

Drakar Cooper

Cook Supervisor

Roswell, GA

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I have worked in various parts of the food and beverage industry including industrial kitchens, commercial kitchens, and casual restaurants.

Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

BOH Manager

Kona Grill - Alpharetta, GA

June 2020 to Present

Manage all BOH staff on my assigned shifts, Expedite orders, Line Checks, Make Boh schedules order inventory, weigh and record waste at end of shift, handle customer complaints when needed, ensure company recipes and standards are being followed, inventory control and recording, interviewing prospective employees, discipline employees, taking over in absence of executive chef and sous chef.

Cook 3 (Lead Line)

Biltmore Estates - Asheville, NC

January 2020 to Present

Line Line Supervisor Role

Banquet Cook/Line Cook(as needed)

Biltmore Forest Country Club - Asheville, NC

June 2019 to June 2020

Prepare And Cook Banquet Items Assigned, Check BEO's And Prep As Needed, Check Inventory, Prepare Food To Order According To What Area/Kitchen I'm Assigned To, Occasionally Prepare Pastries, Make Sure Work Area Remains Sanitized And Up To State Standard, Basic Opening and Closing Duties

Cook II

Marriot Hotels and Resorts - Greenville, SC

April 2018 to May 2019

Prepare and stock all cold side items make sure temps are being kept to standard ensure sanitation methods are being practiced occasionally prepare and stock hot side items

Shift Manager/Kitchen Manager

Captains Catch - Jacksonville, FL

March 2016 to February 2018

Regular inspections of restaurant opening and closing, manage team members, make sure sanitation and safety requirements are met, count drawers, handle cash, interview prospective employees, fire delinquent employees

Assistant Meal Supervisor

Salvation Army - Jacksonville, FL

May 2012 to January 2014

Responsibilities

Prep and cook all dinner items for 200-300 people, close kitchen, manage volunteers

Education

Culinary Diploma

Culinary Institute of Virginia College

Culinary Arts Diploma in Culinary Arts

Jacksonville, FL

Skills

- Batch cooking, Culinary Math, Recipe Literacy, Training, Various Cooking Methods, Baking (5 years)
- Italian
- Grill
- word
- customer service
- Hospitality Experience
- Banquet Experience
- Catering
- Kitchen Management Experience
- Supervising Experience
- Food Production
- Food Safety
- Interviewing
- Shift Management (8 years)
- Menu Planning
- Inventory Control
- Meat Cutting
- Restaurant Experience
- Food Preparation
- POS
- Restaurant Management
- Serving Experience

- Purchasing (6 years)
- Meal Preparation
- Food Service Management
- Time Management

Certifications and Licenses

Culinary Arts Diploma

Present

I completed a 1 year course focused on professional cookery.

ServSafe Manager

November 2010 to December 2015

Food Handler

food handler certificate

Assessments

Cooking Skills: Basic Food Preparation — Highly Proficient

January 2020

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

Full results: [Highly Proficient](#)

Food Safety — Highly Proficient

December 2019

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

Full results: [Highly Proficient](#)

F&B Beverage Manager / Chef — Expert

December 2019

Managing restaurant staff and meeting customer expectations

Full results: [Expert](#)

Supervisory Skills: Motivating & Assessing Employees — Proficient

January 2020

Motivating others through feedback to identify improvements or corrective actions.

Full results: [Proficient](#)

Food Service Fit: Crew Member — Proficient

May 2020

Measures the traits that are important for successful food service crew members

Full results: [Proficient](#)

Work Style: Reliability — Expert

January 2020

Tendency to be dependable and come to work

Full results: [Expert](#)

Scheduling — Familiar

November 2019

Cross-referencing agendas and itineraries to avoid scheduling conflicts.

Full results: [Familiar](#)

Management & Leadership Skills: Impact & Influence — Proficient

June 2020

Choosing the most effective strategy to inspire and influence others to meet business objectives.

Full results: [Proficient](#)

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

Groups

Emmanuel Temple of Love

Present

My church