

# Seth Crandall

## **Multi fasinit**

Loveland, CO 80524

[ripradar938fquo\\_9r3@indeedemail.com](mailto:ripradar938fquo_9r3@indeedemail.com)

+1 970 502 2473

Have worked on cars with free time since a child, worked on home restoration. Very knowledgeable with electronics.

Authorized to work in the US for any employer

## Work Experience

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### **Sauté Cook**

Mac'd Up - Fort Collins, CO

August 2016 to January 2017

Moved to Colorado, was lucky to be an original kitchen staff member when business opened, gourmet Mac n cheese restaurant, learned how to run 6 saute burners, make many varieties of eggs, mainly eggs Benedict for brunch, exposed, fry cooked, prep cooked, very large amount of knowledge taught to me by executive chef, learned liquid gluten free cheese sauce recipe

### **Dominos Delivery Driver**

Domino's - Richmond, IN

2013 to 2016

Learned hand tossing flay and pan crusting methods, expo and order taking, had to wash dishes and be responsible for Truck inventory rotation when not on deliveries, had 30 runs on busy nights, learned ticket system to ensure all items were properly delivered handled cash and was required to do ,e tal math to give correct change, cash out at end night, keep record of all deliveries and miles.

### **Cook/Prep**

Fricker's - Richmond, IN

September 2014 to January 2015

Had to do dish also, worked with ticket orders was char broilers cook fry cook and expo. Not all at once, but truck orders making learning menus and mentally time and prepare correct number of each different order and its variations, learned a lot of meat recipes from black and blue porters to rib smoking tenderizing, charing, glazing.

### **Fry Cook/Dishwasher, prep cook**

KFC - Richmond, IN

June 2010 to October 2013

Inventory rotation, truck inventory check list, proper storing of food and recipes for projections, break down and clean fryers do third magnasaw with grease and then clean filters. Worked with fryers ranging from Bird Cage 4 head to the newer Henry penny and newest 8 head at the time. Cross trained for prep cooking and line work, responsible to keep food at non expired times while to temp of 165°F. Learned proper cold thaw procedures and fridge inventory. Example, fish on top beef under fish pork under beef

and chicken under pork, was responsible for all dishes in area properly break down and clean sifting tables,

### **Cook/Prep**

Sunshine Café - Richmond, IN  
January 2011 to June 2011

Was also dishwasher, used flat top to cook entire menu, learned how to prepare eggs from omelets to poached eggs etc. Cleaned work area, used tickets and assigned position kitchen team to finish orders, learned how to expo

## Education

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### **College Degree in Medical Assisting**

Front Range Community College  
May 2023 to Present

### **College Degree in Medical Assistant**

Front Range Community College - Fort Collins, CO  
May 2023 to Present

## Skills

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- Food preparation
- Food handling
- Meal preparation
- Kitchen experience
- Knife skills
- Culinary Experience
- Laundry
- Cooking