

Terrell Teague

112 NW 28th St #1

Miami FL 33127

Phone: 786-315-6297

Terrell305tj@yahoo.com

- *Expertly trained in fast paced kitchen environments*
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Education

June 1998

Miami Killian High School, *Miami, FL*

Skills

- Focused and disciplined
- High volume production capability
- Focus on portion and cost control
- Inventory management familiarity
- Highest standards of product quality
- Adaptable to all kitchen environments
- Master of all stations in regulatory kitchens

Professional Experience

Crabby Bills, St Pete Beach, FL

Station Supervisor 08/2006 - 05/2008

- Oversaw daily productions of all kitchen stations
- Maintained an empowering environment
- Fast paced and high volume production

The Palms of Pasadena, Pasadena, FL

Prep and Grille Cook 01/2007 - 06/2008

- Lead grille cook, trainer of multiple employees
- Trained on inventory and portion control
- Oversaw daily production and procedures

Bubba Gump Shrimp Co, Madeira, FL

Advanced Line Cook 05/2007 - 11/2008

- Maintained a clean and safe work environment
- Oversaw daily product inventories, purchasing and receiving
- Mastered all stations in the kitchen, including prep

Bru's Room Sports Grill Pembroke Pines, FL

Experienced Line Cook 10/2011 - 10/2013

- Forged excellent communication with the kitchen
- Delivered only quality products to the guest
- Mastered all stations in the kitchen, including prep

Reference

Troy Murray *Kitchen Manager*

954-239-4550

