

Sterling Baylor

Cook and Maintenance/Labor

Evansville, IN 47714

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Edit

Authorized to work in the US for any employer

Work Experience

Caregiver for grandfather/ Farm Worker

Buena Vista Farm - King George, VA

November 2015 to January 2018

Harvest and inspect crops by hand

Irrigate farm soil and maintain ditches or pipes and pumps

Operate and service farm machinery

Spray fertilizer or pesticide solutions to control insects, fungi, and weeds

Move shrubs, plants, and trees with wheelbarrows or tractors

Feed livestock and clean and disinfect their pens, cages, yards, and hutches

Examine animals to detect symptoms of illness or injury

Use brands, tags, or tattoos to mark livestock to identify ownership and grade

Herd livestock to pastures for grazing or to scales, trucks, or other enclosures

Administer vaccines to protect animals from diseases

ork in the home and help their clients with daily activities, such as bathing and bathroom functions, feeding, grooming, taking medication, and some housework.

3rd Engineer/Quality Control Tech

Train and guide machine operators safely

Signature Seafoods INC - Seattle, WA

June 2008 to October 2015

Seattle, WA and Alaska

Inspects and tests product for wholesomeness while assigned to a production line as well as raw material when applicable. This includes glaze tests, quality & condition, product/package weights and verifying accuracy of all components of the product.

Ensures that the product meets customer specifications and quality standards. Alerts appropriate staff of questionable product quality in a timely manner.

Uses mathematical formulas to calculate scale settings and perform tests. Monitors the accurateness of these calculations with every production check and adjusts them as needed.

Performs sensory testing on raw seafood products and organoleptic testing on cooked seafood products. (testing uses senses of sight, smell, and taste)

Follows and enforces employee Good Manufacturing Practices (GMPs). Notifies QA Supervisor or Manager of any outstanding issues.

Performs tasks related to the HACCP program, such as metal detector checks, label reviews, and saw blade checks. Accurately maintains inspection and test records, and enters inspection results into Excel spreadsheets. Records descriptive notes of any circumstances occurring on the production line, including spec deviations or quality issues.

Responsibilities

Repairing and maintaining plant equipment and machinery including pumps, conveyors, belting, fish processing equipment, etc.

Assemble, disassemble, and/or repair equipment when needed.

Train and guide machine operators safely.

Maintain current and accurate maintenance logs and work logs.

Assist Safety Manager with assigned duties when necessary.

Develop familiarity with the Process Safety Management (PSM) Plan, standard operating procedures (SOPs), OSHA standards, environmental compliance requirements, and emergency response procedures.

Other duties as assigned.

Education

GED

Bates Technical College

2001 to 2001

Fife High School

1998 to 2001

Additional Information

Previous experience with pumps.

Basic understanding of mechanical issues.

Basic knowledge of lock out/tag out procedures.

Basic knowledge of conveyors and belting as well as basic shop skills necessary.

Able to work with seafood, including various types of fish and shellfish.

Welding skills with tig, mig, and stick on materials like steel, aluminum, and stainless steel preferred.

Able to follow directions and adhere to work rules.

Prompt, reliable attendance is an essential function of the job.

Skills: Forklift Operator high-paced Production, Coast guard first aid training, Fire Watch

Grill Cook

Stetsons Bar and Grill

June 2004 - March 2008 (3 years 9 months)

- Washington, District of Columbia

Cleaned food preparation equipment, work areas, and counters or tables. Took orders from customers and cook foods requiring short preparation times, according to customer requirements. Grilled and garnished hamburgers or other meats, such as steaks and chops. Performed food preparation tasks.

Assistant Manager/ Cook

Mais Restaurant

September 1998 - April 2004 (5 years 7 months)

- Tacoma, Washington

make sure employees perform a variety of tasks, from preparing the food, stocking supplies, serving, charging people for their food, handling cash, credit cards, and a cash register, cleaning tables and counters, resetting tables, greeting customers and answering questions.

Preparation and cooking of Vietnamese and Chinese cuisine from owners recipes and standards.