

Angela M. Smith

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COOK ♦ CULINARY ARTS ♦ HOSPITALITY

OBJECTIVE: To utilize my education and culinary experiences in a venue that has room for growth, training, and advancement that will enhance customers' happiness in consuming great food.

AREAS OF STRENGTH

Can do attitude	Customer Satisfaction	Efficient	Organized
Communicative	Dependable	Ensure Quality	Quick Learner
Computer Skills	Effective	Flexible	Team Player

KEY SKILLS

FOOD SERVICE

- Skilled in most BOH settings, cooking techniques, and equipment.
- Experienced in prep, grill, line, and sauté food preparation.
- Prepare sauces, dressings, marinates, relishes, salsas, salads, etc. according to recipe.
- Prepare proteins, vegetables, starches, grains, stocks, soups, and desserts.
- Implement new ideas and assist with menu planning and recipes.
- Inspect product for quality and quantity upon receipt.
- Ensure HACCP sanitation standards are being met including city, state, and federal codes.
- Check and record regularly temperatures of foods hot or cold, walk-ins, freezers, etc.
- Train temporary staff.

CATERING/HOSPITALITY

- Onsite/Offsite catering.
- Prepare products according to BEO order.
- Inventoried food and supplies before beginning of event.
- Prepare Food, Set-up, warm foods, present platters, serve.
- Breakdown equipment, load truck, clean up event destination.
- Cater corporate accounts, weddings, graduations, special events, house parties, parks, etc.

WORK HISTORY

- Omni Hotel/CNN, Atlanta GA. 2014-Presently
Line, Grill, and Pastry Cook
- Compass, Federal Home Loan Bank, Atlanta GA 2011-2014
Line, Grill, and Catering Cook
- LGC Staffing Corporate Accounts, Atlanta GA 2009-Presently
FHL Bank, Oglethorpe Power, CSX, Children's Hospital (Emory)
- A Dish and Dash Caterers, Alpharetta GA 2008-2011
Off-Site Chef, Delivery Driver
- Aramark, Atlanta Braves, Atlanta, GA 2007
Chef 755 Club, Chef Concessions

EDUCATION

Atlanta Technical College, Culinary Arts, GPA 3.9 2006-2008
National Honor Society 2007

REFERENCES UPON REQUEST

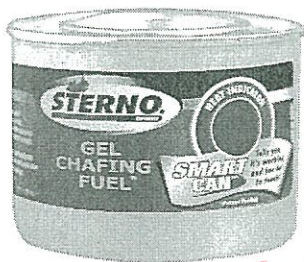
Angie Smith
Buffet Service Test

5/1/19
7/10

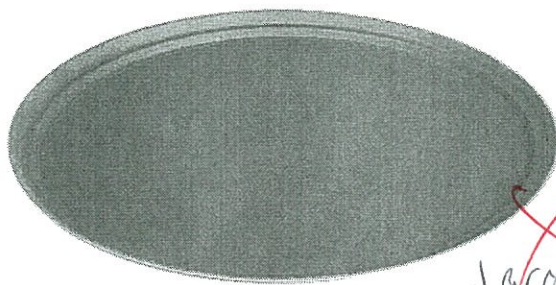
Multiple Choice:

1. The first thing a client is going to notice about you is:
A. How much you went through to get there
B. How far you had to park
C. What you look like when you report for duty
D. How Punctual you are
E. A&B only
F. C&D only
G. All of the above
2. BEO stands for:
A. Banquet Efficiency Order
B. Better Events Organization
C. Banquet Event Order
D. Best Ever Odor
E. None of the above
3. Once your chaffing dish is set up, the next step is to add what to the pan:
A. The food
B. Hot Water
C. Cold Water
D. Jelly from the Sterno can
E. None of the above
4. Which is an acceptable way to lite a sterno can?
A. With matches
B. With a regular cigarrete lighter
C. With a long-neck lighter
D. All of the above
E. None of the above

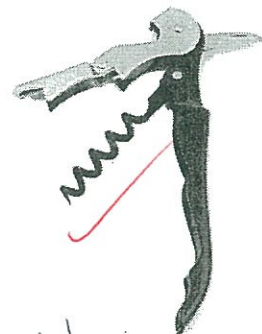
Name that item:



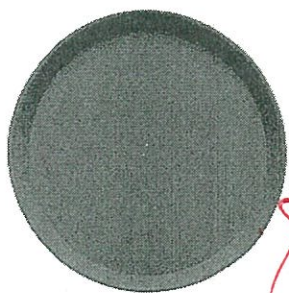
Sterno



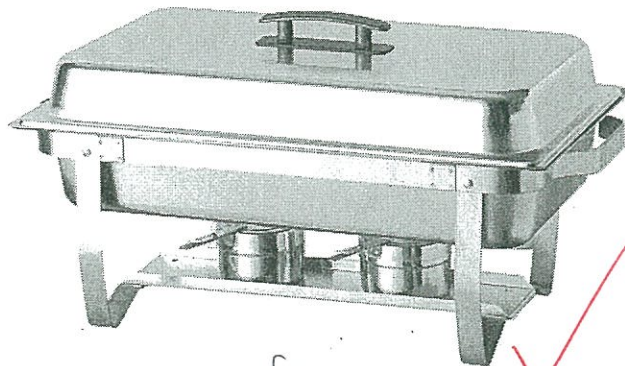
Small to large tray



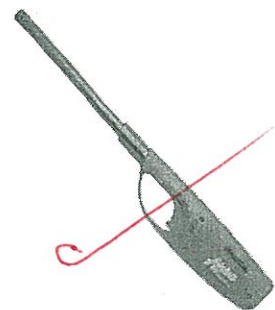
bottle opener



Small tray



chaffing dish



long neck lighter

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Prep Cooks Test

Multiple Choice (1 point each)

- D 1) A gallon is equal to _____ ounces
- a. 56
 - b. 145
 - c. 32
 - d. 128
- a 2) Mesclun are what type of vegetable?
- a. Roots
 - b. Beans
 - c. Salad Greens
 - d. Spices
- b 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
- D 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
- 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

Prep Cooks Test

C

10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

A

11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

b

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

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)

Prep Cooks Test

- 19) Pepper & Salt are the basic seasoning ingredients for all savory recipes.
- 20) rough chop: to cut into very small pieces when uniformity of size and shape is not important.