

SHANE FREELAND

2906 Echodale Ave
Floor 1
Baltimore, Maryland 21214

January 26, 2018

To Whom It May Concern:

Thank you for the opportunity to interview.

I come from a culinary and hospitality background and am customer service driven. Working in a kitchen, solid communication skills are a must and I am always willing to learn more information and acquire new skills.

I am also the type of person who wants to move up in a company so I appreciate an environment that promotes from within and encourages its employees to grow.

The opportunity to travel is also something that interests me as I have studied abroad and wish to see more of the world.

I am confident that if given the opportunity to work for you, we can build a strong, mutually beneficial relationship.

Thank you again.

Sincerely,

Shane Freeland
(410) 693-4063

SHANE FREELAND

(410) 693-4063
2906 Echodale Ave Floor 1
Baltimore, Maryland 21214
HYPERLINK
"mailto:shane3401@gmail.com"
shane3401@gmail.com

EXPERIENCE

Cook

Tagliata 410-244-5830

October, 2017- January, 2018

Baltimore, MD

Tagliata is a new Italian restaurant opened in the harbor east of Baltimore, MD by the Atlas group in the past six months. This restaurant group has properties in Florida, Texas, Arizona and soon to be California. Executive Chef: Julian Marucci of Cinghiale.

- station set up for high volume kitchen.
- pasta station; included mise en place, pasta making as well as sauce production.
- meet health and sanitation standards
- work professionally under high stress and high volume conditions. (600 covers a night)
- on time, prepared and work completed in timely fashion.

Executive Chef

May, 2017 - October, 2017

Johnny's Downstairs 410-773-0777

Baltimore, MD

Johnny's Downstairs is Maryland seafood themed restaurant located in historic Roland Park. Also owned and operated by the Foreman/ Wolf restaurant group.

- Took over failing restaurant; developed entire new concept and menu.
- In charge of costing menus out, food cost, labor, staff, scheduling, training employees, as well as development of FOH staff and their knowledge of menu and products.
- Developed and wrote new HACCP plan approved by the Baltimore city health department.
- Certified through Baltimore City as a food safety handler.
- Overhauled entire menu with local and exciting new menu items.
- Worked diligently on training of staff on proper technique, understanding of products, vision as a whole, proper sanitation methods and mindset.
- Daily specials, holiday prefixed menus, as well benefit and charitable event menus.
- All ordering of produce and dry goods as well as training sous on ordering process and understanding of why and how.
- Monthly Inventory

Cook

April, 2015 – Nov. 2016

LaCuchara 443-708-3838

Baltimore, MD

LaCuchara is a Basque-themed restaurant located in the Woodberry area.

- Dedicated to quality
- Worked with locally grown seasonal products and revised menu daily
- Trained new staff members
- Prepared, cooked, cooled, and stored all foods per ServSafe requirements

- Maintained clean and safe work area
- Used various types of kitchen equipment

Executive Sous Chef

April, 2010 – April, 2015

Nov. 2016 - May, 2017

Cinghiale 410-547-8282

Baltimore, MD

Cinghiale is a restaurant owned by Chef Cindy Wolf (Charleston) and Restaurateur Tony Foreman.

- Worked directly under executive chef Julian Marucci and followed precise instructions
- Assisted with menu interpretation and recipe development
- Conducted inventory counts and ordered ingredients and supplies as needed; created purchase orders
- Prep for service – butchering, stock making, pasta making, portioning, and chopping
- Helped lead staff meetings; scheduling

CORE COMPETENCIES

- Excellent comprehension, attention to detail, and retention
- Able to compartmentalize tasks and goals
- Creative problem solver
- Some knowledge of Microsoft Word and Excel
- Speaks some Spanish and Italian
- Knife Skills
- Knowledgeable about ingredients and their uses

EDUCATION

2017- Present Serv safe certification renewal (Maryland)

2007 – 2009 Baltimore International College, Associates in Applied Sciences

2009 – 2009 Study abroad through ACC in southern Italy, ACF Certification

2004 – 2007 Perryville High School, High School Diploma

Prep Cooks Test

Score / 20

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 blanche 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

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

Cashier Test

Score / 15

B 1) A roll of quarters is worth?

- a) \$5.00
- b) \$10.00
- c) \$15.00
- d) \$20.00

A 2) A roll of dimes is worth?

- a) \$5.00
- b) \$4.00
- c) \$3.00
- d) \$2.00



C 3) A roll of nickels is worth?

- a) \$8.00
- b) \$6.00
- c) \$4.00
- d) \$2.00



C 4) A roll of pennies is worth?

- a) \$1.00
- b) \$0.75
- c) \$0.50
- d) \$0.25

C 5) What does POS stand for?

- a) Patience over standards
- b) Percentage of sales
- c) Point of sales
- d) People over service

6) What is the current sales tax rate in your city 8.75%?

C 7) A customer buys a bowl of soup for \$1.25, an apple \$0.90 and a soda is \$0.79. If you are given \$10.00 how much change should you give back?

- a) \$4.06
- b) \$2.06
- c) \$7.06
- d) \$5.06

B 8) A customer buys two shirts for 10.50 each and two ball caps for \$7.25 each. If you are given \$50.00 how much change should you give back?

- a) \$19.50
- b) \$14.50
- c) \$9.50
- d) \$4.50

D 9) A customer buys soda for \$3.75 and a hot dog for \$4.25. If you are given \$20.00 how much change should you give back?

- a) \$6.00
- b) \$8.00
- c) \$10.00
- d) \$12.00

7.50

2.50

5

A 10) A customer buys two hamburgers at \$3.75 each, two bags of chips at \$1.25 each, two cookies at \$2.50 each and two sodas at \$3.25 each. If you are given \$100.00 how much change should you give back?

- a) \$78.50
- b) \$58.50
- c) \$38.50
- d) \$28.50

4.50

Cashier Test

Score / 15

A 11) Counterfeit pens should be used on which three denominations?

- a) \$20, \$50, \$100
- b) \$10, \$20, \$50
- c) \$5, \$50, \$100
- d) \$10, \$20, \$50

B 12) How many times should you count change when giving it to the customer?

- a) one
- b) two
- c) three
- d) no need to count

Question & Answer:

13) What is the minimum age for legal alcohol purchases? 21 years old

14) What are the acceptable forms of ID for alcohol purchases? state ID or Passport

15) How many \$20 bills are in a bank band? 20