

ALGERNON PITTS

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Objective: To utilize my 30+ years of experience in Culinary Arts

PROFESSIONAL PROFILE

SOUS CHEF

- Work with the executive chef to produce diversified menus in accordance with the restaurant's policy and vision
- Come up with new dishes which appeal to the clients, whenever required
- Establish the working schedule and organize the work in the kitchen so that everything works like a "well-oiled machinery"
- Produce high quality dishes that follow up the established menu and level up to location's standards, as well as to clients' requirements
- Plan the food design in order to create a perfect match between the dish's aspect and its taste
- Discover talented chefs and train them in order to reach the high standards of the location
- Train the auxiliary kitchen staff in order to provide best results in minimum time and using at the maximum the available resources
- Maintain order and discipline in the kitchen during working hours
- Create tasting menus for clients interested in contracting the food for different events (wedding, banquets, corporate dinners, birthday parties, etc.) from their kitchen
- Developing a cross-marketing strategy in order to increase profit, such as pairing drinks with the food served

CATERING CHEF

- Hosted private events such as weddings, cocktail and farm-to-table parties
- Designed, planned and implemented creative executive menus
- Ensured food was properly prepared and transported safely to events
- Choreographed food line set up at locations providing the most effective flow
- Promptly cleared and cleaned food set up areas upon completion of meal service
- Responsible for ordering and inventory
- Trained new banquet cooks
- Managed a staff of 15 people
- Handled on site and off site catered meetings and events
- Directed catering staff about food production aspects of special events being planned
- Oversaw a catering department which executed parties from 15 to 1000 guests
- Single handily ran and created a "carnival theme" catering function that was a million-dollar revenue event
- Produced, directed and hosted "live" on premise culinary food shows & events featuring food and wine pairings.

LINE COOK

- Ensure the preparation station and the kitchen is set up and stocked.
- Prepare simple components of each dish on the menu by chopping vegetables, cutting meat, and preparing sauces.

- Report to the executive chef and follow instructions.
 - Make sure food preparation and storage areas meet health and safety standards.
 - Clean prep areas and take care of leftovers.
 - Stock inventory and supplies.
 - Cook menu items with the support of the kitchen staff
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WORK EXPERIENCE

Line Cook	Black Cow	Portland, ME	05/19-10/19
Catering Chef	302 West	Fryeberg, ME	2/18-8/18
Line Cook	Ramada Inn	Lewiston, ME	9/18-12/18
Lead Cook	Aw Shucks Oyster Bar & Grill	Jacksonville, FL	9/17-1/18
Lead Cook	Azucena Corner Deli	Jacksonville, FL	12/16-7/17
Chef	Big Js Smokehouse	Tampa, FL	4/14-5/16
Line Cook	GA Juke Joint	Atlanta, GA	1/14-4/14
Chef	Intown Market Deli	Atlanta, GA	2/09-8/13
Line Cook	Buffalo Wild Wings	Shreveport, LA	2/08-6/08
Catering Chef	Gala Catering/ Hannah Bro. Catering	Shreveport, LA	4/08-6/08
Catering Chef	Rainbow Cafe/ Uptown Catering	Shreveport, LA	8/06-2/08
Sous Chef	Rum Monkey	Charlotte, NC	4/06-8/06
Executive Chef	201 Courtland Cafe	Atlanta, GA	5/01-3/06

EDUCATION

Associates in Culinary Arts (1993)

Oklahoma School of Culinary Art

- ServSafe Certified
- HACCP Certified

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 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

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 & Garlic 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.

(opposite of Sweet/salty) → Sugar/honey/garlic