**Terry Shrewsbury**

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**Summary of Qualifications**

* Over 12 years’ experience in the restaurant business, breakfast, lunch, dinner line cook.
* Qualified to do all types of inventory and ordering.
* Have handled shipment and receiving of food items.
* Trained in proper food storage and handling.
* Leadership and Supervisory experience in FOH and BOH.

**Skills** **Summary**

* Expedite and execute very high volumes in fast pace restaurants.
* Cook with flattop grills and griddles.
* Charbroil on gas and open-flame grills.
* Deep fry appetizers, sides, and proteins.
* Sauté pastas, sauces and entrees using gas open ranges.
* Prep meats, produce, and ingredients.
* Create specials and menu items.

**Restaurant Experience**

**Beacon Restaurant** Wichita, Kansas 2008-2013

*Line cook*

* Skilled opener for back of house operation specializing as a Grill Cook
* Flat Grill, Range Top, Fryer among other preparation equipment
* Ordered and received inventory with proper food storage and handling
* Food Prep-planning to the day and shift preparation

**Dons Restaurant** Wichita, Kansas2001-2008

*Line cook*

* Prepared and completed all customer orders to company standards and client’s expectations
* Prepped and prepared all lunch specials to placed on the steam tables
* Inventory, Ordering, and Receiving with accuracy
* Expedited Orders as asked with speed and attention to fine details

**Additional Experience**

* **State of Kansas** Winfield, Kansas 2016-2017

*Utility Worker*

* **Branches Tree & Landscaping** Wichita, Kansas 2013-2015

*Laborer/Climber*