

Martin Carr

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Experience

Alfred's: November 2015- November 2016 Worked all stations At Daniel Paterson's steakhouse

The Governors House Inn Charleston SC: October 2014 -August 2015 Executive Chef and Concierge

Jamaica Bay Inn Los Angeles CA: October 2013-October 2014 breakfast line cook and banquet cook

Village Table Restaurant Telluride CO: Catering Sous Chef April 2011-October 2013

New Sheridan Chophouse Telluride CO: Nov. 2011-April 2013 Line Cook during dinner shift

W Hotel NYC: Dec. 2001 - Nov. 2010 Tournant working banquets and line cook for room service and restaurant

W Hotel New Orleans LA: July 2001-Dec. 2001 Lead cook Zoe Bistro all shifts and stations

Crozier's Bistro Metairie LA: Jan. 2001- July 2001 All stations classical French cuisine

NOLA Restaurant New Orleans LA: May 2000-Jan. 2001 All stations Emeril's French quarter location

McNeill's Restaurant Summerville SC: Jan. 2000-May 2000 Sous Chef fine dining

Main Course New Paltz NY: Feb. 1998- Dec. 1999 Catering both in house and on site

McNeill's Restaurant Summerville SC: Oct 1994-Dec. 1997 started as dishwasher finished as line cook fine dining

Education

Culinary Institute of America: Associates Degree Dec. 1999

Bishop England High School: Diploma June 1997

Special Experience

Telluride Blues N Brews festival: Backstage Sous Chef responsible for all vip and backstage food 2011 and 2012

Starwood Associate Development Program: Completed an intense management training program

References

Alfred's Steakhouse

659 Merchant st.

(650) 387-5873

Charlie Parker

The Village Table

618 Mountain Village Blvd. Telluride CO 81435

(970) 728-1117

John Gerona Chef Owner

New Sheridan Chophouse

231 W. Colorado Ave. Telluride CO 81435

(970) 728-4351

Erick Owen Executive Chef, Ray Farnsworth General Manager

W Hotel NYC

541 Lexington Ave. New York NY 100022

(212) 755-1200

John Steele Sous Chef Banquets

W Hotel New Orleans

333 Poydras St. New Orleans LA 70130

(504) 525-9444

Stewart Redhead Executive Chef

NOLA Restaurant

534 Saint Louis St. New Orleans LA 70130

(504) 522-6652

Name Martih Carr

Servers Test

Score / 35

Multiple Choice

D 1) Food is served on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

D 2) Drinks are served on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

A 3) Food and drinks are removed on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

A 4) What part of a glass should you handle at all times?

- a) The stem
- b) The widest part of the glass
- c) The top

D 5) When you are setting a dining room how should you set up your tablecloths?

- a) Neatly and evenly across the tables
- b) The creases should all be going in the same directions
- c) The chairs should be centered and gently touching the table cloth
- d) All of the above

D 6) If you bring the wrong entrée to a guest what should you do?

- a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
- b) Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
- c) Try to convince the guests to eat what you brought them
- d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

