

3/28 9AM

Daws Jackson

Looking to share my many years as a professional kitchen cook

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I have many of years working in the kitchen , from Dishman to Expeditor, also many years working as a professional security officer.

Willing to relocate to: Rochester, MN - -

Authorized to work in the US for any employer

Work Experience

First Watch

Prep Cook - Virginia Beach, VA

August 2021 to Present

To prepare food to the directions giving, down to the last ingredient's all in a timely manner

Rotisserie Cook

Sam's Club - Virginia Beach, VA

November 2020 to Present

I prep and cur chickens cook them box them price and put in display case in a timely manner, one must have good time management skills for this position

Meat Cutter/Wrapper

Samsclub

October 2020 to Present

Wrapper / Meat Cutter, weighing Meat, putting meat on display, interact with members in a professional manner, also rotate meats from oldest to newest date. Keeping bandsaw and puma slicer clean, floors and cutting board spotless. Bone barrel power wash

Education

High school diploma

George Washington Carver High School - Chicago, IL

September 1979 to May 1982

Skills

- Time Management (5 years)
- Food Service
- Cooking

- Food Preparation
- Kitchen Management Experience
- Retail Sales
- Cleaning Experience
- Culinary Experience
- Food Safety (9 years)
- Catering
- Banquet experience
- Meat cutting (Less than 1 year)
- Kitchen Experience (9 years)
- Meal preparation (9 years)
- Knife skills
- Food production
- English
- Industrial cleaning
- Security (10+ years)

Certifications and Licenses

Security+

January 2004 to Present

I have year upon years doing many types of professional security