**Tyler Mossor***Cook*  
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**Profile Summary**

* Dedicated to quality: inspect and test all food before it is served.
* In-depth knowledge of food processing and safety.
* Ability to handle multiple tasks and stations.
* Time management.
* Maintain a clean and safe work environment.
* Ability to operate standard kitchen equipment.
* Prepare and stock the day’s ingredients for each station.
* Knowledge of the proper use of various cooking utensils.
* Restock and organize inventory.
* Assist staff in cleaning the kitchen and utensils.

**Skill Summary**

*Baking*

* Cakes, breads, and pastries
* Frostings and glazes
* Donuts

*Prepping*

* Set line for service
* Stock and restock line
* Breaded chicken
* Assemble side items

*Cooking*

* Grills, broilers, fryers, sauté
* Steak, chicken, and seafood

*Dishwashing*

* Sort and clean utensils, pots, pans, and dishes
* Dry and store
* Sanitize surfaces

**Work History**

* *Cook, Dishwasher, and Baker*

Cloud County, Kansas

* *Line Server & Backer*

Aramark

Ellsworth, KS

* *Baker*

Mary Ann Donuts

Canton, OH

* *Cook*

KFC

Massillon, OH