

Brandon Wyatt

Building a better future

Dallas, TX 75241

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Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

Head Chef

Cedars village market-Dallas, TX

March 2024 to Present

Furniture Installer

Steady Install

November 2022 to Present

Stage Hand

Upstage Center-Dallas, TX

March 2021 to May 2024

Cook/Team Member

Whataburger-Dallas, TX

December 2023 to March 2024

Door/ Floor staff

Louie Louie's Piano Bar-Dallas, TX

April 2022 to December 2023

High volume line/prep cook

Cheapsteaks deep ellum-Dallas, TX

January 2023 to March 2023

Was one of the cooks of cheesesteaks which is a five-star establishment in Deep ellum Dallas texas. My responsibilities are to do food prep, high volume, clean kitchen dishes in just about every other duty that is needed to be taken care of within the kitchen.

Grill Cook/Prep Cook

Fish and grill-Lancaster, TX

Founder and Editor-in-Chief

Royal Allegiance Productions-Dallas, TX

Event Staff

Block Party Suites-Dallas, TX

High Volume /Line Cook

Electric Shuffle Dallas-Dallas, TX

Education

G.E.D

Kimball High School - 01 - Dallas, TX

Carpenter

Hispanic contractors association

College Degree in Islamic studies

International open university

Skills

- Carpentry (10+ years)
- Graphic Design (3 years)
- Security (10+ years)
- General Management (5 years)
- Word (8 years)
- General Office Skills (10+ years)
- Cooking (10+ years)
- Focus Groups (3 years)
- General warehouse (10+ years)
- Construction Laborer (9 years)
- Remodeling
- Handyman (7 years)
- Drywall (10+ years)
- OSHA (2 years)
- Security officer (10+ years)
- Food handling (10+ years)
- Hospitality (6 years)
- Materials Handling (5 years)
- Landscape Maintenance (5 years)
- Packaging (10+ years)
- Restaurant experience (10+ years)
- Kitchen experience (10+ years)
- Plumbing (3 years)
- Floor Care
- Buffing
- Scissor lift (7 years)

- Serving Experience
- Hospitality
- Leadership
- Construction
- Events management
- Serving
- Cooking
- Restaurant experience
- Food handling
- Plumbing
- Graphic design
- Fine dining experience
- Kitchen Management Experience
- Food Preparation

Certifications and Licenses

NCCER

January 2021 to March 2021

Construction site safety orientation

NCCER

January 2021 to March 2021

Core curriculum

TABC

OSHA 10

Food Handler Certification