# **Anthony G. Taylor**

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Cook / Manager / Server / Kitchen Utility / Kitchen Sanitation / Restaurant Closer

SUMMARY OF QUALIFICATIONS

* 5+ years in the food service industry
* Extremely hard working and enjoys taking on new challenges
* Management Experience
* Ambitious and energetic employee
* Self-motivated and diligent worker
* Willing and eager to accept any overtime opportunities
* Very punctual with a strong work ethic
* Great attention to detail
* Comfortable working alone or in a team environment

PROFESSIONAL SKILLS

* Closing Duties
* Handling Money
* Working the Cash Register
* Excellent Customer Service Skills
* Managing Employees
* Performed Product Inventories
* Cooking
* Commercial Kitchen Appliances
  + Grills
  + Fryers
  + Flat Tops
  + Ovens

FOOD SERVICE WORK EXPERIENCE

* Aramark Food Service Cook/Server Ellsworth, KS 2015 – 2016
* Worked in a commercial kitchen preparing and serving 3 meals daily to 700+ customers
* Operated a variety of commercial kitchen equipment
* Communicated and worked closely with all team members to complete all meals on time and at a high quality

* Wendy’s Restaurant Cook/Closer Wichita, KS 2014
* Cooked hot and cold menu items per customers’ orders
* Broke down all kitchen equipment each evening and thoroughly cleaned the frying and grill stations
* Worked closely with management and other team members to provide an excellent product each and every time
* Spangle’s Restaurant Manager/Cook Wichita, KS 2013 – 2014
* Managed the crew and team members of the restaurant including bank deposits, scheduling and hiring
* Performed opening and closing duties including being responsible for unlocking the store and filling registers with daily opening balances
* Worked closely with customers to resolve any service related issues and provided excellent customer service
* Sonic Drive-Thru Team Member Wichita, KS 2012 – 2013
* Worked on the crew as a team member helping out where ever needed
* Cooked on the hot and cold line preparing menu items per customer orders
* Served food and interacted with customers providing excellent customer service