

Sha'Asia Santiago
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Newark NJ 07105
(929)-361-3260

Objective: To contribute acquired skills in the field of Culinary Arts to a position within the Hotel/Restaurant Industry.

Skills Profile:

- * Respond well to supervision.
- * Ability to effectively convey information.
- * Good customer service-relations background.
- * Skilled in managing large quantities of food.
- * Excellent time management skills.

Experience: Edison Job Corps Academy, Edison NJ

7/2013-5/2014
Culinary Arts Trainee

- * Respond for preparing a variety of meal for special occasions.
- * Identify cut or grade of meats.
- * Read/Follow recipes to specification.
- * Maintain sanitation, health, and safety standards in work area.
- * Bake, roast, broil, and steam meats, fish, vegetables and other foods.
- * Demonstrate the use, care and cleaning of all professional kitchen equipment.
- * Clean, stock and restock work stations.
- * Serve and prepare for students and staff. (50-200)

Boys AND Girls Club, Trenton NJ
12/2012-2/2013
Volunteer

- *Assisted students with homework.
- *Assited with students giving out snack.
- *Played Games with students.

Certifications: Edison Job Corps Academy, Edison NJ
7/2013-5/2014

- * Food and Nutrition Certificate
- * Servsafe Certification
- * Obtain High School Diploma/ GED

Reference(s):

- *Yatania Billings- 732-393-3563- CTR MAnager
- *Chef Noel Wheatle- 372-985-4800-ext. 343604- CHef
- *Augutina Howard- 732-985-4800- Counselor

Job History:

Mercer County Community College

- 1200 Old Trenton Road West Windsor, NJ 08550
- * Server/ Busboy- \$11.00/ Hour
- * Anthony- 732-2-1-3058- Office
- * Debby- 732-993-72350- Office
- * Oct. 23,2014- Nov. 13,2014
- * Reason For Leaving- On Call Job

Pennington Quality Market, Pennington NJ 08534

- * Prep Cook/ Salad Maker- \$8.75/ Hour
- * Charles Coward- 609-737-0058
- * Dec. 2, 2013- Jan. 19, 2014
- * REasons For Leaving- Budget Cuts

Wild Flour Bakery And Cafe

- 2619 Main Street Lawrenceville, NJ 08648
- * Prep Cook, Server, Cashier, Dishwasher,Baker- \$13.00/ Hour
- * Boss/ Owner/Manager- Marilyn Besner- 609-933-1316 (cell)
- * Store Number -609-620-1100
- * February 12, 2015- March 31, 2016
- * Stock And Restock All Items, Opener And Closer Of Store.
- *Reasons for leaving- I Quit, I was very disrespected and couldn't take it anymore.

Corporate Chefs Elinor

- 1033 Springfield Avenue, Cranford, NJ 07016
- Dishwasher, Cashier, Deli, Prep Cook - \$11.00/ Hour
- Boss- Brandon 610-256-4465
- September 13, 2018 to February 14, 2019 / Seasonal Job

Multiple Choice (1 point each)

- d 1) A gallon is equal to _____ ounces
a. 56
b. 145
c. 32
d. 128
- c 2) Mesclun are what type of vegetable?
a. Roots
b. Beans
c. Salad Greens
d. Spices
- a+b 3) What does the term braise mean?
a. Sear quickly on both sides
b. Slowly cook in covered pan with little liquid
c. Cook on high heat and quickly
d. Slowly cook in simmering water
- b 4) At what internal temperature must chicken be cooked so that it is safe to eat?
a. 155 degrees F
b. 165 degrees F
c. 175 degrees F
d. 185 degrees F
- a 5) How do you blanch vegetables?
a. Immerse for a short time in boiling water
b. Cook lightly in butter over med heat
c. Soak in cold water overnight
d. Rub with salt before cooking
- C 6) Which of the following ingredients would you pack before measuring?
a. Olive Oil
b. Salt
c. Brown Sugar
d. White Sugar
- a 7) What is Al Dente?
a. Firm but not hard
b. Soft to the touch
c. Very hard
d. Very soft
- a 8) Food should be left out no more than
a. 2 hours
b. 3 hours
c. 4 hours
d. 5 hours

50%

Prep Cooks Test

C d x 9) Which is the improper way to thaw frozen food?

- a. In the fridge
- b. In a sink with cold water
- c. On the counter
- d. In the microwave

a 10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

b 11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

d 12) Which of the following is listed from smallest to largest?

- a. Dice, chop, mince
- b. Mince, chop, dice
- c. Chop, dice, Mince
- d. Mince, dice, chop

C b x 13) Which direction should pan handles be turned while cooking on the stove?

- a. Over the fire at all times
- b. Turned towards you for better control
- c. Turned towards the right or left at all times
- d. Over the countertop at all times

C 14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

b C x 15) Which spoon is used to remove fat from soups and stews

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

b 16) Which of the following means to cook in a small amount of fat?

