**Lucious Moore**

*Professional Cook*

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*316-670-3285*

401 S. Emporia, Wichita, KS 67202

**Summary of Qualifications**

* 5 years’ experience working as a professional cook for full service establishments and catering services.
* Able to meet production standards and quotas on a consistent basis.
* Personable and easy to get along with as a leader or team member.

**Skills**

* Cook, prep, and clean
* Setup banquets and catering events
* Commercial kitchen equipment
* Maintain safe work environment
* Equipment maintenance

**Experience**

*Cook* Morton’s The Steakhouse Miami, FL 2007-2009

* Assisted with preparation of daily menu items and ingredients for cooking and recipes.
* Worked on both grill and fry stations to cook tickets to order.
* Ensured proper rotation of all products using first in, first out method.
* Provided timely service to guests by minimizing ticket times.
* Maintained a neat and orderly kitchen environment at all times.

*Executive Steward* Centerplate Catering Miami Beach, FL 2002-2005

* Handled all ordering of supplies, including products and chemicals.
* Scheduled employees according to event size and within department constraints.
* Organized multiple banquets and events simultaneously.