Rob Cooley

Stands out from the rest
Cincinnati, OH 45241
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Authorized to work in the US for any employer

Work Experience

Line Cook
Mercy Health - Cincinnati, OH
March 2020 to Present

Cooking cleaning taking customers orders

Cook
Shriners Hospitals for Children - Cincinnati, OH
May 2016 to February 2020

Head grill cook

Line Cook
Universal Orlando Resort - Orlando, FL
April 2010 to July 2015

Worked various events and locations within theme park

Cook
Goldfinch restaurant - Brookville, IN
August 2002 to December 2009

Management and line cook

Education

Bachelor's in Theology
USF Tampa Campus - Tampa, FL
May 2002 to June 2006

Diploma
Franklin County High School - Brookville, IN
May 1996

Skills

- Public Speaking (10+ years)
- Pastor (6 years)

- Restaurant Experience
- Food Preparation
- Kitchen Experience
- Cooking
- Meal Preparation
- Food Safety
- Culinary Experience
- Cash Handling
- Kitchen Management Experience
- Cleaning Experience
- Caregiving
- POS
- Serving Experience
- Teaching
- Social media management
- Food service
- Customer service
- Catering
- Marketing
- Banquet Experience
- Food Production
- Home Care
- Leadership
- Microsoft Office
- Restaurant Management
- Pricing
- Supervising experience
- Hospice care
- Sales
- Social work
- Benefits administration
- Microsoft Word
- Property management
- Fundraising
- Management
- Microsoft Powerpoint
- Administrative Experience
- Research
- Organizational Skills

Certifications and Licenses

Food Handler
Present

ServSafe

Food Handler Certification

Assessments

Cooking skills: Basic food preparation — Proficient
July 2021

Preparing food, using cooking equipment, and converting ingredient measurements
Full results: Proficient

Work style: Reliability — Completed
January 2022

Tendency to be reliable, dependable, and act with integrity at work
Full results: Completed

Management & leadership skills: Impact & influence — Highly Proficient
July 2019

Adapting leadership style to accomplish goals using rational or emotional appeal.
Full results: Highly Proficient

Food safety — Highly Proficient
July 2021

Knowledge of proper food and equipment handling safety measures
Full results: Highly Proficient

Retail customer service — Completed
July 2021

Comprehending and responding to retail customer needs
Full results: Completed

Restaurant manager — Completed
March 2021

Managing restaurant staff and meeting customer expectations
Full results: Completed

Work motivation — Completed
July 2021

Level of motivation and discipline applied toward work
Full results: Completed

Supervisory skills: Motivating & assessing employees — Completed

March 2021

Motivating others to achieve objectives and identifying improvements or corrective actions
Full results: Completed

Food service fit: Back of house — Completed

April 2021

Measures the traits that are important for successful back of house food service roles
Full results: Completed

Memorization — Completed

April 2021

Committing product or merchandise information to memory and recalling it at a later time
Full results: Completed

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

Additional Information

References

Jeffrey Moore
407-446-5638

David Doolittle
727-457-8691

Ralph Easterhaus
260-489-5031