

RICHARD LA'VAIL TONEY

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Ø OBJECTIVE

My overwhelming objective is to acquire a position which will utilize my experience and culinary instincts contributing to the successful development of my culinary abilities, and the establishing of profitable gain for both myself and the operation I am involved with.

Æ QUALIFICATIONS

With the range of experiences I have in this field, there can be no question of my ability to immediately impact any work situation I enter into. It is that training and experience, which make me the likely candidate for any position, offered.

In addition to my training another factor of consideration would be my proven dedication. My dedication to specific details allows me to employ ideas from those more experienced than I and mold them to fit into the given situation... with a view of the total aspect rather than the finished production.

Lastly my undeterred dedication is such that I will not serve a product that is not personally appealing, nor will I limit my creativity to simply meet a time specification. I believe creativity and time management are twins which are to be embraced not substituted in place of one another.

Mork History

9/02 to Present

Chefmaster Suites LLC { Printing and Publications}

Self Incorporated Company Birmingham, AL.

Title: President / Owner

Primary responsibilities include publication and distribution of materials per contracted orders. Clientele needs ranging from menu preparation to ministry aids. Other publications including web design and reading literature as books. See "The Burning Heart" ISBN 1410756092 and "I Sovereign"

3/02 to 9/02

Southern Foodservice Management{ Social Security Centre}
Contract Catered Dining Facility Birmingham, AL.

Title: Assistant Foodservice Manager

Primary responsibilities included a comprehensive knowledge of all basic food preparation areas and sanitation techniques. As well as menu items per the location of this contract catering operation. Secondarily responsible for the management of a staff of eight in the production and service of guest presentations. With a menu based upon monthly/ daily local customs. As an added responsibility, the job entailed the maintenance and ordering of necessary stores

and equipment for kitchen operations as well as handling some banking operations in conjunction with the manager of the facility. The service load was a minimum 800 persons daily.

2/01 to 11/01

Spirit of Alaska c/o {Cruise West / Alaska Sightseeing}
Domestic Cruise Line Seattle, Wa.

Title: Relief Chef

Primary responsibilities include a thorough knowledge of all basic food preparation areas and sanitation techniques. Secondarily responsible for the management of a staff of four in the production and service of guest presentations. With a menu based upon seasonal/ daily local cuisines. As an added responsibility, the job entailed the maintenance and ordering of necessary stores and equipment for galley operations for a total passenger load of 100 persons.

9/99 to 6/00

Yorktown/ Nantucket Clipper c/o {New World Ship Management Co.} International Cruise Line St. Louis, Mo.

Title: Chef de Partie

Primary responsibilities include a thorough knowledge of all basic food preparation areas and techniques. Secondarily, applying the ability to prepare eggs (a la carte) for breakfast service.... all cold service items for lunch/dinner service inclusive of dressings and accompaniments, from a fresh state. At a later time, I was given the responsibility of preparing all of the hot food items for passenger service. Items based upon a daily/ seasonally changing menu for a passenger load 200 or more persons.

10/98 to 9/99

Delta Queen/ American Queen c/o {Delta Queen Steamboat Co.}

Domestic Cruise Line New Orleans, La.

Title: First Cook

Primary responsibilities include a thorough knowledge of all food preparation areas and techniques. Secondarily, the ability to prepare eggs, soups, sauces, vegetables, and meat items for passenger service. As well as the ability to manage galley operations assuring the quality of, and timely preparation of food items for crew member consumption, Accommodating a passenger and crew load of 530 persons.

5/98 to 10/98

Club Med. {Holiday Village of Sandpiper}

Resort and Country Club Port St. Lucie, Fl.

Title: Tournant Cook

Primary responsibilities consisted of the ability to rotate cooking station as necessary. The ability to perform in the pantry, bakery, hot and cold buffets {eggs, soups, sauces, vegetables, pastry arts, etc.}, for G. M.{guest} service. Secondarily, assigned a position of supervising kitchen operations of the annex a la carte restaurant, with an overall accommodation of 700 to 900 guests on the main stage, and an additional 75 seats in the annex restaurant.

10/96 to 5/98

Mississippi Queen c/o {Delta Queen Steamboat Co.}

Domestic Cruise Line New Orleans, La.

Title: Relief Sous Chef/ First Cook

Primary responsibilities include a thorough knowledge of all food preparation areas and techniques. Secondarily, responsible for maintaining the ability to prepare eggs, soups, sauces, vegetables, and meat entrees for passenger service. At a latter time assigned the responsibility of managing galley operations assuring the quality of, and timely preparation of food items for passenger consumption in the presence or in the absence of the executive chef.

8/96 to 10/96

S. H. R. M. Catering

Offshore Catering Company Lafayette, La.

Title: Night Cook/Baker

Primary responsibilities included preparation of baked goods (breads, pastries, etc.,) for daily use and consumption, as well as preparing and serving the midnight and breakfast meals for the offshore workmen... with a rig capacity of 100 workmen.

4/96 to 8/96

The Wynfrey Hotel

Four Star Four diamond Property Hoover, Al.

Title: Line Cook {Chicory's Grille}

Primary responsibilities included preparing all cold serve items on guest room dining menu, preparing cold and hot serve entree/appetizers on *Chicory's Grille* menu. Also, responsible for maintaining inventory and closing for both the main stage kitchen and Chicory's Grille kitchen.

10/95 to 3/96

Medical Center East

Hospital/Cafeteria Dining Birmingham, Al.

Title: Production Cook

Primary responsibilities included preparing all entree items for the main serving line {cafeteria} and the patient service line. Also responsible for being though roughly knowledgeable of all cooking areas {baking, vegetable prep, pantry, etc.,} to fill in as needed.

Æ EDUCATION

Jefferson State College

Culinary Arts and Management
General Education

Birmingham, Al.
August 1994
June1995

INTERESTS & ACTIVITIES

• Computer Technologies creatively defining the implementation of the computer role in the food service industry.

EXTENDED WORK HISTORY

2/95 to 1/96 The Summit Club private dining facility

Birmingham, Al. Title: Pantry Cook

5/94 to 2/95 Hollywood's Bar and Grille casual dining facility

Mountain Brook, Al. Title: Evening Cook

10/91 to 4/93 U.A.B. University Inn hotel restaurant/banquet facility

Birmingham, Al.

Title: Banquet/Pantry Cook