

David Dugan

Experienced Line Cook

Fort Collins, CO 80525

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7856330698

Authorized to work in the US for any employer

Work Experience

Concessions Worker

Gage Bowl - Topeka, KS

January 2020 to March 2020

Worked concessions at a bowling alley for a little while before i left Kansas and came to Colorado

Line Cook

Cracker Barrel - Topeka, KS

February 2019 to December 2019

I mainly worked in the window doing what they called dipping, bc i was able to keep up with the fast pace and keep orders organized. I also was fairly decent with communication between the expos and the line.

Lead Line Cook

Henry T's - Topeka, KS

May 2018 to December 2018

Come in get everything ready for the day come up with a lunch special and figure out what prep needed to be done. Would work the lunch shift and then set up the night crew for their shift. On the weekends would work through dinner rush. On a fully staffed line i normally worked the window and charbroiler.

Line Cook

Fuzzy's Taco Shop - Topeka, KS

August 2018 to November 2018

Wasn't the best Kitchen ever but it taught me how to read tickets with multiple special preps and how to be percise while still maintain a line cooks pace. Also learned how to deal with adversity and cope in a stressful work environment.

Line Cook/Prep

Ramada Downtown Hotel - Topeka, KS

February 2017 to April 2018

Lead line cook knows all the food safety rules and ready to learn any menu

Breakfast Cook /Banquet Prep

Atrium Hospitality - Topeka, KS

December 2015 to February 2017

I started as a prep cook for banquets, and then got moved to the line for breakfast and lunch. After my normal breakfast prep was covered i was supposed to help out with prep for banquets. Stick around and help plate whatever was needed. Also worked the omelette station on sundays for brunch

Education

Associates in General sciences

Allen County Community College - Iola, KS

August 2012 to May 2015

Associate's degree in Summer Internship

Clayton Financial services inc. - Topeka, KS

May 2014 to August 2014

Some college

Skills

- Culinary
- Kitchen Staff
- Experienced
- Saute
- Food Safety
- Food Preparation
- Busser
- Catering
- Meal Preparation
- Banquet Experience
- Restaurant Experience
- Kitchen Management Experience
- Food Production
- Inventory Control
- Pricing
- Time Management
- Culinary Experience
- Cooking
- Kitchen Experience
- Meat Cutting
- Labor Cost Analysis
- Menu Planning
- Restaurant Management
- POS

- Microsoft Office
- Profit & Loss
- Cleaning Experience
- Supervising Experience
- Leadership
- Guest Services
- Mechanical Knowledge
- Growing experience

Certifications and Licenses

Food safety certification

Present

food handler certificate

ServSafe

Assessments

Food Service Fit: Crew Member — Highly Proficient

August 2020

Measures the traits that are important for successful food service crew members.

Full results: [Highly Proficient](#)

Food Service Fit: Back of House — Expert

August 2020

Measures the traits that are important for successful back of house food service roles.

Full results: [Expert](#)

Cooking Skills: Basic Food Preparation — Highly Proficient

August 2020

Preparing food, using cooking equipment, and converting ingredient measurements.

Full results: [Highly Proficient](#)

Food Safety — Highly Proficient

August 2020

Proper food handling, storage, and equipment use for preventing the spread of foodborne illness.

Full results: [Highly Proficient](#)

Mechanical Knowledge — Highly Proficient

November 2020

Understanding and applying mechanical concepts and processes.

Full results: [Highly Proficient](#)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.

Additional Information

The line cook u need bfast lunch and dinner everything from steak to eggs cooked 12 ways