

santonio thurman

chef ,cook,culinary arts

Atlanta, GA

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Thurs 2/12 @ 11⁹

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To Whom It May Concern:

My twenty four years of experience in Culinary Arts Currently at Hyatt Regency Atlanta cook 4 supervisor and others like Edenbrook as the Food Service Director and Exec.Chef, Chef Thurman Catering Service, Tibbs Grill lead cook Sous Chef and professional trainer at Rock Bottom Restaurant and Brewery along with other such various companies should qualify me for this position.

The resume I have enclosed for your convenience outlines all of the details of my experience and education. My management expertise, you will note, earned the Shoney's Restaurant, Project Open Hand and Holiday Inn perfect scores when the health department came for their regular inspections. My leadership responsibilities can also be well measured when I was promoted at Rock Bottom Restaurant from Food Production Leader to Corporate Trainer.

May I further discuss my qualifications more fully with you at some time you find convenient? Please feel free to call me at the number on my resume so we can arrange such a time.

Sincerely,

Santonio Thurman

Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

Chef/Owner

Chef Thurman Catering Service - Atlanta, GA

June 1989 to December 2007

1989-2007 Chef Thurman Catering Service Brooklawn New Jersey & Atlanta Ga

Chef/Owner

Planning, organizing and coordination of all phases off-premises catering for Weddings, Banquets, BBQ Cookouts and Family Reunions.

Baking fresh breads, cakes and pies, etc

Lead Cook 4

Line cook, ordering, receiving stock, inventory control, etc

Sous Chef/Banquet Chef

The Burger Hotel / Days Inn Hotel Atlanta - Atlanta, GA

April 1987 to January 1990

Management of a large food service operation.

Supervision of workers engaged in all phase of food preparation, food service and sanitation.

Plan and prepare new menus daily in the conventional tradition for breakfast, lunch, dinner and banquets.

Inventory control, ordering stock, hiring employees, BEO meeting, training cooks, etc.

Kitchen Manager

Shoney's Restaurant - Stone Mountain, GA

January 1984 to July 1986

Manage the day to day operation of kitchen food productions. I was hired as a cook in few months I was promoted to Kitchen Manager supervising 20 employees.

Evaluate staff, ordering receiving, hiring, training.

Sanitation of kitchen received 98's and 100's when Health Department graded store.

Education

Associate in Chef Apprenticeship

American Chef Apprentice Association - Atlanta, GA

January 1986 to December 1987

Associate in Culinary arts

Turner Vocational Trade Center - Albany, GA

November 1983 to December 1984

High school or equivalent in high school

Bass High School - Atlanta, GA

September 1981 to May 1983

Skills

- Additional Professional/ Social Activities 1986-1987 American Chef Apprentice Association Atlanta, GA 1983-1984 Turner Vocational Trade Center Culinary Arts Albany, GA 94-96 Community Watch Coordinator West End Oakland City, Worked During 96 Games at the Sundial Restaurants. Democratic Convention in Atlanta worked as a volunteer at Georgia Regional hospital 1986 working kitchen and in classroom with patients. 1993 worked as a State Employee at DeKalb County Juvenile Hall on Clifton Spring Road Cooking in kitchen. 94-Emory Hospital .and breakfast/dinner cooking ect
- Food Service
- Food Prep
- Kitchen Staff
- Grill
- Restaurant Experience
- Kitchen Experience

October 2019

Tendency to be dependable and come to work.

Full results: [https://share.indeedassessments.com/
share_to_profile/2f53d992cd04ada7f456749d5e7ac143eed53dc074545cb7](https://share.indeedassessments.com/share_to_profile/2f53d992cd04ada7f456749d5e7ac143eed53dc074545cb7)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.



Grill Cooks Test

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
- 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
- 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
- d 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
- d 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
- c 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



THE SERVICE
COMPANIES

B

SERVICE. ABOVE ALL

Grill Cooks Test

- 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

C

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

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

Some burger can be served at
MR med and med well to well done

C

22) What temperature should fish be cooked to?

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

Some fish can be cook at lower temp
like salmon and tuna

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

Flour and butter and some other fat oils
Roux is used to thicken sauce & soups ect

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

heating til the fat breaks down in 3 parts only keep
the clear part. the milky white remove and the water
Remove.

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

1. demi glace
2. ~~chicken stock~~ bechamel
3. hollandaise
4. tomato sauce
5. Veloute

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

oiled grill and putting light season on it

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

egg yolk clarified butter salt & pepper
dash of hot sauce.