

TAUSHA BANNERMAN

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Professional Summary: I am an experienced hospitality professional with extensive knowledge of customer and vendor relations, marketing, profit and loss management, and food/beverage operations.

EXPERIENCE

OCTOBER 2017 – SEPTEMBER 2019

SPLICING DOC TECH/TRAINING COORDINATOR, CORNING

- Produced training videos to help new trainees and increase productivity overall for the Splicing department.
- Reviewed and prepared training documentation for successful training and future audits.
- Worked directly with engineers and supervisors to roll out new work instructions
- Created training schedules
- Proficient in all aspects of fiber processing
- Measured, Colored, Screened, and Spliced Fiber Optic Cables

JUNE 2005 – SEPTEMBER 2019

MEDIA AND TECH MANAGER, GUIDING LIGHT MINISTRIES INTERNATIONAL

- Produced videos of worship services and uploaded them to various streaming avenues.
- Assembled and maintained church website
- Created flyers, banners, and other promotion signage
- Installed televisions, sound equipment, and lyrical software for new sanctuary

OCTOBER 2007 – JULY 2017

ASSISTANT GENERAL MANAGER, MAINSTAY SUITES

- Generated daily M3 Accounting reports and invoices
- Verified daily cash, credit cards, and checks for bank deposits
- Implemented creative tools to drive positive employee engagement
- Developed and monitored programs to maximize customer satisfaction
- Handled Accounts Receivable and Accounts Payable

APRIL 2012 – OCTOBER 2014

CRAFT SERVICES, SWIRL FILMS

- Provided cast and crew with buffet style snacks, drinks and other assistance.
- Supplied bandages, aspirin, gum, antacids, toothpicks, hand sanitizer, sunscreen, and hand-warmers.
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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

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

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

A 8) Food should be left out no more than

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

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

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

- A
- 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.