

Anthony L. Boyce
P.O. Box 15604
Los Angeles, CA 90015

Ilisa Juried
Acrobat Outsourcing
611 Wilshire Blvd. Ste. 708
Los Angeles, CA 90017

Enclosed is my resume outlining my skills, abilities, knowledge in the hospitality and culinary industry. As you can see, I have the education, experience, and track record that clearly demonstrate my qualifications to contribute in a major role.

I possess expertise management functions and experience with team building and budget projection assessment. Formed advance leadership and crisis communication skills, verbal and written to protect guests and workforce. Also exceptional multi-task skills included having prioritized inconveniences and implemented improvements essential to operations. Advised, managed teams with proficiency, lowering employee turnover rate, increasing sale and growth. I developed innovative solutions to operational problems and situations achieving successful results.

Though my resume is detailed and comprehensive, the content cannot fully express the manner in which I have achieved success. I would welcome an interview at your earliest convenience. I will contact your office in one (1) week to follow up on this letter. If you have any questions or inquiries, please contact me at (313) 570 - 9930 or e-mail me at Boyce.Anthony@gmail.com. Thank you for your time and consideration. I am certain that I would become a valuable addition to your staff.

Sincerely,

Anthony L. Boyce

Enclosure: Resume

Anthony L. Boyce
P.O. Box 15504
Los Angeles, CA 90015

Los Angeles, CA 90017
611 Wilshire Blvd. Ste. 708
Acrobat Outsourcing
Lisa J. Jurek

Enclosed is my resume outlining my skills, abilities, knowledge in the hospitality and culinary industry. As you can see, I have the education, experience, and track record that clearly demonstrates my qualifications to contribute in a major role.

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Sincerely,

Anthony L. Boyce
Enclosure: Resume

Anthony L. Boyce

P.O. Box 15604, Los Angeles, CA., 90015

Home: (313) 570.9930

boyce.anthony@gmail.com

Highlights of Qualifications

Passionate about hospitality, unique 20 + years' specialized goal settings/accomplishments employment history, including formal, casual and fast food service dining, high volume banquets setting, line cooking and banquet buffet style service experience.

Knowledge Skills and Abilities

- Strong Customer Service Ethic
- Staff Trainer/Team Leadership
- Secretarial and Computer Skills (Microsoft Office)
- Meet and Exceed Benchmark Requirement
- Excellent Communication Skills (FOH/BOH)
- Nutritional Values & Vegetarian/Vegan Diet Specialist
- Conduct Work in Compliance with Policies and Procedures
- Sterilized Cooking Instruments and Equipment
- Able to Motivate; Build Rapport with Team
- Increase Revenue and Sales
- Superb Management Skills

Specialties

Leadership Organization Delegation of Work Timing Purchasing Teamwork

Professional Work Experience

Culinary Specialist (EVK) University Southern California, Los Angeles, CA **2012-2017**

SafeServe Certified, enjoy serving 2000 plus students in a positive, friendly and courteous manner, prepared cold and hot food of consistent quality, including portioning, chopping, and storing food, weighting, measuring, and cooked food according to recipes, quality & presentation standards, and food preparation checklist, test foods, monitor food quality & work stations. Including Housing for four summers. Dorm Rooms Set-Up/Break-Down to fit the needs of guest. Including, cleaning, polishing, de-staining, carpet/hall ways (shampoo/Dry), Furniture & Fixture change over.

Culinary (Seasonal) Loews Santa Monica Beach Hotel, Santa Monica, CA **2011-2011**

Introduced new methods throughout Loews Culinary Department that enhance revenue, sales, guest rapport, repeated business, teamwork while working Poolside, Breakfast Buffet, Banquets and Loews Restaurants.

Banquet Cook/Chef Hotel ZaZa, The Z Resorts, Houston, TX **2010-2011**

Team Leader, Set-Up, Ordering of Products, Delegation of Work towards the team, including (Temp-Staff), Banquet Organization and Timing, Trouble - Shooting, Complete Banquet Set - Up and Breakdown, Multi - Plate-Up and Distribution along with Tastings.

Assistant Kitchen Manager Club 007 Entertainment Nightclub, Detroit, MI **2009-2010**

Implemented new strategies that increased value of dining service, including open/close sales, budget cost and personnel.

Banquet Cook/Chef/Internship Radisson Hotel, Manchester, NH **2006-2008**

Full service hotel, 250 quarters, 22 meeting rooms, exposition center and 2 full service (1 breakfast) casual dining restaurants.

