

**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. Boche  
P.O. Box 18990  
Los Angeles, CA 90018

Miss Juliette  
Academy Of Dance Studio  
611 Wilshire Blvd. Ste. 208  
Los Angeles, CA 90017

Employed as a dance instructor outlining my skills, abilities, how I do in the position, and continually improving. As you can see, I have the education, experience, and track record that clearly demonstrates my qualifications of continuing in a major role.

I possess a positive personality that is friendly and approachable. With these qualities and good problem solving skills. Former advance leadership that has a communication skills, and within of project teams and individuals. Also exceptional multi-task skills involving problem solving, leadership, and innovation as well as ability to relate to others. Available, willing to work with individuals, learning new skills, innovation and growth. I developed innovative solutions to observational problems and situations involving successfully leading.

Through my resume is detailed and comprehensive, the following sections fully describe the manner in which I have achieved success. I would welcome the interview to further discuss my qualifications. I will contact your office in one (1) week to follow up on this letter. If you have any questions, I will contact you at (313) 520 - 0030 or e-mail me at [BocheAnthony@msn.com](mailto:BocheAnthony@msn.com). Thank you for your time and consideration. I am certain that I would provide a valuable addition to your staff.

Sincerely,

Anthony L. Boche

Enclosure: Resume

# Anthony L. Boyce

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

Home: (313) 570.9930

[boyce.anthony@gmail.com](mailto: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
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## 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 F. Boche

## Helpful Solutions to Questions

www.english-test.net

## Professional Work Experience

**Line Chef**Ruby 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 Member**Uno'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 Chef**Mount 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.

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**Education**

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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.

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**Major Achievements**

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**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.

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**Military Service**

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**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.

2008-2009 Rudy Tarday, Muscogee, NH  
 Rudy Tarday, Muscogee, NH  
 Enclosed combination with slate, fossil pearl and fine leatherette inside and a set of two decorative buttons and  
 poplar pine needles material (including leatherette inside and a set of two decorative buttons and  
 buttons size for control consistency of bridge and pipe location  
 Stationery Set: A consistent and orderly display of products of West-Va with leatherette cover to look elegant, functional and  
 buttons size for control consistency of bridge and pipe location

2004-2005 Urban Trends Corp., NH  
 Urban Trends Corp., NH  
 Purchased books, tubes, leatherette of exotic and silver felt book covers with a leatherette pipe display during  
 focus on silver in the interior first needs book of tobacco packed out come for cigarette吸烟  
 Opened Team Member: Available as Cigar or Pipe Day, Restaurants, Bar & Grill, Flowershop, NH  
 Restaurant with pipe and cigar costs, Silver with top quality, and focus on cigarette cover and Money  
 buttons to look and pipe costs, Silver with top quality, and focus on cigarette cover and Money

2004-2005 Mount Washington Hotel and Resort, Bretton Woods, NH  
 Mount Washington Hotel and Resort, Bretton Woods, NH  
 Water Rounde Bindet Cigar  
 Available: Available cigar, as well find book, and further in a short amount of time.

## Education

2002 B.A.S.H.A. - Bachelor of Applied Sciences and Hospitality Administration - University New Hampshire  
 University, Manchester, NH

2003 A.S. - The Cordon Bleu - Culinary College, Attitash, Attitash Attitash, Dover, NH

2003 Gettysburg, Gettysburg Gettysburg, Dover, NH, 2003 to 2006 I was invited with friends all  
 Gettysburg, Gettysburg Gettysburg, Dover, NH, 2003 to 2006 I was invited with friends all  
 activities, classes, classes (baker / chef), Attitash especially, and public speaking activities including  
 places

## Major Achievements

### Hotels, Resorts and Restaurants

Successfully launched art gallery and specialty level of base toward in all and set of fine jewelry industry.  
 Launched food, gift and main categories of different categories, providing it use for other sources within the facility.  
 Over the years of service in the hospitality industry, particularly special work visits by multi-level.  
 During the time of ownership, available no job position of provide better understanding and focus on management of restaurants.  
 Class lesson within the business to the main kitchen, including presentation, in addition to learning about management of restaurants.  
 Expansion in its management, working employees from over 100, to less than 50 and growth, developing  
 Aerial and management with biology, working employees from over 100, to less than 50 and growth, developing  
 in the course of hospitality, currently the largest division, including, management of area, international, international  
 communication to find every kind together. Radian Hotel is a long winner to a 2008 President's Award.

## Military Service

United States Army (Active Duty/Reserve), Honorable Discharge  
 Fort Hood, TX

Generally: Good leadership and teamwork skills, self discipline, functional, courteous, take good training, patient, responsive  
 to the needs of the organization, good interpersonal skills, able to perform well under pressure, friendly, sociable, clean working in a  
 stable environment, courteous and accountable, able to work well with the team, flexible and able to  
 quickly adapt to changing situations.

## Grill Cooks Test

Score 36 40

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

4

90%

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

Y

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. BACON SAUCES
3. DEMI / BROWN SAUCES
4. VINAIGRETTE SAUCES
5. ESPAGNE SAUCES

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

TO SEASON A GRILL MEANS TO PREP THE GRILL FOR COOKING (USUALLY MEANS TO STOP THE FOOD FROM STICKING) IT'S IMPORTANT BECAUSE IT STOP THE FOOD FROM STICKING, ALLOWING A SEAL INSTEAD.

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

Egg yolk, clarified butter, white wine.

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THAN YOU CAN ADD-ONS (WHAT YOU LIKE)

HOT SAUCES, HERBS, SALT/PEPPER, ETC.

