

Troy Sanders

Building Engineer - Hardy Williams Mastery Charter School

Philadelphia, PA - Email me on Indeed: [indeed.com/r/Troy-Sanders/e0337582572b92cf](https://www.indeed.com/r/Troy-Sanders/e0337582572b92cf)

To obtain a management position that will enable me to utilize my leadership and customer service skills.

WORK EXPERIENCE

Building Engineer

Hardy Williams Mastery Charter School - August 2012 to Present

Responsible for providing maintenance and upkeep of school building daily

- Performing preventive and routine maintenance repairs on building and systems including but not limited to HVAC, electrical, plumbing, and carpentry
- Performing operational checks, and ensuring equipment operates within safety perimeters
- Ordering equipment and supplies as necessary

Assistant Dean of Students

Hardy Williams Mastery Charter School - June 2011 to August 2012

Collaborate with culture leadership team to ensure high expectations for student behaviors

- Executed plans for student entry to school, lunch periods, classroom transitions, and exiting school
- Worked in conjunction with the culture team to ensure academic, social, and emotional success of all students.

Food Services Assistant Manager

LaSalle University - July 2005 to April 2011

Began at La Salle as a Cook II, was promoted to Cook I within 2 months, 4 months later I was promoted to Cook I within 2 months, 4 months later I was promoted to Food Services Supervisor.

- Supervise and appoint job duties to all food service workers
- Timely preparation and presentation of all food items.
- Supervise cashiers and maintain all cash drawers
- Handle hiring and scheduling process
- Maintain quality assurance and sanitation standards.

Line Cook

Super Nova Restaurant - February 2005 to June 2006

Responsible for short order cooking and banquet preparation

- Maintained inventory
- Maintained sanitation standards.

Image Operator/2nd Assistant

Vertis - July 2004 to January 2005

Responsible for overseeing and supervising the printing operation

Kitchen Manager

Reale's & Time Out Sports Bar & Grill - June 2002 to June 2004

Prepared daily menus, and banquet entrees

- Purchased and maintained inventory

- Responsible for scheduling kitchen staff
- Assisted in the interviewing and hiring of staff.
- Maintained sanitation standards.
- Developed menu and expedited orders
- Assisted the Sous Chef in banquet preparation

Lead Line Cook

Marriot - February 2001 to April 2002

To 04/2002

- Supervised line of 5 cooks
- Developed menu and expedited orders
- Assisted the Sous Chef in banquet preparation
- Maintained sanitation standards

EDUCATION

Simon Gratz High School

1983 to 1987