**Dustin M. Voelker**

*Professional Cook*

dvoelker@wwrfresource.com

Mobile: (316) 730-3393

401 S. Emporia Wichita, KS 67202

**Summary of Qualifications**

* 7 years’ experience working in the restaurant industry as a fry cook, mid cook, and broil cook.
* Thorough understanding of all BOH operations, from dishwashing to opening and closing lines.
* Passionate about delivering quality, consistent products to increase customer satisfaction.
* Able to coordinate and work with team members to decrease ticket times.
* Available, accountable, and work-ready.

**Skill Profile**

* Fry
* Grill
* Sauté
* Broil
* Flat-tops
* Dishwashing
* Open/close duties
* Prep work
* Stock/inventory

**Professional Experience**

*Cook* Doo Dah Diner Wichita, KS Nov. 2017 - Present

* Prep poultry products including chicken fried steaks and chicken fingers by cutting, flouring, and hand-battering to order.
* Prepare salads to order using fresh ingredients.
* Plate food according to menu specifications.

*Line Server* Aramark Hutchinson, KS 2017

* Cooked and served cafeteria-style meals for several hundred patrons per day.
* Operated commercial grade kitchen equipment, including steam kettles, Hobart mixers, and dishwashing machines.
* Maintained entrée levels on line to ensure maximum work flow.

*Cook* Danny’s Bar & Grill Lenexa, KS 2015

* Cooked meals to perfection and in a timely fashion.
* Prepped meats and vegetables to be used in recipe preparations and on the line.
* Cleaned kitchen and line during shift and at close.

*Cook* Applebee’s Shawnee, KS 2014

* Set line for service and stocked throughout shift.
* Worked multiple stations to complete orders accurately and quickly.
* Adhered to corporate standards to create an excellent guest experience.