Rolls of: Banquet Chef: Developed managerial skills, proper BEO placement and reading, handled large purchases of merchandise. Implemented new ideas for products, upgraded proteins and starches for better adequate while cooking from scratch. Executed buffets, catering and A la Carte duties to meet strict deadlines as expected. Controlled distribution of different affairs targeting 25 to 3000 (high volume) plus people and produced prep, cooked and plated-up entrees.

Sous Chef: Generated positive attitude, strategic planning, idea, team commitment and motivation to engineer superior food. Preparation concerning protocols, preferences, caliber of events, attendees, lead time of occasion, acquired stock and charted orders to adjust flow of items of consumptions.

Anthony L. Boyce
 P.O. Box 15804, Los Angeles, CA, 90015
 Home: (313) 570-9930
boyce_anthony@gmail.com

Highlights of Qualifications

Passionate about hospitality, unique 20+ years' specialized goal setting & accomplishments in employment history, including formal, casual, and fast food service dining, high volume banquet setting, line cooking and banquet buffet style service experience.

Knowledge Skills and Abilities

- Strong Customer Service Ethic
- Staff Trainer/Team Leadership
- Secretarial and Computer Skills (Microsoft Office)
- Meet and Exceed Benchmark Requirement
- Excellent Communication Skills (FOH/BOH)
- Nutritional Values & Vegetarian/Vegan Diet Specialist
- Superior Management Skills
- Increase Revenue and Sales
- Able to Motivate; Build Rapport with Team
- Sterilized Cooking Instruments and Equipment
- Procedures
- Conduct / Work in Compliance with Policies and

Specialties

Leadership Organization Delegation of Work Timing Purchasing Teamwork

Professional Work Experience

- Culinary Specialist (EVK)**
University Southern California, Los Angeles, CA
 2012-2017
 Sales/Service Certified, enjoy serving 2000 plus students in a positive, friendly and courteous manner, prepared cold and hot food of consistent quality, including portioning, cropping, and storing food, weighing, measuring, and cooked food according to recipes, quality & presentation standards, and food preparation checklist, test foods, monitor food quality & work stations, including housing for four summer, Dorm Rooms Set-Up/Break-Down to fit the needs of guest, including, cleaning, polishing, de-staining, carpetball ways (slambook/Dry), Furniture & Fixture change over.
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 2011-2017
 Introduced new methods throughout Loews Culinary Department that enhance revenue, sales, guest rapport, repeated business, teamwork while working Poolside, Breakfast Buffet, Banquets and Loews Restaurants.
- Banquet Cook/Chief**
Hotel ZaZa, The Z Resort, Houston, TX
 2010-2017
 Team Leader, Set-Up, Ordering of Products, Delegation of Work towards the team, including (Temp-Staff), Banquet Organization and Timing, Trouble - Shooting, Complete Banquet Set - Up and Breakdown, Multi - Pin - Up and Distribution along with Tasting.
- Assistant Kitchen Manager**
Club 007 Entertainment Nightclub, Detroit, MI
 2009-2010
 Implemented new strategies that increased value of dining service, including open/close sales, budget cost and personnel.
- Banquet Cook/Chief/Internship**
Radisson Hotel, Manchester, NH
 2008-2008
 Full service hotel, 320 quarters, 22 meeting rooms, exposition center and 2 full service (1 breakfast) casual dining restaurants.
- Rolls of Banquet Chief**
 Developed managerial skills, proper BEO placement and ready to handle large purchases of merchandise, implemented new ideas for products, upgraded proteins and starches for better adequate while cooking from scratch. Executed buffets, catering and A la Carte duties to meet strict deadlines as expected. Controlled distribution of different affairs targeting 250 to 3000 (high volume) plus people and produced prep, cooked and plated-up entrees.
- Spice Chef**
 Generated positive attitude, strategic planning, idea, team commitment and motivation to engineer superior food, preparation concerning protocols, preferences, caliber of events, attendees, lead time (location, secured stock and checked orders to adjust list of items of consumptions.

Line ChefRuby Tuesday, Manchester, NH**2005-2006**

Ensured compliance with state, local health and fire departments standards and sanitation set of laws escalating revenue and potential business maturity (**including revenue award at the end of the year**).

Stations Chef: Accurately and quickly delivered products to wait-staff with repeated checks of food appearance, temperature and portion size for control consistency of products and loss prevention.

Opening Team MemberUno's Chicago Bar & Grill, Newington, NH**2004-2005**

Pursued policies, rules, regulations to extract and attain the best fast food service ambiance to fabricate high quality dining. Focus on areas in the kitchen that needed support to produce better out come for eatable substance.

