# **LeVar O. Simon**

**401 S. Emporia 316-265-5211 ext. 208**

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SUMMARY OF QUALIFICATIONS

* Extremely hard working and enjoys taking on new challenges
* Ambitious and energetic employee
* Management experience
* NCCER Certified
* Self-motivated and diligent worker
* Very punctual with a strong work ethic
* Great attention to detail
* Eager and willing to accept any and all overtime opportunities
* Comfortable working alone or in a team environment

WORK EXPERIENCE

* Aramark Cook/Prep Stockton, KS 2016
* Worked in a commercial kitchen creating three meals daily for roughly 100 customers
* Operated a variety of commercial kitchen appliances including ovens, mixers, grills, fryers and salamanders
* State of Kansas Laundry Worker Ellsworth, KS 2014 – 2015
* Operated commercial washers, dryers and press to process laundry for several hundred clients daily
* Used cleaning agents and chemical solutions to properly clean and sanitize all laundry as required
* Pizza Ranch Cook/Prep Hutchinson, KS 2013
* Cooked and prepared items on the hot and cold lines including pizzas, salads, soups and side dishes
* Worked closely with other team members to ensure fast and accurate kitchen production with an emphasis on quality
* Chilli’s Cook/Prep Hutchinson, KS 2012
* Worked in a commercial kitchen cooking and preparing a variety or entrees, sides, soups, salads, and desserts
* Managed the grill and prepared all steaks, burgers, ribs and chicken orders
* Collins Bus Floor Installer Hutchinson, KS 2012
* Worked on an assembly line and installed the rubber flooring sections into busses in the production phase
* Operated pneumatic tools to install the flooring sheets as well as other commercial tools as needed
* Tyson Chicken Sanitation Worker Hutchinson, KS 2011
* Cleaned and thoroughly sanitized all surfaces in the production facility to ensure a clean and safe environment
* Performed a variety of cleaning and utility tasks as needed to keep the facility operational
* Airport Steakhouse Asst. Manager/Cook Hutchinson, KS 2009 – 2012
* Managed all aspects of the back of house including employees, ordering, production and expediting
* Cuts steaks including ribeye’s, KC Strips, bone-in ribeye’s and manned the charcoal grill

EDUCATION AND CERTIFICATIONS

* Barton County Community College NCCER Certification Ellsworth, KS 2015
  + Basic Safety
  + Intro to Construction Math
  + Intro to Hand Tools
  + Intro to Power Tools
  + Intro to Blueprints
  + Intro to Construction Drawings
  + Intro to Basic Rigging
  + Intro to Construction Terminology
* Greenbush Education Cabinet Construction Cetification Hutchinson, KS 2007