

# Daniel Brockman

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2025 Christoff Loop  
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(417) 209-2718

## EDUCATION

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**REPUBLIC HIGH SCHOOL**  
High School Diploma

**05.2010**

## WORK HISTORY

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**ECCO - ATLANTA, GA**  
Roundsman

**05.2017 - 11.2018**

- Mastery of all stations on line
- Trained new hires on all stations
- Oversaw charcuterie program
- Manager duties included receiving orders, delegating prep items, yield sheets, updating station checklists, etc.

**THE FLATWATER BISTRO - LINCOLN, NE**  
Line Cook

**07.2015 – 08.2016**

- Complete food prep list before the next shift
- Deep clean the kitchen daily
- Run the line efficiently with short ticket times.
- Closing duties such as cleaning, maintaining, and shutting down equipment

**HUHOT MONGOLIAN GRILL - LINCOLN, NE**  
Grill Cook

**02.2015 – 07.2015**

- Opening duties such as washing hoods, seasoning flat top, and setting up buffet line
- Complete prep list and cook for guests
- Closing duties including cleaning flat top, scrub deck floors, and empty grease traps

**GREEN GATEAU - LINCOLN, NE**  
Line Cook

**08.2014 – 12.2014**

- Opened and closed the kitchen
- Cooked and organized plated style banquets on and off site
- Ran multiple stations, including baking and batch cooking
- Created weekly and daily specials

## PROFESSIONAL SKILLS

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- Experience with managing hourly staff
- Interpersonal, organizational, and team communication abilities
- Experience in running a cooking staff efficiently
- Experience in specialized health food items
- Knowledgeable of different proteins, cook times, and food safety
- Experienced in fermentation, dry curing, pickling, preserving, etc.