

Chase Matvey

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Work Experience

General Laborer

Matvey Construction - Pittsburgh, PA

July 2021 to Present

Loading and unloading tools and raw materials
Assembling and disassembling equipment and scaffolding

Cook

Atria Senior Living - McCandless, PA

July 2020 to July 2021

Prepare meals and snacks in timely manner according to Atria standards and recipes
Adjust recipes as needed based on inventory
Sanitize and clean kitchen
Organize dry storage, freezers, and coolers

Grill Cook

OTB at the Boathouse - Allison Park, PA

May 2019 to May 2021

- Prepare each ticket according to recipe and presentation standards
- Adamantly follow Eco Sure standards

Grill Cook

Primanti Bros. - Allison Park, PA

December 2019 to March 2021

Employee of the Month for February 2020
Prepare high-quality food at a rapid pace

Key Holder

Abercrombie & Fitch - Pittsburgh, PA

November 2018 to May 2019

- Successfully raised Overall Customer Satisfaction 7.6% since hire date
- Successfully raised Omnichannel Fill-Rate to 89%, surpassing the goal of 85%

Sauté Cook

Outback Steakhouse - McCandless, PA

July 2017 to November 2018

Prepare poultry, meat, vegetables, and fish according to order, following presentation and preparation standards

Clean and sanitize kitchen according to Eco Sure standards

Education

Bachelor's in Interdisciplinary Studies

Slippery Rock University of Pennsylvania - Pittsburgh, PA
August 2019 to May 2021

Associate in Psychology

Community College of Allegheny County - Pittsburgh, PA
January 2017 to May 2018

Skills

- Customer Service (4 years)
- Microsoft Office (10+ years)
- Management Experience (4 years)
- Cooking
- Food Preparation
- Food Safety
- Kitchen Experience
- Culinary Experience
- Food Handling
- Meal Preparation
- Cash handling (5 years)
- Supervising Experience
- POS
- Risk analysis

Certifications and Licenses

ServSafe Food Handler

August 2020 to Present

ServSafe Allergens

August 2020 to Present

Assessments

Food safety — Highly Proficient

June 2020

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

Full results: [Highly Proficient](#)

Cooking skills: Basic food preparation — Expert

September 2021

Preparing food, using cooking equipment, and converting ingredient measurements

Full results: [Expert](#)

Personal trainer fit — Highly Proficient

September 2021

Measures the traits that are important for successful personal trainers

Full results: [Highly Proficient](#)

Verbal communication — Proficient

September 2021

Speaking clearly, correctly, and concisely

Full results: [Proficient](#)

Work style: Reliability — Proficient

September 2021

Tendency to be reliable, dependable, and act with integrity at work

Full results: [Proficient](#)

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