

R. Toney

❖ Maintaining the Balance

It has been my pleasure to work in numerous venues throughout the Western Hemisphere. My travels have allowed me service aboard cruise ships, on various tanker ships, in hotels, in hospitals and many other adventurous locales. My experiences have afforded me the luxury being adaptable to most culinary situations with minimal integration effort.

Simply put I pick up things.

In my work travels I have been allowed to experience and benefit from several interesting cuisine styles. Many of which I would not have been exposed to without pursuing this life long traveling education initiative. It is these influences which I draw on now to create the cuisine I offer today.

In more detail about my history I have been on the pathway to become a chef since I was born in Alabama. As a little one I resigned myself to watch my grandmother prepare breakfast, lunch, and dinner for a family of twelve plus myself. At this moment I knew that food holds the greatest power in humanity. To me it was more than the need for sustenance it was the common desire for good food and the pleasure it gives. In my wee eyes I witnessed the transformation from {flour, buttermilk, eggs} to a happier beginning of the day from {pasta, milk, cheese} to a satisfied conclusion to the day's trouble. It was during this time the seeds were sown for my chosen art.

As we progress to latter years I begin my career path in the traditional way of washing dishes for a small hotel in Alabama. Through dealings with my fellow cooks it came to pass I was given an opportunity to demonstrate my raw culinary artistry to the chef and my chef life began. I latter enrolled in the culinary program at Jefferson State College to formalize my training. This began my ascent into the art of culinary excellence.

As time progresses to the end of my formal training, I begin my traveling avails. I was allowed the opportunity to work for Club Med., Where I learned the lessons of patience. I was allowed to work with Delta Queen Steamboats, where I learned the art of communication. I was allowed the opportunity to work for SHRM off shore catering, where I learned the lessons of simple culinary pleasure. All these adventures leading to the development of what is now Chefmaster Suites LLC, where my message is the art of specializing.

It is important for me to note: In my travels I have learned this fact; that the well-trained chef is one who can focus on all aspects of the service and teach one.