

**Schnell Kendrick**  
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**Professional Experience**

**3M**  
*Cook*

**2008-2013**  
**St Paul, MN**

- Prepare all food items in a hygienic and timely manner
- Set up location in line with restaurant guidelines
- Assist with the cleaning, hygiene, and organization of kitchen, barge in coolers, and all storage areas
- Follow recipes, piece controls and presentation specifications as set by the restaurant management
- Restock all items as required throughout shift
- Perform extra responsibilities as requested by the Chef, Sous Chef or Kitchen Manager

**Hamline University**  
*Cook*

**2004-2007**  
**St Paul, MN**

- Chop vegetables and fruits for cooking
- Make salads and put together entrees
- Prepare meat for cooking by slicing and cutting appropriately
- Prepare ingredients as instructed
- Ensure ovens and stoves are clean and ready for use
- Clean kitchen counters and other work areas
- Wash dishes and cooking utensils

**Macalester College**  
*Cook*

**1999-2004**  
**St Paul, MN**

- Prepared food items for cooking by washing, cutting and cleaning them
- Chopped vegetables and carved meats
- Washed utensils used for cutting and preparing food items
- Fetched items from inventory room
- Assisted the cook by performing stirring and frying duties
- Cleaned work stations and counters
- Maintained kitchen equipment and tools

**Education**

**Taylor Business Institute**

**BSG**