# **Josh J. Smith**

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

Wichita, KS 67202 **wwrf.joshuasmith@outlook.com**

Cook / Cashier / Kitchen Utility / Landscaping / Duct Cleaning / Grounds Maintenance

SUMMARY OF QUALIFICATIONS

* Extremely hard working and enjoys taking on new challenges
* Excellent communication and customer service skills
* Willing to accept any overtime opportunities
* Ambitious and energetic employee
* Self-motivated and diligent worker
* Very punctual with a strong work ethic
* Great attention to detail
* Comfortable working alone or in a team environment

RESTAURANT WORK EXPERIENCE

* Pizza Hut Cook/Utility Abilene, KS 2014 – 2015
* Cooked pizzas, salads and side dishes using commercial ovens, fryers and other kitchen equipment
* Cleaned and sanitized all kitchen surfaces and washed dishes as needed
* Burger King Cook Abilene, KS 2010 – 2011
* Cooked hamburgers, chicken, fries and other menu items as ordered by customers
* Worked on the hot and cold lines ensuring a quality product and order accuracy
* McDonalds Cashier Abilene, KS 2002 – 2003
* Worked closely with customers taking food and beverage orders and receiving payments
* Communicated with kitchen staff to expedite orders, ensure accuracy and provide excellent customer service

OTHER WORK EXPERIENCE

* State of Kansas Maintenance Worker Winfield, KS 2015 – 2016
* Operated commercial mowers and trimmers to maintain roads and public areas
* Trimmed trees, removed trash and performed general cleaning duties around public areas
* Proscape Landscaping Abilene, KS 2012 – 2013
* Installed irrigation systems, stone patios, fire pits and water features in residential and commercial areas
* Provided general and skilled labor in all areas of the landscaping trade
* State of Kansas Maintenance Worker Winfield, KS 2009 – 2010
* Trimmed trees, removed trash and performed general cleaning duties around public areas
* Operated commercial mowers and trimmers to maintain roads and public areas
* M&S Duct Cleaning Duct Cleaner Solomon, KS 2005 – 2014
* Cleaned commercial kitchen vent hoods and duct work using steam and high pressure hot water
* Sanitized all hoods and vents to comply with health and food safety practices