# **Melvin R. White**

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

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

Deli/Cook/Prep-Cook/Fry-Cook/Grill/Warehouse/Stocker

SUMMARY OF QUALIFICATIONS

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

SERVICE INDUSTRY SKILLS AND EXPERIENCE

Deli

* Clean and sanitize work areas and equipment
* Store food in designated containers and storage areas to prevent spoilage.
* Prepare a variety of foods according to customers' orders
* Perform a variety of food preparation duties other than cooking
* Prepare and place meat cuts and products in display counter
* Wrap, weigh, label and price cuts of meat

Cook

* Clean food preparation equipment, work areas, and counters or tables.
* Take orders from customers and cook foods requiring short preparation times
* Wash dishes, glassware, flatware, pots, or pans, using dishwashers or by hand.
* Maintain kitchen work areas, equipment, or utensils in clean and orderly condition.
* Cook all found to customer and supervisor expectations for quality

DELI/COOK WORK EXPERIENCE

* Apple-market Deli Kansas City, MO 1996-1999
* Willie’s Cook Kansas City, MO 1999-2000
* McDonald’s Cook Kansas City, MO 2000
* 54th Street Bar-n-Grill Dishwasher Kansas City, MO 2002-2003

OTHER WORK EXPERIENCE

* State of Kansas Barber Winfield, KS 2016
* U.S. Government Barber Greenville, IL 2006 – 2014
* Cutting Up Barber Kansas City, MO 2001 – 2005

EDUCATION & CERTIFICATIONS

* Greenville Education Barber Certification Greenville, IL 2008 – 2014