**Britteny Terry**

[btdesignmonkey@gmail.com](mailto:btdesignmonkey@gmail.com) | 786-346-8628

**OBJECTIVE**

To secure a position where I can utilize and demonstrate my exceptional customer skills, strong work ethics, and related experience. In great effort, I intend to contribute this skill set effectively in a highly stimulating work environment related to the Hospitality & Culinary Industry.

**COMPETENCIES**

As a Culinary & Restaurant Professional, mastered the necessary skills of a SERVSAFE Certified Line Cook, Guest Service, POS Systems & Accounting, and Staff Management. Expansion of my core strengths include:

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| --- | --- |
| * Advertising/Design | * Diversity Training |
| * Baking & Pastry | * Employee Training |
| * Banquet/Catering Events Management | * Inventory Management |
| * Basic & International Food Preparation | * Leadership |

**EDUCATION**

**Associate of Science,** Culinary Arts

**December 2019**

Auguste Escoffier School of Culinary Boulder, CO

637 S. Broadway, H, Boulder, CO

**High School Diploma** **May 2007**

Spruce Creek High School

Port Orange, FL

*Volusia County Public Schools*

**EXPERIENCE**

**Time Square Edition Hotel**, New York, NY

**October 2019-Displaced due to COVID-19**

Chef

In charge of all overnight food service.

* Keeping and maintaining a clean and stocked saute station consisting of breakfast and diner items such as filet mignon and lunch shift..
* Multitasking responsibilities by being the only chef to work alone overnight.
* Responsible for baking muffins and croissants before 8 a.m for breakfast baskets delivered fresh everyday.
* Responsible for a.m. catering if any and prepping everyday.

**The Taco Stand**, Miami, FL

**August 2018-February 2019**

Supervisor

In charge of opening or closing the store.

* In charge of stocking and checking inventory.
* Multitasking duties among employees while cooking all proteins before opening shift.
* Responsible for drop as well as count money on all shifts.
* Keeping a clean kept kitchen front and back of house everyday, while maintaining all ServSafe and safety standards.

**Kafenio**, New Orleans, LA

**February 2016-September 2017**

Line Cook

* In charge of prep 3x a week.
* In charge of stocking and checking inventory.
* Multitasking my duties and responsibilities cooking breakfast and dinner items all day.
* Learned how to make Greek and mediterranean sauces and dressing.
* Prepared several Mediterranean dishes all prepared weekly from scratch.
* Trusted to work most night shifts closing by myself, working a flat-top grill, fryer and four top burner.

**Felix’s Oyster House**, Bourbon St. New Orleans, LA **July 2015-February 2016**

Chargilled Oyster Chef/ Line Cook

* Monitor the safety of myself and patrons by controlling the flames on the grill, as to not burn the oysters and smoke out the restaurant.
* Made the butter as well as stuffing mix every shift for the oysters.
* Work in a solo grill pit doing up to twelve dozen oysters at a time.
* Ensure patrons have a good time putting on a show with the fire.
* Broke down the grill and hood vents, cleaning them every night.
* Showed my versatility by working in the kitchen as needed on the line.

**Ruby Slipper Cafe**, New Orleans, LA

**February 2015-August 2015**

Line Cook & Food Runner Part-Time Job

* Complete various task as a.m. part time food runner, making sure all food is executed properly before guest receive it.
* Worked on the line in the kitchen at any station during the weekdays.
* Learned how to execute heavy brunch and high demand of eggs in a timely manner.
* Able to showcase my customer service skills as well as culinary techniques.

**Live Nation**, New Orleans, LA

**May 2013-April 2015**

Blues Buster/ Assistant Manager

* Incharge of all music hall event setup. Including a weekly gospel brunch.
* Ensured regulation of 10+ staff members and make sure proper due diligence.
* First responder to all music hall related incidents, including staff problems that can't be handled by employees.
* Dealgate with all hospitality management related incidents.

**Center Plate** , Smoothie King Center & SuperDome, New Orleans, LA **June 2013-March 2016**

Catering

* Earned a banquet certificate of completion.
* Coordinated with the staff and kitchen to put out dishes on time to either locations.
* Handled set-up as well as food prep being one of a few culinary students ServSafe Certified to handle food.
* Stocking, pulling and organizing inventory for catering events.
* Monitor and maintain cleanliness, sanitation and organization of assigned work areas.
* Assist Catering Manager/Supervisor in all duties as directed.
* Knowledge of how to set up and break down both a buffet and seated meal function.

**ASSOCIATIONS**

Organizations & Internships

* **Savannah College of Art & Design**
* Women’s Basketball Team
* Advertising Club, Club President
* SCADDY Awards Nominee for “Deep Woods Off’ advertisement
* **Monster.com Diversity Leadership Program**- Program Graduate
* **Commander’s Palace** *(New Orleans, LA)***-** Baking & Pastry Intern
* **Darden Group:** Yard House Restaurants *(Atlanta, GA)*- Food & Beverage Intern