

Matthew Parks

Approximately 38 years cooking experience.

Windsor, CO 80550

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Have done catering. Know all stations on the line. Prep cook and cleaning. Have worked in high volume fast paced kitchens for 20 plus years.

Authorized to work in the US for any employer

Work Experience

Cook

Red Robin-Fort Collins, CO

September 2023 to October 2023

Cook

Austin's American grill-Fort Collins, CO

July 2023 to September 2023

Lead Cook

Good Samaritan Society-Windsor, CO

September 2022 to July 2023

Responsible for cooking all meals, making soups, prep work. Opening and closing kitchen.

Cook

Rigden Farm Retirement Community-Fort Collins, CO

July 2021 to September 2022

Cook lunch and dinner for residents. Prep. Clean up kitchen.

Line Cook

SANTA FE STATION HOTEL & CASINO-Las Vegas, NV

June 2011 to July 2021

Cook on all stations of line. Prep cook and clean. Cook breakfast lunch and dinners in fast paced kitchen.

Line Cook

TEXAS STATION HOTEL & CASINO-Las Vegas, NV

August 2000 to June 2011

Cook on all stations of line. Prep and clean. Cook breakfast lunch and dinner in fast paced kitchen.

Line Cook

Education

High school diploma in General Studies

Canyon High School

September 1982 to May 1984

High school diploma

Skills

- Busser
- Cooking
- Catering
- Food Safety
- Food Preparation
- Culinary Experience
- Kitchen Experience
- Kitchen Management Experience
- Restaurant Experience
- Meal Preparation
- Banquet Experience
- Serving Experience
- Retail Sales
- Dishwashing
- English
- Kitchen experience
- Knife skills
- Food handling
- Leadership
- Team management
- Hospitality
- Food service
- Food safety
- Pallet jack

Certifications and Licenses

Food Handler Certification