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## Objective

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To Increase my skills in a career that will benefit my customers and employer, as well as myself.

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## Education

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**Present**                      **Durham Technical College**  
Completing a GED Program.

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## Work Experience

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**2013-2015**                      ***UNC Rocky Top Catering***  
***Position: Cook, Sous Chef, Grill Cook, Prep Cook; Catering***  
***Prepared healthy, high end foods for , all UNC games, weddings, and other special events.***

**2012-2015**                      ***Waffle House***  
***Position: 3<sup>d</sup> shift Master Grill Operator***  
***Cook any and all foods to order, oversee all operations of my store on my shift.***

**2014-2015**                      ***Sup Dog's***  
***Position: Lead Cook ,Prep Cook, Sous Chef***  
Inspect and clean food preparation areas, such as equipment and work surface, or serving areas to ensure safe and sanitary food-handling practices.  
Ensure food is cooked and stored at correct temperature of ovens, broilers, grills, and roasters.  
Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.

**2013-2014**                      ***McDonald's***  
***Position: Lead Cook***  
Maintain sanitation, health, and safety standards in work areas.  
Clean food preparation areas, cooking surfaces, and utensils.  
Verify that prepared foods meet requirements for quality and quantity.  
Cook and packaged batches of food, which are prepared and kept warm until sold.

**2011-2013**                      ***Broad street cafe***  
Position: cook,dishwasher,pizza maker,prep cook

**2009-2011**                      ***Honey's Restaurant***  
Position: Waiter  
Check patrons' identification in order to ensure that they meet minimum age requirements for consumption of alcoholic beverages.  
Collect payments from customers.  
Write patrons' food orders on order slips, memorize orders, or enter orders into

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computers for transmittal to kitchen staff.  
Take orders from patrons for food or beverages.  
Check with customers to ensure that they are enjoying their meals and take action to correct any problems.  
Serve food and/or beverages to patrons; prepare and serve specialty dishes at tables as required.

2007-2010

***J & A Masonry***

Position: Lead Labor

building scaffolds, ensure laborers had materials to complete assigned tasks

2000-2006

***Eurest Dining Service***

Position: Cook

Prep Cook, Grill cook , trainer, cashier,pizza maker,maintenance

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References Available Upon Request

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