

David Brown

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Sodexo/LoyolaMarymount/prep cook/retail

January2015 til June2016

Cal Tech/Pasadena/cook

November2016-

CulinaryStaffing/Hollywood/cook/prep

January2015-

Culinary Arts

Le Courdon bleu/Diploma

May2014/May2015

Mojave high/Diploma

1989-91

Culinry Arts
Knife cuts
Organization
Sanitation
Time Management
Fabrication
Line cook
Sauces

Culinary Art Diploma

Auto mechanic certificate

Overview- Professional,committed, passionate about my craft,
When it comes to working for any hirer.

Experience- Hard worker, pays attention to detail, quick learner,
Dedicated to his work, and who he is employed by.

Grill Cooks Test

Score / 40

Multiple Choice Test (1 point each)

- 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
- 2) The recommended temperature for your refrigerator is...
a) 45°F
b) 50°F
☒ c) 40°F
d) 20°F
- 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
- 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
- 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
- 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
- 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
- 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
- 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

5
87.5%

Grill Cooks Test

10) Food-handling gloves must be changed frequently and also:

- a) After handling garbage
- b) After every break
- c) After picking things up off the floor
- ☒ d) Between handling raw and cooked foods
- e) All of the above

11) A Julienne is:

- a) to cut food into 1 inch X 1 inch cubes
- b) A cooking method using high heat
- ☒ c) To cut food into 1/8 X 1/8 slices
- d) A rough cutting method producing oblong shapes

12) A gallon is equal to _____ ounces

- a) 56
- b) 145
- c) 32
- ☒ d) 128

13) How many cups are in a quart?

- a) 2
- ☒ b) 4
- c) 6
- d) 8

14) A Chiffonade is:

- ☒ a) To slice an herb or leafy vegetable into thin ribbons
- b) To de bone a fish
- c) Another name for parchment paper
- d) To cook food in liquid, or at just below the boiling point

15) Potentially hazardous hot foods must be maintained at an internal temperature of _____ or higher to be safe

- ☒ a) 145° F
- b) 135° F
- c) 160° F
- d) 180° F

16) Which of the following explains the process of poaching?

- a) Poke poultry on the thickest part in order to make sure it's tender
- b) To cook food in an oven that has reached 350° F
- ☒ c) Cook gently in water that is hot but not boiling (160°-180°)
- d) Submerge protein in boiling liquid to speed cooking time

17) If a recipe calls for 16oz of mirepoix, how many ounces of onion, celery, and carrots do you need?

- a) 8 oz of celery, 4 oz of onion, 4 oz of carrot
- b) 4 oz of celery, 8 oz of carrot, 4 oz of onion
- ☒ c) 4 oz of celery, 8 oz of onion, 4 oz of carrot
- d) 2 oz of celery, 10 oz of carrot, 2 oz of onion

18) Which of the following best describes braising?

- 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

Grill Cooks Test

19) Which of the following best describes the process of Caramelization?

- 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

20) What temperature should chicken be cooked to?

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

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

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

22) What temperature should fish be cooked to?

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

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

Butter in flour
roux ~~make~~ used to start a gravy

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

cooking butter for a extended time to purify,
used for breakfast or desserts

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

1. Bechamel
2. Veloute
3. Tomato
4. Espagnole
5. Hollandaise

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

season a grill to prevent some food
from sticking

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

yolk
butter
cayenne
salt

