

Derrell Jones

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OBJECTIVE:

To leverage my seven plus years of time management, detail-oriented, and communication skills in the hospitality industry into an outstanding employee with a growing company.

SUMMARY OF QUALIFICATIONS

- Available to work mornings, evenings, weekends, and holidays
- Able to work in various weather conditions, as well as lifting 100lbs
- Strong organizational, multi-tasking skills that are detailed oriented
- Excellent interpersonal skills and the ability to communicate effectively orally and in writing

PROFESSIONAL EXPERIENCE

- TFE Logistics (Spartanburg, SC) Sr. Forklift Operator** **December 2017- Current**
- I stack boxes coming off a conveyer belt onto a pallet
 - Use of RF Scanner to scan pallets to locations throughout the plant
 - Certified in Forklift, Walkie, Turret, and Picker licenses.
- United Forest Products, Inc. (Spartanburg, SC) Material Handler** **October 2017-December 2017**
- Moves and secures lumber products and other materials according to instructions
 - Stacks lumber, in yard, Places lumber piece by piece in layers
 - Loads and unloads stacking machine, working in teamwork with other workers.
- Angry Ales (Charlotte, NC) Line Cook** **March 2016-September 2017**
- Provided superior guest service, friendliness, and restaurant cleanliness
 - Loaded and unloaded trucks that were delivering/picking up food and supplies
- Nan and Byron's (Charlotte, NC) Line Cook** **November 2015- September 2016**
- Consistently received positive feedback from patrons for quality and taste of the food
 - Ensured supplies were consistently available, replenishing items as required in aid of cooks
- The Mandrake (Charlotte, NC) Sous Chef** **July 2015-February 2016**
- Created and recommended new sauce recipes to the Owner, subsequently added the item to the holiday menu.
 - Seasoned and cooked food according to recipes or personal judgment and experience
- Ducksworth Tap and Grill (Charlotte, NC) Line Cook** **October-2012-July 2015**
- Duties included cooking, salad bar, and expo
 - Responsible for the efficient and successful execution of all culinary initiatives
 - Provided fast, personalized and efficient service while multitasking on several dishes
 - Performed as a team member to provide a safe and hazard-free work environment
- Sticky Fingers (Charlotte, NC) Grill Cook** **July 2011-July 2012**
- Provided services as a BBQ griller, 1st and 2nd Shift line cook, and expo
 - Handled high pressure environments where I prepared food for large volumes
 - Controlled department expenses and utilized conservative portions
- Ruby Tuesday (Kannapolis, NC) Station Cook** **May 2010-June 2011**
- Served as a line cook, expeditor, grill cook, dishwasher and managed inventory
 - Prepared hot and cold appetizers, lunch entrée, and pastries

EDUCATION

- Rowan Cabarrus Community College** **Salisbury, North Carolina**
- Associate's Degree in Applied Science, January 10th 2004 - May 25th 2007