Opening Team Member: Facilitated as Chef of the Day, Restaurant Opener, and Stations/Shift Chef. Monitored reports to maintain low food and labor costs. Stayed within top 5 food cost for chain district, cut kitchen personnel cost and wages.

Master Rounds Banquet ChefMount Washington Hotel and Resort, Bretton Woods, NH**2001-2002**

Advancement: Appointed cook 3, as well lead cook 1 and further in a short amount of time.

Education

- 2007** **B.A.S.H.A.** – Bachelor of Applied Science and Hospitality Administration - Southern New Hampshire University, Manchester, NH
- 2003** **A.S.** – Le Cordon Bleu – McIntosh College, Atlantic Culinary Academy, Dover, NH
- 2003** **Secretary, Student Government**, Dover, NH, 2002 to 2003. I was trusted with handling all verifications, transactions (paper / cash), enhanced paperwork, and public speaking sections taking place.

Major Achievements

Hotels, Resorts and Restaurants

- Successfully accomplished the schooling and ability level to press forward in all expects of the hospitality industry.
- Lowered food, labor and menu cost/change at different establishments, providing funds for other concerns within the facility.
- Over the years of activity in the hospitality industry, participated in front of the house and back of the house operations.
- During the time of short staffed, provided an excellent, stable work status by multi-tasking.
- Cross trained workforce on job positions to provide better understanding and placement throughout the kitchen.
- Experienced in all departments of the main kitchen, including breakfast, in addition too opening and closing of restaurants.
- Advised and managed teams with proficiency, lowering employee turn over rate, increasing sales and growth, developed innovative solutions to operational problems and situations achieving successful results.
- In the course of hospitality, culinary arts inspirational travels, directed, managed diverse kitchens, influenced teamwork and communication to bring everything together. **Radisson Hotel is a proud winner of a 2008 President's Award.**

Military Service

United States Army (Active Duty/Reservist), Honorable Discharge

Fort Hood, TX

Strengths: Superb leadership and judgment skills, self discipline, punctuality, incomparable good training, trainable, substantial real life interaction, team player orientate, able to perform well under pressure, standard concepts, accomplished assignments in a structure organization, coordinated supply and accountability, critiqued work ethics to get it right the first time, flexible and able to quickly adapt to changing environments.

Strengths: Superior leadership and judgment skills, self discipline, punctuality, integrity, good training, trainable, substantial real life interaction, team player, able to perform well under pressure, standard concepts, accomplished assignments in a structure organization, coordinated supply and accountability, cut through work ethics to get it right the first time, flexible and able to quickly adapt to changing environments.

United States Army (Active Duty/Reservist), Honorable Discharge

Ft. Hood, TX

Military Service

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Hotels, Resorts and Restaurants

Major Achievements

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2004-2005

Station Chef: Accurately and quickly delivered products to wait-staff with repeated checks of food appearance, temperature and portion size for control consistency of products and loss prevention.

Line Chef: Ensured compliance with state, local health and fire department standards and sanitation set of laws escalating revenues and potential business maturity (including revenue award at the end of the year).

Ruby Tuesday, Manchester, NH

2005-2006

Anthony Boyce

(313) 570 9930

Multiple Choice Test (1 point each)

- B 1) How much time should you take to wash your hands with soap?
- a) 1 minute
 - ☒ b) 20 seconds
 - c) Time does not matter, water temperature does
 - d) 5 minutes
- C 2) The recommended temperature for your refrigerator is...
- a) 45°F
 - b) 50°F
 - ☒ c) 40°F
 - d) 20°F
- D 3) Food handlers must always wash their hands
- a) Before starting work
 - b) Switching between handling raw and ready-to-eat food
 - c) After going to the restrooms
 - ☒ d) All of the above
- C 4) The most important reason for having food handlers wear hair restraints is to
- a) Prevent food from getting into food handlers' hair
 - b) Prevent food handlers from contaminating their hands by touching their hair
 - ☒ c) Keep the food handlers' hair in place
 - d) None of the above
- C 5) Which of these conditions requires immediate corrective action?
- a) Packaged food items are stored at least 6 inches above the floor
 - b) Ice is being used to cool beef stew in a shallow pan
 - ☒ c) Raw meats are stored on a shelf above ready-to-eat egg salad in the walk-in cooler
 - d) Raw fish is stored above raw chicken in the walk-in freezer
- C 6) Bacteria grow best in the temperature "danger zone" which includes temperatures between?
- a) 0°F and 100°F
 - b) 32°F and 220°F
 - ☒ c) 41°F and 135°F
 - d) 39°F and 178°F
- D 7) After cutting raw chicken, what should be done before the cutting board is used for slicing onions for salad?
- a) Clean the cutting board with a wet wiping cloth
 - b) Turn the board over and use the other side
 - c) Rinse the board with running water
 - ☒ d) Wash, rinse, and sanitize the board prior to slicing the onions
- D 8) Which of the following is NOT an approved method to thaw potentially hazardous foods?
- a) In a microwave oven
 - b) During the cooking process
 - c) Under cool running water
 - ☒ d) On a clean counter, at room temperature
- C 9) Wiping cloths stored submerged in a bucket of sanitizing solution are for:
- a) Wiping spills only
 - b) Washing hands if the hand sinks are too far away
 - ☒ c) Sanitizing the blade of utensils such as knives
 - d) Maintaining moisture on the wiping cloth

