meals to order.
* Coordinate cook times with other stations on line.
* Cook large quantities of food for cafeteria-style service.
* Help expo food to ensure guest satisfaction.

***Baking***

* Prepare fresh breads, cakes and cookies from scratch.
* Weigh, measure, and gauge ingredients for recipes.
* Follow detailed recipes to prepare items according to company standard.
* Operate stand mixers, convection ovens, and stoves.

***Dishwashing***

* Process large quantities of dishes, pots, pans, and utensils.
* Run commercial dishwashing machines and triple-sinks.
* Sort, store, and organize all items to maintain neat and orderly environment.
* Clean dish area and surrounding kitchen area throughout shift.

**Relevant Work Experience**

* *Baker* Aramark Food Service Ellsworth, KS 2018
* *Cook* The Chef Café Manhattan, KS 2011
* *Cook* Ramblers Steakhouse Manhattan, KS 2010
* *Cook* Whiskey Creek Wichita, KS 2008-2009

**Education**

* IC3 Digital Literacy Certification Barton Community College August 2012
* Business (78 credits) Kansas State University 1999