

Kip

LU-KIPCHOBE RHONE

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PROFESSIONAL SUMMARY:

Highly motivated and committed to provide top quality work performance. Provided excellence and integrity in the workplace. Gained leadership skills while training employees and assisting management in meeting production deadlines. Strong communication and customer service skills.

Proficient in Microsoft Word, Excel and PowerPoint.

CAREER EXPERIENCE

COOK & TRAINER

Delaware North Sports Service/ Atlanta Braves— Atlanta, GA (Mar 2017 – Oct 2017)

- Evaluated food quality and ensured recipe adherence while making changes to food displays as needed.
- Managed guest orders in a timely and efficient manner. Offered a high level of customer service while catering to special dietary needs and allergens'.
- Assisted with supervising and training new cooks on food preparation, cooking times and kitchen safety. Maintained food safety and sanitary standards at all times. Endured stock and clean work stations.
- Produced menu items from scratch to create unique gourmet small plates for VIP guest.

TRAINER & LINE COOK

Red Robin – Cumming, GA (2014 – 2016)

- Trained cooks in high volume restaurant on food preparation based on production guidelines and recipes, managing cooking times and the importance of safety with kitchen equipment and work environment.
- Responsible for the execution of the meals, understanding the timing of food production, evaluating food quality and making changes to food displays as needed.
- Ensured food was stored at the appropriate temperature for the appropriate length of time and followed food safety standards.
- Communicated with management regarding food products that needs to be ordered for upcoming production plans.
- Maintained a clean, safe and sanitary work station. Sets up and breaks down work stations.

LEAD UTILITY WORKER

D. Shepherd Construction & Utilities – Augusta, GA (2012 – 2016)

- Supervised and trained employees on identifying and pulling out cable lines to install new fiber optic cable lines and used equipment to install grounding rods and anchors into ground. Maintained and ensured safe working habits/conditions according to all regulations and policies
- Inspected or tested cable lines, recorded and analyzed test results and locate faults or malfunctions.
- Operated equipment for trenching, digging, pulling and removal of material and performed site clean-up and other general tasks.
- Maintained inventory on the company vehicle based on work assignments and monitored the condition of company equipment.

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Barista Test
Score 12 / 15

A 1) After brewing a pot or kettle of coffee how long is the coffee good for until you need to re-brew?

- a) 20 minutes
- b) 30 minutes
- c) 60 minutes

B 2) What are the basic ingredients of a Latte?

- a) Milk, Espresso, Whipped Cream
- b) Espresso, Steamed Milk
- c) Water, Espresso, and Foam

B 3) When making cup of tea for a customer, how long should you tell the customer to let the tea bags steep?

- a) 2 minutes
- b) 4 minutes
- c) 5 minutes

A 4) When steaming milk for a beverage, what temperature should you steam the milk to?

- a) 150-160 degrees
- b) 190-200 degrees
- c) 120-130 degrees

A 5) Once an Espresso Shot has been pulled from an Espresso machine, how long do you have to mix the shot with other liquid before the shot goes bad?

- a) 8 seconds
- b) 20 seconds
- c) 10 seconds

C 6) What do you do if a customer says their latte does not taste like there is espresso in it?

- a) Tell them you made the drink according to the recipe so it should be fine
- b) Apologize to the customer, then add another shot of espresso to their drink and encourage the customer to return
- c) Apologize to the customer and remake their drink according to standards
- d) Walk away and have another barista remake their drink

B 7) You can re-steam milk _____?

- a) Only Once
- b) Never
- c) Sometimes
- d) Always

A 8) What is the proper ratio of coffee grounds to water?

- a) 2 Tablespoons coffee to 6oz water
- b) 2 Tablespoons coffee to 8oz water
- c) 1 Tablespoon coffee to 6oz water
- d) 2 Teaspoons coffee to 8oz water

C 9) A customer requests a non-dairy coffee beverage and you are out of soy, what actions do you take?

- a) Make their drink with regular milk and hope they do not notice
- b) Apologize and ask the customer to come back tomorrow
- c) Apologize and inform the customer we are out of soy, and offer a beverage alternative
- d) Inform your manager we are out of soy