

Tyrone Reid

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COMPUTER PROFICIENCIES

MICROS Symphony, • EPA 608 Universal Certified • Adobe Photoshop CS4 • Illustrator • InDesign,

QuickBooks • MS Office • Dreamweaver • DSX security management systems

EDUCATION & TRAINING

Georgia Military College General Studies 08/11-06/2013

Darton College University A.A., Business Administration 08/2010-06/2011

WORK HISTORY

Hyatt Place – Alpharetta, GA

5 /2014- Present

Gallery Host Lead

- Checked hotel guests in and out according to the Hyatt standard expediting the check-in/check-out process with swift computer and cash register skills
- Providing hotel tours and issuing room keys while informing guests about hotel features and amenities
- Sharing local attractions while shuttling guest to requested locations within a 3 mile radius on the complimentary hotel shuttle.
- Obtaining room service orders, cooking menu items, bartending and settling room orders by using Micros Symphony.
- Working with the sales team to fulfil BEO orders by setting and refreshing meeting room spaces. Also maintaining the night audit shift often.

Jcpenny - Milledgeville, GA

6/2012 –04/2013

Lead sales associate

- Manage event staff and event operations for private, corporate, and sporting events at the Georgia Dome, Georgia World Congress Center and Phillips Arena.
- Provide crisis management and conflict resolution during event days such as black Friday by organizing new material and hand having my strongest workers on the shift days of the event.
- Execute quality control inspection of over 100 suites while managing suite attendants during event break-down and turnover.
- Perform monthly inventory by completing accurate counts and completing forms, reports, and records.
- Averaged over 7 people a week to sign up for jcpenny credit card applications
- Number 1 sales associate for 5 months

Subway – Milledgeville, GA

2/2011 – 5/2012

Shift manager

- Managed company assets and profits by creating shift schedules and counting shift inventory.
- Summary Dependable leader bringing management experience and a willingness to take on added responsibility to meet tight deadlines
- Enthusiastic team player with a strong work ethic and advanced complex problem solving skills.
- Skills Exceptional interpersonal communication, Effective leader efficient multi-tasker Project.
- Manage Product development Immaculate Hospitality skills, Organized Deadline-oriented
 - Consistently meet goals Employee scheduling Staff-training/development Client account management

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

CX 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

X A 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

X A 8) Food should be left out no more than

- a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

12/20

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

XC

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.