# **Anthony J. Parker**

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SUMMARY OF QUALIFICATIONS

* 19+ years in the food service industry
* Extensive experience training kitchen employees
* Well versed in all aspects of running a commercial kitchen, including:
* Purchasing
* Inventory
* Training
* Cooking
* Baking
* Sanitation
* Food Safety
* Self-motivated individual who thrives in the fast paced environment of a kitchen
* Works well alone or as part of a team
* Honest and hardworking employee
* Large quantity commercial cooking experience as well as lower production short order cooking

WORK HISTORY

* Moly Manufacturing Painting Lorain, KS 2/2016 – 5/2016
* Painted production line metal items and inspected finished product for uniform finish and texture
* Impact Design Finisher/Inspector Lansing, KS 7/2006 – 11/2009
* Embroidered textiles and apparel
* Inspected finished products for defects in workmanship and uniformity
* Aramark Kitchen Lead Lansing, KS 1/2004 – 4/2006
* Worked closely with kitchen manager and kitchen workers to serve three full meals daily to 1,000+ customers
* Ordered food, preformed inventories and multiplied recipes as necessary to maintain a minimum food cost and FIFO inventory system
* Worked diligently to ensure kitchen safety and sanitation procedures were consistently followed by all staff and that procedures were updated as necessary
* State of Kansas Production Cook/Baker Wichita, KS 1/1998 – 6/2016
* Cooked and prepared all varieties of food for three meals daily in a commercial kitchen
* Maintained a clean and safe work environment
* Preformed all aspects of kitchen work including aspects of kitchen management and training

EDUCATION

* Fort Scott Community College Job Education Program 2003
* Southwest Technical College Automotive Paint and Body 1987