

DARIUS CARTER

4764 Wildginger Run ATL, Ga

6788512476

PROFESSIONAL CULINARIAN

OBJECTIVE: TO MAXIMIZE MY SUCCESS IN THIS INDUSTRY BY LEARNING, DEDICATING, AND GIVING GENUINE CARE TO MY CRAFT.

EDUCATION: HIGH SCHOOL DIPLOMA; TECH HIGH SCHOOL ATL, GA. I HAVE AN ASSOCIATES DEGREE IN OCCUPATIONAL SCIENCE OF CULINARY ARTS FROM LE CORDON BLEU COLLEGE OF CULINARY ARTS. CLASS OF 2012. CERTIFICATE OF CUSTOMER SERVICE AND HOSPITALITY AND HOTEL MANAGEMENT.

EXPERIENCE: CHOCOLATE BAR (2009-2010) ATL,GA ; LINE COOK

RESPONSIBILITIES INCLUDED SANDWICHES PANINIS, SALADS, AND DESSERTS. I WOULD OFTEN HELP AS MUCH AS POSSIBLE WHENEVER NOT BUSY SUCH AS CLEANING, BUSSING AND SPEAKING WITH GUESTS.

WAFFLE HOUSE(2010-2011) ATL,GA; SHORT ORDER LINE COOK

REPONSIBILITIES INCLUDED COOKING EGGS, BACON, GRITS, OMELETTES, AND WAFFLES ALL WITH NO TICKET AND AT A VERY HIGH PACED. I LEARNED A LOT OF DISCIPLINE AND HAVE TREMENDOUS RESPECT FOR THIS JOB. THE TECHNIQUES I LEARNED AT THIS JOB STILL HELP ME TODAY.

I WAS ALSO IN COLLEGE AT THE TIME AND WORKED IN THE STOREROOM IN THE MORNINGS.I LEARNED ABOUT DIFFERENT PRODUCTS SUCH MEATS, PRODUCE, AND SPICES. I WAS RESPONSIBLE FOR STORING THE ITEMS, WHICH ULTIMATELY HELPED ME FAMILIARIZE MYSELF WITH PRODUCT. I LEARNED ABOUT PROPER PROCEDURES AND PROTOCOLS, INVOICES AND ORDERING PRODUCT FROM PLACES LIKE HALPERNS, INLAND SEAFOOD, BUCKHEAD BEEF AND DIFFERENT PRODUCE COMPANIES.

OGLETHORPE UNIVERSITY (2012-2013) ATL, GA DINNER COOK; BATCH COOKING

RESPONSIBILITIES INCLUDED HELPING SERVE LUNCH AND COOK DINNER FOR ABOUT 2500 STUDENTS PER DAY. I WOULD HAVE TO SERVE A PROTEIN, VEG, AND STARCH. I WAS ALSO RESPONSIBLE FOR HAVING A VEGETARIAN OPTION.

ANSLEY GOLF COUNTRY CLUB (2013-2014) ATL,GA LINE COOK; SAUTE, ACTION STATIONS

RESPONSIBILITIES INCLUDED COOKING FOR VERY PRESTEGIOUS INDIVIDUALS WHO WERE MEMBERS OF THIS CLUB, THUS NUMBERS WERE MORE PREDICTABLE DUE TO MEMBERS ONLY POLICY. I WORKED THE SAUTE STATION AND FRY. I LEARNED BURGERS, SALMON, CHICKEN, PIZZA, SUGAR BACON, CARVING AND KNIFE CUTS. THIS JOB HELPED ME BECOME DISCIPLINED IN MY CONSISTENCY WHICH ULTIMATELY HELPED MY PLATE PRESENTATION. I WOULD ALSO DO THE OMELETTE STATION ON SUNDAY BRUNCHES.

ATLANTA BOTANICAL GARDENS/H & F BURGER AT PONCE CITY MARKET(2014-2015)ATL, GA LINE COOK/CHEF DE PARTIE

I WORKED UNDER THE LEADERSHIP OF CHEF LINTON HOPKINS. I WORKED BOTH LOCATIONS, MAINLY THE BOTANICAL GARDENS. WE HAD AN EDIBLE GARDEN WHERE WE WOULD GO AND PICK FRESH PRODUCE , WASH IT, AND SERVE DAILY WHICH I REALLY LIKED. IT WAS REAL FARM TO TABLE COOKING AT ITS FINEST. I LEARNED HOW TO BE QUICK ON MY FEET, AND SERVE DIFFERENT SPECIALS. I LEARNED A BOATLOAD ABOUT DRESSINGS, AND RECIPE EXECUTION. I WORKED MY WAY TO BECOME BASICALLY A JR SOUS. I BECAME LINE LEAD, I WOULD EXPO AND WERE EVENTUALLY ORDERING PRODUCT AND RUNNING THE KITCHEN. I HAVE A GREAT DEAL OF RESPECT FOR GIVING ME A CHANCE TO BECOME A LEADER AND NOT JUDGING ME PREMATURELY.

W HOTEL(2015-2016) ATL,GA COOK 2 BLT STEAKHOUSE

RESPONSIBILITIES INCLUDED WORKING DOUBLE BROILER, SAUTE AND GARDE MANGER.

I LEARNED ABOUT THE BROILER AND HIGH END STEAKS SUCH AS NEW YORK STRIPS, COWBOY RIBEYES, SKIRT STEAK, FILET MIGNON, PORK RIBEYES, AND TOMAHAWKS. I WORKED SAUTE STATION AND LEARNED A LOT ABOUT STAYING PREPPED UP AND ALWAYS BEING PREPARED. I LEARNED DIFFERENT TECHNIQUES I REALLY APPRECIATE.

