

Thomas V. Horton

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CAREER OBJECTIVE:

Seeking an Chef position that is challenging, from which I can learn from and share my 15-years of experience in all aspects of the culinary and food service industries. I am dedicated to exceeding levels of food and service satisfaction resulting in new and repeat customers and profitability.

HIGHLIGHT OF QUALIFICATIONS:

- Proven track record of significantly increasing restaurant profits
- Excellent managerial and team building skills
- Experience developing from scratch and modernizing menus
- Passion for sustainable food and 'farm to table' cuisine
- Kitchen Operations Management, Catering & Event Planning,
- Skilled in Mac & PC, intermediate knowledge of Microsoft Office
- Oversight/Management, Quality Assurance

SKILLS:

- Analyze sales and profits/losses in order to streamline processes and maximize profits
- Nurture and mentor staff in order to assist them in their culinary development
- Hold all members of staff, both front and back of the house, to rigorous standards of hygiene, customer service, and efficiency
- Focus on ergonomic organization of kitchen in order to ensure safety and swift turnaround times
- Develop relationships with purveyors and local farmers in order to obtain high quality, local ingredients
- Ability to maintain focus on price-point and cost effectiveness via menu development, vendor relationships, and appropriate staffing
- Experience managing a team of 40+ and handling 280 covers/night
- Concentrations in traditional French and Italian cuisine with modern techniques
- Responsible for daily ordering and managing inventory
- Experience catering all group sizes; from small intimate gatherings to groups of 150+
- Instrumental in the opening of 5 restaurants

EMPLOYMENT HISTORY:

Clarion Hotel		Executive		
Chef	2016	Concord,	CA	
Donatello Hotel		Chef		2013 San
Francisco, CA				
Grande Café Brasserie and Bar		Executive Sous Chef		2010 San
Francisco, CA				
Mantra Restaurant and Lounge		Chef de Cuisine		2006 Palo
Alto , CA				
Postrio Restaurant and Wine Bar		Executive Sous Chef		2004 San
Francisco, CA				

MILITARY EXPERIENCE:

United States Army	Chef/Food Service	Honorable
Discharge		

EDUCATION:

University of Louisville, Business Management, Louisville, KY
Certificate in Culinary Arts National Center for Hospitality Studies
Serve Safe Manager . 2016

Grill Cooks Test

Score / 40

Multiple Choice Test (1 point each)

75/100

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

db 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

a 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

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 coved, in liquid at low heat
- d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

20) What temperature should chicken be cooked to?

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

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

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

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)

Butter & Flour
for Thickening

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

Place Butter in pan, Bring to a Simmer
let Cook until Fat Solid separate. Good

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

1. Espagn
2. Emulsion
- 3.
4. Tomato
5. Bechamel

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

Prepping your grill kept from sticking to your protein

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

Egg, Cl Butter, Lemon Juice
Salt