

Ken Norman

Cook/Chef

Rolfe, IA 50581

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712-845-6184

to have a job to support my family and save for retirement

Abilities

- i have many years cooking experience, i have worked in small diners to hotel kitchens, i know small and large quantity cooking, baking, inventory, ordering, kitchen sanitation, prep and proper food storage. also to include menu planning, my special skill area is cooking for large groups

Authorized to work in the US for any employer

Work Experience

chef

falcons ledge - Altamont, UT

May 2019 to November 2019

planned all menus, cooked breakfast buffet, and cooked and plated dinners for all guest, sack lunch was hearty sandwiches, macaroni salad, coleslaw, or potato salad chips, trail mix fresh fruit etc.

cook

ruthven community care center - Ruthven, IA

August 2018 to May 2019

cooked all menu items for 50 nursing home patients

cook

Windsor Manor Assisted Living - Algona, IA

March 2018 to July 2018

cooked all menu items to include breakfast and lunch for a 40 resident facility

breakfast cook

trophy lodge - Delta Junction, AK

May 2016 to November 2017

cooked all breakfast items, including buffet, made salad bar, and filled in for the head chef when he had his weeks off cooking dinner buffets

cook

wild rose casino - Emmetsburg, IA

March 2015 to March 2016

cooked all buffet items and banquets

first cook

civeo usa llc - Killdeer, ND
April 2014 to October 2014

cooked breakfast for 150+ oil fieldworkers for 2 weeks then helped the chef with dinner for 2 weeks

cook

wild rose casino - Emmetsburg, IA
November 2013 to May 2014

cooked all menu items for buffet also prepped and cooked for banquets

head cook

olgoonik corp - Wainwright, AK
February 2013 to September 2013

ran the hotel kitchen, filled in for manager while he was on r&r, cooked all menu items and daily specials .supervised kitchen staff, fed oil exploration crews and also catering for 50 to 300 people. made sack lunches for work crews.

lead cook

prince william sound aquaculture corp - Cordova, AK
February 2011 to November 2012

pws

planned menus and inventory of all food items, supervised kitchen assistant, and cooked for employees and construction crews at a remote fish hatchery

lead cook

prince william sound aquaculture corp - Cordova, AK
April 2011 to November 2011

corporation

plan menus order and inventory all food items, cook for employees and construction crews at a remote fish hatchery

breakfast cook

trophy lodge - Delta Junction, AK
January 2010 to December 2010

cooked breakfast for 100+ construction workers, filled in cooking dinner buffets when head chef went on r&r prepped salad bar and did inventory and ordering

cook /kitchen help

trophy lodge - Delta Junction, AK
May 2008 to October 2008

cooked breakfast for 150 construction workers also washed dishes and set up dining room, helped put away stock, cleaned kitchen, preps salad bar

cook

sophie station hotel - Fairbanks, AK
September 2005 to November 2007

prepped all menu items also cooked all menu items, prepared specials, also prepared meals for tour groups, made desserts

prep cook / dishwasher

brewsters - Fairbanks, AK

April 2007 to September 2007

prepped menu items and washed dishes, also helped put away stock

cook

pizza hut - Fairbanks, AK

September 2004 to March 2005

made pizza dough used a proof box to raise the dough, assembled pizzas per order and cooked them

cook

yukon river camp - Fairbanks, AK

April 2004 to September 2004

yukon river camp yukon river dalton highway, AK

cooked all breakfast and lunch items, prepared picnic lunches for tour groups

cook

pioneer lodge - Willow, AK

April 2003 to April 2004

cooked breakfast and lunch menu items also made pizza dough and pizzas to order, and all prep

cook

the totem inn - Healy, AK

March 2003 to April 2003

the totem inn healy, AK

cooked all breakfast items, and prep

cook

coldfoot camp - Coldfoot, AK

October 2001 to April 2003

cooked all breakfast items and also cooked buffet breakfast for tour groupsof 100 people

cook

a.s.t.a care nursing home - Rockford, IL

March 2001 to September 2001

cooked evening meals for a 100 bed nursing home

kitchen manager

rockford moose club - Rockford, IL

May 1997 to December 1999

ordered all food stocks, planned menu specials cooked for banquets and weddings, supervised 6 employees, cooked and prepped all menu items

Education

GED

Skills

- Chef
- Line cook
- Baking
- Cooking
- Team Player
- training
- kitchen
- Knife skills
- Culinary Experience
- Kitchen Experience
- Food Preparation
- Food Safety
- Meal Preparation
- Menu Planning
- Kitchen Management Experience
- Banquet Experience
- Catering
- Supervising Experience

Military Service

Branch: army

Service Country: United States

Rank: pfc

December 1981 to February 1984

food service specialist

Commendations:

unit citation grenada

Certifications and Licenses

servsafe

January 2018 to January 2021

Assessments

Cooking Skills: Basic Food Preparation — Highly Proficient

February 2020

Preparing food, using cooking equipment, and converting ingredient measurements.

Full results: [Highly Proficient](#)

Food Safety — Highly Proficient

February 2020

Proper food handling, storage, and equipment use for preventing the spread of foodborne illness.

Full results: [Highly Proficient](#)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.

Additional Information

REFERENCES... david danley ,435-258-8445 angelia , 712-299-3530, mike hattal, 407-925-1096 , fernando gloria 907-978-3347, ..travis hinde .. 815-997-3743 .. gail 712-351-1801 becky hoepner 515-890-7079