RITZ CARLTON HOTEL(2016-2017) ATL,GA COOK 1

RESPONSIBILITIES INCLUDED WORKING IN ROOM DINING, ON THE LINE WORKING GRILL, SAUTE OR GARDE MANGER. I LEARNED A BUNCH OF TECHNIQUES, DIFFERENT PLATE UPS, AND SOUPS AND SAUCES. I ALSO WORKED OVERNIGHT, AND BREAKFAST. BEING A COOK 1 AT THE RITZ IS EQUIVALENT TO BEING A SOUS ANYWHERE ELSE DUE TO THE PRESSURE APPLIED. I ORDERED PRODUCT AND DID INVOICES. I WORKED 60 PLUS HOURS A WEEK. I LEAD THE LINE AND WOULD OFTEN COME UP WITH SPECIALS. I WOULD HELP PREP TO MAKE SURE 2ND SHIFT WERE INDEED INTACT AND READY FOR THE NIGHT. MY ONLY REGRET IS THAT I DIDN'T TIGHTEN UP ON MY FABRICATION SKILLS BUT OTHER THAN THIS IS THE FINEST HOTEL IN THE WORLD. I LEARNED SO MUCH ABOUT HAVING INTEGRITY FOR YOUR FOOD MEANING NO SHORT CUTS AND BEING LAZY.

CUTZ STEAKHOUSE (PRESENTLY) GRILL COOK ATL.GA

REPOSIBILITES INCLUDE STEAK SAUCE, BEARNAISE, CHERON, ETC. I WORK WITH HIGH END STEAKS. IM RESPONSIBLE FOR PUTTING STEAKS OUT IN A TIMELY MANNER AT THE RIGHT TEMP. I AM THE LINE LEAD AND I TAKE PRIDE IN THAT.

FINAL STATEMENT;

I HAVE BEEN IN THIS INDUSTRY GOING ON A DECADE IN OCTOBER. IM DEDICATED TO MY CRAFT BECAUSE IT HEPLS ME PROVIDE FOR MY FAMILY. IM A HARD WORKER AND IM DEPENDABLE. IM A FAST LEARNER AND IM PROMPT. I HAVE AN EDUCATION BUT IM ALSO EXPERIENCED, WHICH MEANS I COULD TEACH OTHERS IN YOUR ESTABLISHMENT. I SEEK TO BE HIRED TO BETTER MY LIFE AND MY CHANCE AND HAVING SUCCESS IN THIS LIFE. THANK YOU FOR TAKING THE TIME TO READ THIS.

Multiple Choice Test (1 point each)

- B 1) How much time should you take to wash your hands with soap?
- a) 1 minute
 - b) 20 seconds
 - c) Time does not matter, water temperature does
 - d) 5 minutes
- A 2) The recommended temperature for your refrigerator is...
- a) 45°F
 - b) 50°F
 - c) 40°F
 - d) 20°F
- D 3) Food handlers must always wash their hands
- a) Before starting work
 - b) Switching between handling raw and ready-to-eat food
 - c) After going to the restrooms
 - d) All of the above
- D 4) The most important reason for having food handlers wear hair restraints is to
- a) Prevent food from getting into food handlers' hair
 - b) Prevent food handlers from contaminating their hands by touching their hair
 - c) Keep the food handlers' hair in place
 - d) None of the above
- C 5) Which of these conditions requires immediate corrective action?
- a) Packaged food items are stored at least 6 inches above the floor
 - b) Ice is being used to cool beef stew in a shallow pan
 - c) Raw meats are stored on a shelf above ready-to-eat egg salad in the walk-in cooler
 - d) Raw fish is stored above raw chicken in the walk-in freezer
- C 6) Bacteria grow best in the temperature "danger zone" which includes temperatures between?
- a) 0°F and 100°F
 - b) 32°F and 220°F
 - c) 41°F and 135°F
 - d) 39°F and 178°F
- D 7) After cutting raw chicken, what should be done before the cutting board is used for slicing onions for salad?
- a) Clean the cutting board with a wet wiping cloth
 - b) Turn the board over and use the other side
 - c) Rinse the board with running water
 - d) Wash, rinse, and sanitize the board prior to slicing the onions
- A 8) Which of the following is NOT an approved method to thaw potentially hazardous foods?
- a) In a microwave oven
 - b) During the cooking process
 - c) Under cool running water
 - d) On a clean counter, at room temperature
- A 9) Wiping cloths stored submerged in a bucket of sanitizing solution are for:
- a) Wiping spills only
 - b) Washing hands if the hand sinks are too far away
 - c) Sanitizing the blade of utensils such as knives
 - d) Maintaining moisture on the wiping cloth

Grill Cooks Test

B 19) Which of the following best describes the process of Caramelization?

- a) To cook quickly in a pan on top of the stove until food is browned
- b) Process through which natural sugars in food become browned and flavorful while cooking
- c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
- d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

C 20) What temperature should chicken be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

B 21) What temperature should ALL ground meat be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

B 22) What temperature should fish be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

23) What is a roux and what is it used for? (2 points)

Butter → used to
Flour → thicken

24) What is the process of making clarified butter, and why is clarified butter used? (3 points)

Melt Butter slowly; remove FAT. Clarified Butter is
used for many things

25) What are the 5 mother sauces? (5 points)

1. Tomato
2. Espagnole
3. Hollandaise
4. Bechamel
5. Veloute

26) What does it mean to season a grill and why is this process important? (3 points)

It means to put salt & pepper on grill so no ~~thing~~ sticky

27) What are the ingredients in Hollandaise sauce? (5 points)

Butter
Egg yolk
Tobasco
White wine
SAP

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
- 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
- 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 & Pepper are the basic seasoning ingredients for all savory recipes.

20) Mince : to cut into very small pieces when uniformity of size and shape is not important.