

JOHN CHURCHFIELD

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OBJECTIVE

A hard-working restaurant employee who is looking to help run a successful business; to help manage new employees and to empower them with knowledge; cross trained and looking to continue to learn and impart new information about the restaurant world.

EDUCATION

Type of Degree (Bachelor of Science)

University of Maryland Eastern Shore (UMES), Princess Anne, MD (Expected, May 2023)

- Major: Hospitality
- Related courses: Food production, F&B cost accounting, hospitality purchasing, restaurant and table service, human resource management, hospitality law, hospitality marketing

Type of Degree (Associates)

Wor-Wic Community College, Salisbury, MD

(May 2021)

- Program: Hotel motel restaurant management
- Related courses: Sanitation and safety systems, principles of food preparation, food service management, F&B management, events and meeting management, food service trends, customer relationship management

SKILLS & ABILITIES

Kitchen management

- Organizing work stations for easy food prep
- General support of other kitchen staff as needed

Memberships and volunteering

- National Society of Minorities in Hospitality (NSMH)

Certifications

- Serv-safe certified, Expires 05/13/2026

INDUSTRY EXPERIENCE

Dishwasher/prep cook (August 1, 2021—Present)

Olive Garden

- Responsible for cleaning all prep equipment, silverware, glassware and dishes according to sanitation requirements in a fast-paced environment.
- Kitchen prep for soups and breads.

Cook/Slicer (March 1, 2016—Present)

Rosenfelds Jewish Deli, Ocean City, MD

- Slice deli meats to order
- Line cook and make sandwiches

Σ. culinary-hospitality.