Grill Cooks Test

E 10) Food-handling gloves must be changed frequently and also:

- a) After handling garbage
- b) After every break
- c) After picking things up off the floor
- d) Between handling raw and cooked foods
- ☒ e) All of the above

C 11) A Julienne is:

- a) to cut food into 1 inch X 1 inch cubes
- b) A cooking method using high heat
- ☒ c) To cut food into 1/8 X 1/8 slices
- d) A rough cutting method producing oblong shapes

D 12) A gallon is equal to _____ ounces

- a) 56
- b) 145
- c) 32
- ☒ d) 128

B 13) How many cups are in a quart?

- a) 2
- ☒ b) 4
- c) 6
- d) 8

A 14) A Chiffonade is:

- ☒ a) To slice an herb or leafy vegetable into thin ribbons
- b) To de bone a fish
- c) Another name for parchment paper
- d) To cook food in liquid, or at just below the boiling point

B 15) Potentially hazardous hot foods must be maintained at an internal temperature of _____ or higher to be safe

- a) 145° F
- ☒ b) 135° F
- c) 160° F
- d) 180° F

D 16) Which of the following explains the process of poaching?

- a) Poke poultry on the thickest part in order to make sure it's tender
- b) To cook food in an oven that has reached 350° F
- c) Cook gently in water that is hot but not boiling (160°-180°)
- ☒ d) Submerge protein in boiling liquid to speed cooking time

C 17) If a recipe calls for 16oz of mirepoix, how many ounces of onion, celery, and carrots do you need?

- a) 8 oz of celery, 4 oz of onion, 4 oz of carrot
- b) 4 oz of celery, 8 oz of carrot, 4 oz of onion
- ☒ c) 4 oz of celery, 8 oz of onion, 4 oz of carrot
- d) 2 oz of celery, 10 oz of carrot, 2 oz of onion

C 18) Which of the following best describes braising?

- a) To cook quickly in a pan on top of the stove until food is browned
- b) Process through which natural sugars in food become browned and flavorful while cooking
- ☒ c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
- d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

Grill Cooks Test

B 19) Which of the following best describes the process of Caramelization?

- a) To cook quickly in a pan on top of the stove until food is browned
- ☒ b) Process through which natural sugars in food become browned and flavorful while cooking
- c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
- d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

C 20) What temperature should chicken be cooked to?

- a) 145°F
- b) 155°F
- ☒ c) 165°F
- d) 175°F

C 21) What temperature should ALL ground meat be cooked to?

- a) 145°F
- b) 155°F
- ☒ c) 165°F
- d) 175°F

A 22) What temperature should fish be cooked to?

- ☒ a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

23) What is a roux and what is it used for? (2 points)

A ROUX IS A thickening agent, MADE FROM FLOUR/BUTTER
Used to thicken liquids and SAUCES

24) What is the process of making clarified butter, and why is clarified butter used? (3 points)

to cook the BUTTER till it separates (FATTY liquids ARE removed)

USED FOR MANY REASONS - ① BECAUSE IT DOESN'T BURN AS FAST. ② MORE HEALTHIER CHOICE

25) What are the 5 mother sauces? (5 points)

1. TOMATO SAUCES
2. Béchamel SAUCES
3. Demi / BROWN SAUCES
4. VIOLETA SAUCES
5. ESPALANGO SAUCES

26) What does it mean to season a grill and why is this process important? (3 points)

to SEASON A grill MEAN TO PREP THE grill FOR COOKING (USUALLY MEANS TO STOP THE FOOD FROM STICKING) IT'S IMPORTANT BECAUSE IT STOP THE

27) What are the ingredients in Hollandaise sauce? (5 points)

Egg yolk, clarified BUTTER, LITTLE WATER. FOOD FROM STICK, ALLOWING A SEAR INSTEAD.

THAN YOU CAN ADD-ONS (WHAT YOU LIKE)

HOT SAUCES, HERBS, SALT / PEPPER, ETC.

