

## **Employment**

**Handyman- Handy Men**                      Baltimore, MD                      20xx-Present

- Performed renovations on homes as requested
- Repaired general hardware
- Repaired cracks in sidewalks and pavement
- Clean out rain gutters
- Painting of buildings both exterior and interior
- Removal of obstruction as requested by clients
- Removal of waste clients wish to have removed
- Mold removal
- Maintenance of HVAC systems
- Landscaping (weeding, mowing of lawn, snow removal)

**General Maintenance Technician-You Break We Fix**      Baltimore, MD                      20xx-20xx

- Performed minor electrical maintenance (fixture and repair of electrical applications, instillation of electronic devices, replacement of lighting fixtures)
- Performed minor plumbing maintenance (fixing leaking faucets and sinks, unclogging drains)
- Carried out ground work (removal of ice and snow, mowing lawns, weeding)
- Inspection of equipment and appliances to ensure they are functioning and to make repairs if needed
- Repair of ceilings, floors, and roofs
- Transported materials needed to each job
- Performed other duties as requested

## **Education**

**Your Show High School-** Baltimore, MD                      20xx-20xx

Diploma

## **Employment**

**Prep-Cook-Fresh Chef**      Baltimore, MD      20xx-20xx

- Measure and prepare ingredients
- Label and stock all ingredients
- Accept or reject ingredients from providers
- Inspect ingredients for freshness or spoilage
- Inform the chef when low in stock or equipment is no longer working
- Prepare simple dishes such as salads and entrees
- Create soup stock
- Make sure all ingredients are properly stored and persevered
- Maintain a clean cook environment by cleaning area, tools, and utensils, sanitizing, and taking out the trash

**Line Cook- Fancy French**      Baltimore, MD      20xx-Present

- Set up station with all ingredients and utensils necessary
- Maintained a clean and sanitary work environment
- Cooked using grills, pans, and the oven
- Ensured food looked presentable to customers
- Checked to see that all ingredients were properly stored and preserved
- Monitored stock and ordered when it becomes low
- Checked food while cooking
- Cooked dishes, following the recipes of the chef in charge

## **Education**

**Your Show High School-** Baltimore, MD      20xx-20xx

Diploma

**Chef Prep University-** Baltimore, MD      20xx-20xx

Culinary Arts