
Tyler Fields

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OBJECTIVE

I am a dedicated and self motivated individual with lots of ambition. I am ready to work, grow and expand my knowledge in a positive environment with opportunities to advance my career and live up to my potential.

SKILLS

• Strong Work Ethic • Problem Solving • Adaptability • Organized • Keen eye to detail • Team player	• Strong Interpersonal skills • Knife Skills • Excellent Multitasker • Fast learner • Time management skills • Goal oriented
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EXPERIENCE

Lowes, Summerville, SC – Receiving

March 2020 to Current

- Unload and sort truck deliveries
- Receive and count stock items manually and on the computer
- Organized and distribute stock to appropriate sectors
- Used forklift and other equipment to replace stock on the floor

Carolina Ale House, Summerville, SC – Line Cook

September 2019 to March 2020

- Kept station stocked during shift & restocked at the end of the shift
- Clean station, ie fryer vats, grill vents, coolers, etc.
- Worked all areas of kitchen: prep, grill, wow & fry
- Cooked food in a timely manner to Ale House standards.
- Follow recipes and food presentation specifications.

Locklear's on Little Oak, James Island, SC – Line Cook

July 2017 to August 2019

- Prepared and served food in a timely manner.
- Prepared items for grilling, frying, sauteing by portioning, battering, breading, seasoning and marinating.
- Worked all areas of kitchen: grill, sauté, fry, and prep
- Received, inventoried and put away trucks when they arrived.
- Created and prepared daily specials.
- Follow recipes and food presentation specifications.

References

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| • Kris Kincaid – Owner of Locklear's | 843-693-9481 |
| • Scott McGaffic– Kitchen manager Locklear's | 540-219-1015 |
| • Lauren Everette– Coworker @ Locklear's | 804-787-0200 |