

MAURICE FOX

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(678-362-2741)

OBJECTIVES

To obtain a Culinary position, which enables me to utilize my creative talent.

EDUCATION

ATLANTA TECHNICAL COLLEGE

2002 - DIPLOMA CULINARY ARTS

- 2009 Recipient Culinarian of the year Doubletree Hotel Atlanta /Emory Area
- 2007 Finalist Restaurant Associate of the year Doubletree Hotel Atlanta/Emory Area
- 2007 Nominated Spirit OF CARE AWARD Doubletree Hotel Atlanta/Emory Area
- 2007 2008 2011 2012 EMPLOYEE OF THE MONTH Doubletree Hotel Atlanta/Emory Area

EXPERIENCE

HILTON WORLDWIDE 255 COURTLAND ST. ATLANTA, GA.30303

Banquet Cook 8/6/2015 – PRESENT

Prepare Breakfast, Lunch, Dinner Buffet/Maintain Omelette Station

Maintains smooth and timely operations in preparation, delivery of meals in clean and sanitize kitchen

Properly label, and store all cooked and raw produce, meats, seafood, poultry, dairy, and dry goods in the appropriate storage room, walk-in refrigerator, freezer or cooler

SKILLS

- LINE CHEF
- SAUTEE CHEF
- BANQUET CHEF
- GRILLED CHEF
- OVER 25 YEARS PROFESSIONAL CULINARY EXPERIENCE

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Professional Summary

Kitchen Manager with 25 years of cooking experience in Restaurant and Hotel environments combined. Energetic culinary professional with a blend of creativity, passion for food and exceptional cooking skills. Works well as a dynamic leader in high-pressure settings Expert in managing kitchen staff and preparing foods at reduced cost without compromising quality and taste.

Skills

- Broiler Chef
- Saute Chef
- Banquet Chef
- Cajun Creole Expert
- Extensive catering background
- Food presentation talent
- Strong attention to safe food handling procedures
- 2009 CULINARIAN OF THE YEAR DOUBLE TREE ATLANTA
- 2007 RESTAURANT ASSOCIATE OF THE YEAR FIVE STAR DOUBLE TREE ATLANTA
- 2007 NOMINATED FOR SPIRIT OF CARE AWARD, DOUBLE TREE ATLANTA
- SALES Certified

Work History

Kitchen Manager, 08/2005 to 12/2014

Doubletree Hotel – 2061 North Druid Hills Rd.NE, ATLANTA, GA.30329

- Prepared Banquet, Breakfast, and Dinner Buffet
 - Assist in recipes, portioning, cooking, and waste control guidelines
 - Managed kitchen staff by recruiting, training, scheduling, supervising, and enforcing discipline when necessary
 - Assist in menu developing, pricing, and special food offering to increase revenue and customer satisfaction
 - Instructed new staff in proper food preparation, food storage, use of kitchen equipment and utensils, sanitation and safety issues.
 - Properly labeled and stored all raw food ingredients including produce, meat, fish, poultry, dairy and dry goods in the appropriate storage room, walk-in refrigerator, freezer or cooler.
 - Ordered and received products and supplies.
 - Practiced safe food handling procedures at all times.
 - Recommended menu items to the Food and Beverage Manager for new dish development, holidays, special events and promotions.
 - Promptly reported any maintenance and repair issues to Food and Beverage Manager.
- Positively engaged with customers, offering menu information, providing suggestions and showing genuine appreciation for their business.

Breakfast Linecook, 09/2003 to 07/2005

Wyndham Garden Hotel – 800 Hammond Dr.NE, Atlanta, Ga.30328

- Prepared Breakfast Buffet and A la carte food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Properly labeled and stored all raw food ingredients including produce, meat, fish, poultry, dairy and dry goods in the appropriate storage room, walk-in refrigerator, freezer or cooler.
- Practiced safe food handling procedures at all times.
- Verified freshness of products upon delivery.
- Prepared all pastry items in accordance with standards of quality, quantity control, taste and presentation.
- Assist in Banquet production

Line cook, 06/1999 to 01/2003

Copeland's of New Orleans – 3101 Cobb Parkway SE, #200 Atlanta, Ga.30339

- Led shifts while personally preparing food items on Broiler and Sauteed station.
- Produce quality soups and sauces
- Produce all stations prep and menu items up to company standards in a clean, and timely efficient manner
- Broke down, clean, and sanitized all equipment after used
- Performed other duties as instructed by manager
- Were crossed trained on other stations in the kitchen

Line cook, 03/1992 to 02/1998

The Court of Two Sisters – 613 Royal St., New Orleans, La.70130

- Maintained smooth and timely operations in preparation and delivery of meals and kitchen sanitation.
- Responsible for soups and sauces for all stations
- Prepared steaks according to requested temperature
- Prepared popular hot appetizer
- Cooked seafood properly
- Coordinated the pace and tempo of the line operation
- Were crossed trained on all stations in the kitchen
- Performed all duties as instructed by the Executive Chef
- Properly labeled and stored all raw food ingredients including produce, meat, fish, poultry, dairy and dry goods in the appropriate storage room, walk-in refrigerator, freezer or cooler.

Education

Diploma Culinary Arts: Contemporary Cuisine, Nutrition and Menu Develop ,Banquet Prep.and Presentation, Pantry ,Hors D' Oeuvres , 2002

Atlanta Technical Institue - 1560 Metropolitan Parkway SW, Atlanta, Ga.30310

Grill Cooks Test

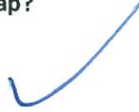
Score 26 / 40

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



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



D

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

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

A 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

C 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

B 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 equal part Flour & oil or Butter & Flour, Roux is used as a thickener agent.

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

Melt butter under low heat and separate the milk solids; mainly use to make Hollandaise sauce.

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

1. Béchamel
2. Hollandaise
3. Velouté
4. Espagnole
5. Tomato Sauce

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

Season a grill is to base with oil to keep product from sticking to the grill.

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

Egg Yolks, clarified Butter, salt, cayenne pepper, vinegar