

Troy Clark

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Hardworking and am willing to go above and beyond for the company's that I have the pleasure to work for

Authorized to work in the US for any employer

Work Experience

Dishwasher/Fry Cook

Monkeys uncle bar and grill - Jacksonville Beach, FL
November 2020 to December 2021

My job was to make sure that all dishes was clean and ready to go out as well as I was able to learn some more fry and prep skills from some great cooks so that way if they needed me I could help on that station

Prep/pizza cook

Casey's General Store - Richland, MO
June 2020 to October 2020

I make pizza dough that is put in the cooler after it goes through the mixer and it's separated in containers for it to rise over night for the next dsy with labels put on it so the next day the kitchen had what they need as well as cut lettuce tomatoes onion green peppers so that way the food is prepped for when we need it as well with labels put on it in separate containers as well as take people's orders and make their Pizza that is on the order ticket within the time that the customer arrvies to pick it up as well as make wings and breadsticks for the customers to also enjoy I have also made Subs and keep all areas well kept and properly stocked

Prep/Dishwasher

Sonnys BBQ - Orange Park, FL
June 2018 to January 2020

I love to get in the kitchen and get stuff done I am a hard worker who will help anyone that needs help

and get my job done to the company standards I've had the opportunity to work along side some great people as well as train some people on a none management level vie also done some prep work such as prepping meat corn sweet potatoes meets and portions to be served to customers as well as I've also gotten some salad prep/desserts experience along with making sure meat was ready seasoned to go on the smoker to be slow cooked over night for the customers the next day an if there was any chicken to pull or meat to debone ive done that as well as working in the dish pit in a very fast and proper manner so that when cooks needed the dishes they had them clean and ready to be sent out to the customer in timely manner and keeping a nice clean area up to restaurants standards I absolutely love the industry and would to love to learn different styles and new methods of cooking as there is many styles and methods of cooking u can never learn too much or get enough experience

Grill Cook/Fry Cook

McDonald's - Fernandina Beach, FL

April 2015 to June 2018

Made sure that food was made at the right temp and the orders that came through were all done properly and put in warmers or made and ready for the customers as they ordered ready to be made food in the warmers was changed out every hour as of the company standards and did their fries for them made sure that it was changed out every so often so that way they were putting out the best Quality food that the company standards recommend and made sure all areas were properly cleaned and stocked

Pump Technician

intercontinental environmental - Mayport, FL

January 2022

My job was working on navy ships putting up pressure washer lines and hose down hatches or hanged up with blue wire along the hallways out of the way of navy men and women along with air hoses and pressure washer hose on each navy job we did we had to pump out gas using a pump and our air hose that we had attached to 300 inch hoses that was attached to our vacuum trucks sent air too our 2 inch hose that we would attach to our pump along with another one to suck out the gas that we would end up pressure washing to clean the tank and gas free it for hot work as well as I also did industrial work for the same company sucking out sand with a house that wash attached to truck and sucking dirt and sand to help keep the foundation around different things as well as sucked up glass at the bottles processing plant around there machines so we could help keep it running properly

Education

High school diploma or GED

Skills

- Kitchen Experience
- Food Safety
- Food Service
- Food Preparation
- Cooking
- Cleaning Experience
- Busser
- Food Handling
- Culinary Experience
- Meal Preparation
- Leadership
- Heavy Lifting
- Commercial Cleaning
- Basic math

Certifications and Licenses

Food Handler

OSHA 10

January 2022