**Jimmy Tague**

*Cook*  
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**Summary of Qualifications**

* Over 20 years’ experience working as a baker and food service professional.
* Maintains current food handler’s card per local Health Department requirements.
* Operates industrial and commercial kitchen equipment to produce large quantities of food.
* Additional experience working as a landscaper and carpenter.

**Functional Overview**

*Baking*

* Experience working in family, commercial, and fast food establishments.
* Maintain equipment and work areas.
* Operate ovens, mixers, proofers, and scales.
* Accurately read and follow recipes.
* Bake breads, bagels, donuts, pastries, cookies, and cakes.

*Food Service*

* Grill cook.
* Breakfast cook.
* Fry cook and salad prep.
* Resort-style cooking.
* Organize banquets and catering events.

*Health Aide*

* Retrieve and deliver meals.
* Care for patients and their basic needs.
* Manage laundry and bedding.
* Transport to and from appointments and recreational activities.

**Work History**

* *Baker* Chesapeake Bagel Bakery Charlotteville, Virginia 4 years
* *Baker* Schlotsky’s Deli Wichita, Kansas 3 years
* *Medical Aide* State of Kansas Winfield, Kansas 3 years
* *Baker* Princes Family Bakery Storm Lake, Iowa 2 years

**Education**

* *NCCER Carpentry Program* Hutchinson, Kansas 2009
* *Culinary Arts Program* Denison, Iowa 1992