

ENTERED

L/m 7/17/15

Conner Rippie

Rochester, MN

crippie13@yahoo.com - 5073581335

WORK EXPERIENCE

Line Cook/Prep Cook/Chef's assistant

Michael's Restaurant - Rochester, MN - August 2012 to February 2015

Responsibilities

Prepped food in the morning, got all the salads made for the lunch hours (11-3ish), and prepped anything else that needed to be done for the day, i.e sauces, desserts, specials.

Cooked during the lunch hours in various positions (salads, sandwiches, convection oven, fryer).

Cleaned up at the end of each shift.

Accomplishments

Was able to learn almost every job on the cooking line, excluding broiler.

Learned how to do all the stock work and some of the items needed on orders.

Was able to fill in for other various positions around the kitchen, not just cooking (like pots and pans, dishwasher, other maintenance).

Skills Used

Teamwork - working with everyone else on the line to have a successful day.

Responsibility- with both showing up on time everyday, but also with deciding what needed to be prepared in the mornings so there would be enough for the whole day, which is also decision making.

Patience- When things got crazy busy.

Solid work ethic- to accomplish everything that needed to be done in a single day.

Sales Associate/Cashier

Rogan's Shoes - Rochester, MN - July 2012 to April 2013

EDUCATION

HS Diploma

John Marshall highschool - Rochester, MN

2009 to 2013