

EDUCATION

Atlanta Technical College: Atlanta, GA

2013-Present

Candidate for Culinary Arts Diploma

✓
Fin & 10

Southern University and A&M College: Baton Rouge, LA

1997-1999

Studied Agriculture Science

Tri-Cities High School: East Point, GA

1994-1997

College Preparatory Diploma

WORK EXPERIENCE

Tutu Girly Events: East Point, GA | Chef and Catering Manager 2013-Present

- Created customized menus for all events
- Created recipes using in season and local ingredients
- Ensured and guaranteed service for all events
- Custom tastings for all events
- Ordered all food and culinary items

South City Kitchen: Vinings, GA | Pastry Chef 2016

- Prepared and served appetizers, salads and desserts
- Presented quality dishes
- Ensured the define methods of cooking and garnish

US Open Presidents Suite/Levy Group: Queens, NY | Line Cook Summer 2016

- Served daily over 500 local and destination dinners
- Cooked and prepared meals for over 500 people daily
- Worked with a Kitchen Brigade serving dignitaries within the Presidents Suite
- Maintained scheduled temperature checks on all food coolers

Hilton Garden Inn Atlanta Airport: East Point, GA | Line Cook 2013-2015

- Assisted Executive Chef in routine and specific tasks
- Maintained high food quality and presentation
- Oversaw kitchen workforce on recipe procedures, preparation and kitchen duties

CONTACT

PHONE:

404-551-6736

ADDRESS:

Douglasville, Georgia

EMAIL:

Smithandforesters1@gmail.com

SKILLS

- Culinary Enthusiast
- ServSafe
- Creative
- Team-Oriented Leader
- Self-Starter

Multiple Choice Test (1 point each)

A 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

C 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

B 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

B 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

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

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

A 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)

Starch & fat. To make a sauce

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

Separate milk fat from butter.
For cooking & sauteing

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

1. Bechamel /
2. Hollandaise
3. Tomato
4. Velouté
5. Brown Sauce

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

Cook protein of veggie over flame

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

Egg yolk, Butter, Lemon juice, 1/1 White pepper

Or Cayenne