

Anthony Sanders

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Education

High School, Cache High 2010
Graduated with 3.2 GPA

MSU Denver 2013

Experience

Cook

Logan River Academy October 2019-Mar 2020

Breakfast, Lunch and Dinner. Prepare and serve for 70+ staff and students. Prepared entrees, salads, fruits, and desserts.

Cook

Avalon Hills June 2019-Sept 2019

Breakfast and Lunch. Prepare and serve for 12 boarding school students daily. Worked with dietitian to prepare individualized meal plans.

Cook

Williamsburg Retirement and Assisted Living Sept 2018-May 2019

Breakfast, Lunch and Dinner. Prepare and serve 60-75 guests daily. Scratch bread and pastries-cookies, cakes, pies. Meals would include roasted meats cooked daily roasted beef, pork, turkey. Cooked from raw starches and vegetables. Scratch gravy and soups.

Cook II

Omni Interlocken Aug 2017- November 2017

Breakfast and Lunch Banquet Cook. Supervised/mentored four other Banquet Cooks. Prepped for events and hotel guests by reviewing the order list, containing number of guests and food specifications. Preparing the correct amount of food, personally overseeing quality and timely execution.

Oversaw Banquet Kitchen in the absence of the Banquet Supervisor.

Cook II/Cook No. 1 Cook II

Hyatt Regency Denver

July 2014 - July 2017

Prep cook preparing and stocking the daily ingredients, restocking and organizing inventory, ordering supplies and ingredients as needed.

Assisted in many areas of the hotels banquets department as well as the Restaurants, Garde Manger, and Pastry.

Line Cook

Elements

Dec 2015 - May 2016

Breakfast and Lunch Cook

Supported the daily orders and preparation for the pasta station and grill.

Barista

Starbucks 15th & Platte REI

March 2011 - June 2013

Utilize knowledge of coffee drink combinations to prepare highly specific coffee drinks, stock workstations, and maintain sanitary and tidy work areas.

Enter drink orders into computerized cash register; handle cash and make change; process credit cards.

Apply knowledge of bean varieties, roasts, and popular drinks to guide customers to selections, upselling where possible.

Culinary basics/ knife handling.