- a. Season
- b. Sauté
- c. Broil
- d. Boil
- e. Fry

Prep Cooks Test

- a 17) What is a Julien cut?
- a. Food cut into long thin strips, matchstick
 - b. Food cut into long thin strips then turned and cut into a 1/8' dice
 - c. Food diced into finely chopped and uniform pieces
 - d. Cutting and peeling into oblong seven sided football like shapes
- a 18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.
- a. Sweat
 - b. Boil
 - c. Roast
 - d. Grill

Fill-in the Blank (1 point each)

- 19) Salt & Pepper are the basic seasoning ingredients for all savory recipes.
- 20) Dice : to cut into very small pieces when uniformity of size and shape is not important.

Shagora

Name _____
Servers Test

Score 20 / 35

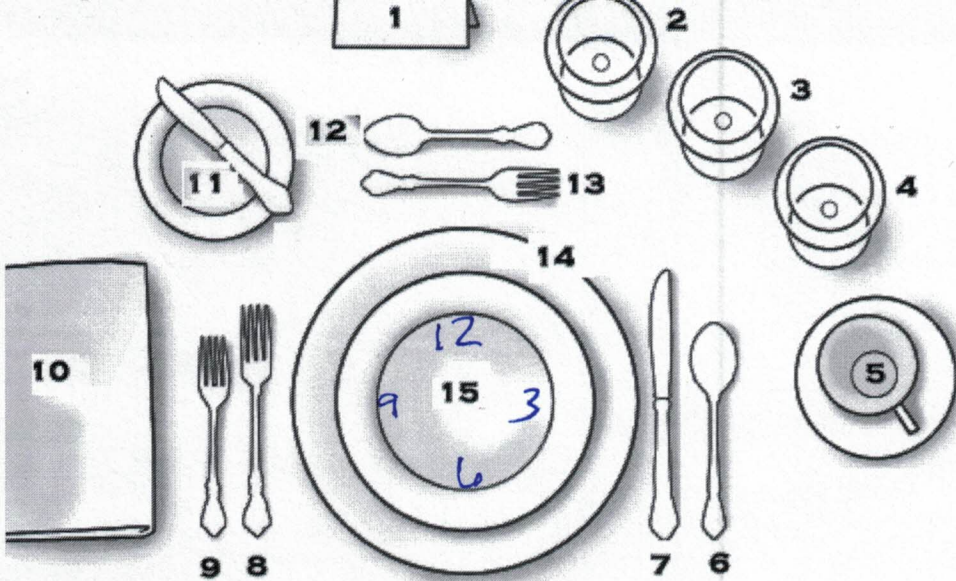
Multiple Choice

- A d X 1) Food is served on what side with what hand?
a) On the left side with the left hand
b) On the left side with the right hand
c) On the right side with the left hand
d) On the right side with the right hand
- d 2) Drinks are served on what side with what hand?
a) On the left side with the left hand
b) On the left side with the right hand
c) On the right side with the left hand
d) On the right side with the right hand
- d b X 3) Food and drinks are removed on what side with what hand?
a) On the left side with the left hand
b) On the left side with the right hand
c) On the right side with the left hand
d) On the right side with the right hand
- a 4) What part of a glass should you handle at all times?
a) The stem
b) The widest part of the glass
c) The top
- d a X 5) When you are setting a dining room how should you set up your tablecloths?
a) Neatly and evenly across the tables
b) The creases should all be going in the same directions
c) The chairs should be centered and gently touching the table cloth
d) All of the above
- d 6) If you bring the wrong entrée to a guest what should you do?
a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
b) Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
c) Try to convince the guests to eat what you brought them
d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

78%

Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>d</u> Scullery | <u>A</u> Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> Queen Mary | <u>B</u> Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron) |
| <u>A</u> Chaffing Dish | <u>C</u> Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | <u>D</u> Area for dirty dishware and glasses |
| <u>G</u> Russian Service | <u>E</u> Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | <u>F</u> Used to open bottles of wine |
| <u>C</u> Tray Jack | <u>G</u> Style of dining in which the courses come out one at a time |



Score / 35

Match the Number to the Correct Vocabulary

- 8 Dinner Fork
5 Tea or Coffee Cup and Saucer
7 Dinner Knife
4x Wine Glass (Red)
9 Salad Fork
14 Service Plate
3 Wine Glass (White)

- 10 Napkin
11 Bread Plate and Knife
1 Name Place Card
12 Teaspoon
13 Dessert Fork
6 Soup Spoon
15 Salad Plate
2 Water Glass

Fill in the Blank

1. The utensils are placed 3 inches inch (es) from the edge of the table.
 2. Coffee and Tea service should be accompanied by what extras? Dessert milk, sugar.
 3. Synchronized service is when: a style of service that is used for gourmet meal functions
 4. What is generally indicated on the name placard other than the name? Table number
 5. The Protein on a plate is typically served at what hour on the clock? Between 4
 6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
give them options ask the cooks for recommendation