
Youth Build

Brock, Robert

Jan - Aug 2011

#2

YBM

Construction

Employment

Robert Elbert Brock III

3950 Susan Street Wellston Michigan 49689

(231)729-4019

bobbybrock94@yahoo.com

Objective

To obtain a position that will utilize my experience and abilities within a company with the opportunity for advancement

Education

YouthBuild Manistee
Traverse City Area-ISD
Traverse City, Michigan

Brethren High School; Brethren Michigan

Awards

G.E.D certification
First Aid/CPR
N.C.C.E.R (National Center For Construction Education and Research)

Work Experience

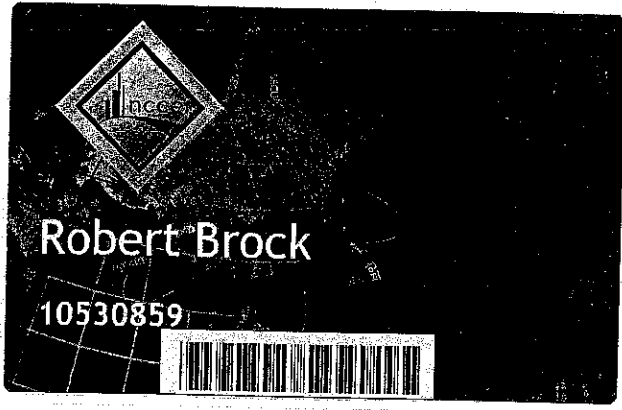
YouthBuild Manistee
Feb. 1-Aug. 26, 2011
Built Habitat for Humanity house and Various remodeling of houses around Manistee county

Volunteer Work

Performed various Civic Service for organizations in and around the area of Manistee and Benzie county

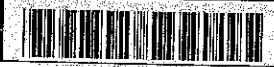
References

William Ford 231-492-6161 Building Trades Coordinator
Tim Wright 231-735-2151 Construction Site Supervisor
Eric Deloach 231-887-7440 Friend and Former Co Worker



Robert Brock

10530859



NCCER

This document represents that

Robert Brock

has successfully completed

Core Curricula

in NCCER's standardized craft training curriculum
on this Twenty-sixth day of August, 2011



Donald E. Whyte

Donald E. Whyte
President, NCCER



THE STANDARD FOR DEVELOPING CRAFT PROFESSIONALS

13614 Progress Boulevard, Alachua, Florida 32615 • p. 888.622.3720 f. 386.518.6255 • www.nccer.org

Official Transcript

February 5, 2013

NCCER Card #: 10530859

Trainee Name: Robert Brock

Sponsor: Construction Education Trust

Address: 31800 Sherman Ave
Madison Heights, MI 48071

Current Employer/School:

Module	Description	Instructor	Training Location	Date Completed
00101-04	Basic Safety	William Ford	Construction Education Trust	8/26/2011
00102-04	Introduction to Construction Math	William Ford	Construction Education Trust	8/26/2011
00103-04	Introduction to Hand Tools	William Ford	Construction Education Trust	8/26/2011
00104-04	Introduction to Power Tools	William Ford	Construction Education Trust	8/26/2011
00105-04	Introduction to Blueprints	William Ford	Construction Education Trust	8/26/2011
00106-04	Basic Rigging	William Ford	Construction Education Trust	8/26/2011
00107-04	Basic Communication Skills	William Ford	Construction Education Trust	8/26/2011
00108-04	Basic Employability Skills	William Ford	Construction Education Trust	8/26/2011

NO ENTRIES BELOW THIS LINE



THE STANDARD FOR DEVELOPING CRAFT PROFESSIONALS

February 5, 2013

Robert Brock
Construction Education Trust
31800 Sherman Ave
Madison Heights, MI 48071

Dear Robert,

On behalf of NCCER, I congratulate you for successfully completing NCCER's Contren® Learning Series program. I also congratulate you for choosing construction as a career.

You are now a valuable member of one of our nation's largest industries. The skills you have acquired will not only enhance your career opportunities, but will help build America.

Enclosed are your credentials from the National Registry. These industry-recognized credentials give you flexibility in planning your career and ensure your achievements follow you wherever you go.

To access your training accomplishments through the Automated National Registry, follow these instructions:

1. Go to <http://anr.nccer.org>.
2. Click the "Individuals" button.
3. Enter the NCCER card number, located on front of your wallet card or transcript, and your PIN.
Note: The default PIN is the last four digits of your SSN. You may change your PIN after you login.
4. First-time users will be directed to answer a few security questions upon initial login.
5. Contact the registry department at 386-518-6500 with any questions.

NCCER applauds your dedication and wishes you the best in your future endeavors.

Sincerely,

Donald E. Whyte
President, NCCER

Enc.

Bobby Brock

Manistee Community Kitchen Job Training Program

Culinary Classes: 20hours

1. **Preparing and Serving Safe Food**
 - a. The Importance of Food Safety
 - b. Establishing A Food Safety System
 - c. The Flow of Food (HACCP)
 - d. The Clean and Sanitary Kitchen
 - e. Servsafe Certification

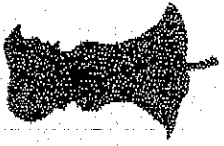
2. **Preventing Accidents and Injuries**
 - a. Intro to Workplace Safety
 - b. Preventing Fires and Burns
 - c. Preventing Slips and Falls
 - d. Lifting and Carrying Safely
 - e. Preventing Cuts (Knife Safety)
 - f. Elementary First Aid

3. **Kitchen Basics**
 - a. Using Standard Recipes
 - b. Getting Ready to Cook
 - c. Cooking Methods

4. **Intro to Foodservice Equipment**
 - a. Receiving, Storage and Pre-preparation Equipment
 - b. Cooking , Holding and Service Equipment
 - c. Cleaning and Maintaining Equipment

5. **Nutrition**
 - a. The ABCs of Nutrition
 - b. The Role of Proteins
 - c. Nutritional Guidelines
 - d. Making Menus more Nutritious

6. **Business Math**
 - a. The Basics
 - b. Weights and Measures
 - c. Controlling Food Costs
 - d. Importance of Food Production Standards
 - e. Controlling Labor Costs



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COOKING
MATTERS

NATIONALLY
SPONSORED BY
ConAgra
Foods
Foundation

has successfully completed

Cooking MATTERS For Adults
a cooking and nutrition course from
Share Our Strength's Cooking Matters.

Congratulations!

YOUTH BUILD MADLISTER

BOB S

7/25/11



**American
Red Cross**

This recognizes that
ROBERT BROCK
has completed the requirements for
ADULT CPR
FIRSTAID
conducted by
YOUTH BUILD

Date Completed 2/24/2011
The American Red Cross recognizes this certificate
as valid for 2 year(s) from completion date.