Match the Correct Vocabulary

D Scullery

E Queen Mary

A Chaffing Dish

G French Passing

B Russian Service

F Corkscrew

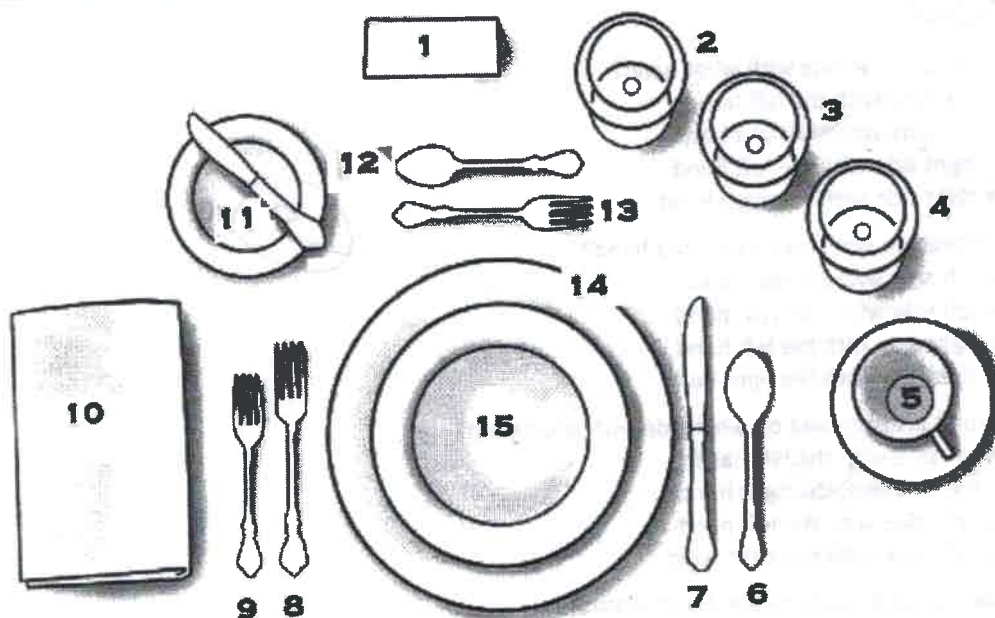
C Tray Jack

- A. Metal buffet device used to keep food warm by heating it over warmed water
- B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)
- C. Used to hold a large tray on the dining floor
- D. Area for dirty dishware and glasses
- E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
- F. Used to open bottles of wine
- G. Style of dining in which the courses come out one at a time

Name _____

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

- | | | | |
|-----------|-----------------------|-----------|------------------------------|
| <u>10</u> | Napkin | <u>8</u> | Dinner Fork |
| <u>11</u> | Bread Plate and Knife | <u>5</u> | Tea or Coffee Cup and Saucer |
| <u>1</u> | Name Place Card | <u>7</u> | Dinner Knife |
| <u>6</u> | Teaspoon | <u>2</u> | Wine Glass (Red) |
| <u>13</u> | Dessert Fork | <u>9</u> | Salad Fork |
| <u>12</u> | Soup Spoon | <u>14</u> | Service Plate |
| <u>15</u> | Salad Plate | <u>3</u> | Wine Glass (White) |
| <u>4</u> | Water Glass | | |

Fill in the Blank

- The utensils are placed Three inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Milk Sugar Honey Lemon Etc
- Synchronized service is when: All plates are dropped at once
- What is generally indicated on the name placard other than the name? Company, Title
- The Protein on a plate is typically served at what hour on the clock? Six
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Inform the expeditor

Multiple Choice (1 point each)

- D 1) A gallon is equal to _____ ounces
- a. 56
 - b. 145
 - c. 32
 - d. 128
- C 2) Mesclun are what type of vegetable?
- a. Roots
 - b. Beans
 - c. Salad Greens
 - d. Spices
- D 3) What does the term braise mean?
- a. Sear quickly on both sides
 - b. Slowly cook in covered pan with little liquid
 - c. Cook on high heat and quickly
 - d. Slowly cook in simmering water
- B 4) At what internal temperature must chicken be cooked so that it is safe to eat?
- a. 155 degrees F
 - b. 165 degrees F
 - c. 175 degrees F
 - d. 185 degrees F
- A 5) How do you blanch vegetables?
- a. Immerse for a short time in boiling water
 - b. Cook lightly in butter over med heat
 - c. Soak in cold water overnight
 - d. Rub with salt before cooking
- C 6) Which of the following ingredients would you pack before measuring?
- a. Olive Oil
 - b. Salt
 - c. Brown Sugar
 - d. White Sugar
- A 7) What is Al Dente?
- a. Firm but not hard
 - b. Soft to the touch
 - c. Very hard
 - d. Very soft
- C 8) Food should be left out no more than
- a. 2 hours
 - b. 3 hours
 - c. 4 hours
 - d. 5 hours



Prep Cooks Test

- C 9) Which is the improper way to thaw frozen food?
- a. In the fridge
 - b. In a sink with cold water
 - c. On the counter
 - d. In the microwave
- A 10) Which of the following can you use to put out a grease fire?
- a. Baking Soda
 - b. Baking Powder
 - c. Flour
 - d. Water
- B 11) What is the temperature range of the danger zone?
- a. 25-135
 - b. 40-140
 - c. 50-160
 - d. 30-130
- D 12) Which of the following is listed from smallest to largest?
- a. Dice, chop, mince
 - b. Mince, chop, dice
 - c. Chop, dice, Mince
 - d. Mince, dice, chop
- C 13) Which direction should pan handles be turned while cooking on the stove?
- a. Over the fire at all times
 - b. Turned towards you for better control
 - c. Turned towards the right or left at all times
 - d. Over the countertop at all times
- C 14) When you poach something, you cook it with what?
- a. Noodles
 - b. Vegetables
 - c. Liquid
 - d. Oil
- B 15) Which spoon is used to remove fat from soups and stews?
- a. Basting Spoon
 - b. Ladle
 - c. Slotted Spoon
 - d. Portion Spoon
- B 16) Which of the following means to cook in a small amount of fat?
- a. Season
 - b. Sauté
 - c. Broil
 - d. Boil
 - e. Fry

Prep Cooks Test

A

17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8" dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

A

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

19) Salt & Pepper are the basic seasoning ingredients for all savory recipes.

20) Finch: to cut into very small pieces when uniformity of size and shape is not important.

