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Objective:

A career-oriented position in the Culinary Arts industry

Work Experiences:

Langham Huntington Pasadena Hotel, Pasadena CA

Head Grade Manger chef

4/12- present part -time

Responsible for food preparation with a focus on banquets for luxury hotel that has 32,000 square feet of meeting space. Duties involve all banquet preparation to include salads, appetizers, pates, other cold foods and elaborate buffet presentations.

Contemporary Catering, Encino, CA

Head Chef

03/11-3/12

Contemporary Catering is a unique, full service catering and event production company that specializes in custom event creation. Events ranged from small intimate gatherings for 20 to fundraisers for 3000 guests. Responsibilities included all daily management of culinary team consisting of up to 6 team members on average; as high as 15 culinary members for large off side events. Duties included menu development, purchasing, ordering, inventory, scheduling, budgeting and labor and cost controls.

Milestones Malibu Treatment Center, Malibu CA

Executive Chef

03/09-02/11

Milestones Ranch Malibu is one of the premier dual diagnosis residential treatment centers in the country with very high guests. Responsibilities as Executive Chef included oversight of all food preparation as well as free standing restaurant. Duties included purchasing, menu development, inventory, scheduling, labor and cost controls for this center that catered to a celebrity clientele.

Beau Monde Programs, Newport Beach, CA

Personal/Private Chef

3/07-01/09

Beau Monde opened in 2001 as the very first small, boutique, luxury rehabilitation program in Newport Beach. Responsibilities were similar to duties above, catering again to an exclusive and very high-end, discerning clientele.

Black-Tie Event Service, Culver City, CA. Executive Catering

Chef1/05-1/07Black-Tie Event Service is a full-service catering and event production company. Focus was on the BT Daily menu which included corporate daily drop offs. I also managed many home parties

and special events. Events ranged from small intimate gatherings for 20 to weddings and other special events for hundreds of guests. Was a part of the Critic's Choice Awards in 2005, held at the Santa Monica Civic Center for over 600 celebrities, directors, producers and movie industry people. Daily responsibilities included management of culinary team consisting of up to 6 team members on average; as high as 15 culinary members for large off-sight events. Duties included menu development, purchasing, ordering, inventory, scheduling, budgeting and labor and cost controls.

Educations:

Los Angeles Trade Technical College, Los Angeles, CA. culinary arts program.

L.A.T.T.C. is an American Culinary Arts Federation certified program teaching a classical program with an offensive on modern production techniques.

Pittsburgh High School, Pittsburgh, KS. Graduated with Diploma.

Los Angeles Trade Technical College, graduated with (AA) degree.

Additional Information:

Certified Culinarian (CC) (AA)

Classic French and international cuisine

Microsoft words, power point, Microsoft Excel...

Prof. Management Certified (PMC)

Member of American Culinary Federation #233

National Restaurant Associated Serv-Safe certified

Grand prize winner in Korean cooking contest 2004-2005

Prep Cooks Test

Score 88/20

Multiple Choice (1 point each)

D

1) A gallon is equal to _____ounces

- a. 56
- b. 145
- c. 32
- d. 128

-3

85/20

C

2) Mesclun are what type of vegetable?

- a. Roots
- b. Beans
- c. Salad Greens
- d. Spices

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 blanche 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

C

8) Food should be left out no more than

- a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

Prep Cooks Test

C 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

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

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

N/A 11) What is the temperature range of the danger zone?

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

41° - 135°

B 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

B 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

C 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

Q 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

C 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) Chop : to cut into very small pieces when uniformity of size and shape is not important.

