

I would like to join your team, sounds like an environment I can thrive and feel productive. I am applying for pastry cook, although I do have a lot of line cook experience I want to maintain my pastry knowledge practice up to date. I will be moving closer to the city (ingleside area) with this month and I am looking to a closer job or even a part time position if available. I am free Thursday (7/14.16) or Friday (7/5/26) before 4 pm and I will be in San Francisco , currently I am commuting from the east bay so I try to be efficient with my trip to SF. Below I pasted my resume but I also attached it, the attached version is printer friendly! Thank you hope to hear from you soon.

Beatriz Dominguez

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A professional with +5 years in Food and Beverage industry, strong foundation as a Pastry and Line cook. I have the experience to back up my culinary education.

• Educational Back Ground:

- **San Francisco State University | Present**

Bachelor of Science in Business; with an emphasis in International Business

- **Contra Costa College | June 2014** Associate of Science in Culinary Arts
- **Contra Costa College | June 2014**

Associate of Science in Business Management

• Management Experience

- **The Orchard Hotel | Jan. 2014 – Feb. 2015.** As Kitchen Manager I monitored food waste, inventory levels, purchasing, team dynamic of BOH and FOH staff, organized catering events, and scheduling. I also audited invoices for accounting department and the semi-weekly pay roll of BOH staff.

• Line Cook Experience

- **Bouche French Bistro | Current**
 - Line cook, garde manger, and prep. A small space with a close team, we have input on menu design, cross-training and a menu that constantly changes with whats in season.
- **Rendez-Vous Cafe Bistro | Mar. 2015- Oct. 2012**
 - Lead line cook

- **Slanted Door** | Jan 2012- Jan 2013
 - Line cook, prep cook, raw bar, and pastry cook.
- **Pastry Cook Experience**
 - **Biscuit Bender** | Dec. 2011- Aug. 2012
 - Baker's assistant, worked with large production of breads and some laminated breads and delivering to location.
 - **Nothing Bundt Cakes** | Feb. 2012- Oct. 2012
 - Lead baker; I trained new employees and in charge of purchasing and inventory.
 - **Commodore Cruise & Events** | Aug. 2011-Jan. 2012
 - Pastry cook, experience with parties of 100- 400 people. I worked mostly with pastry production and plating, but there was cross training with other stations.
- **Retail & Customer Service**
 - **Peet's Coffee** | Feb. 2015 – Feb. 2016
 - Barista and cashier
- **other**
 - **Sunday Night Pop-ups**, Currently I have monthly pop-ups at The Burrit Room and Tavern. I plan, prepare and execute my seasonal menu.
 - **Cake orders**, I have experience with customized cake orders from birthday parties to weddings.
- **Skills and Competencies**
 - Organized and detail oriented
 - Efficient at multitasking
 - Exceptional interpersonal skills
 - Micromanaging
 - Budget planning and cost control
 - Customer service
 - Purchasing and inventory control
- **Achievements & Certifications**
 - Food Protection Manager Certification (ServSafe)
- **Languages**
 - English
 - Spanish
- **Interests**

Reading | Learning | Traveling | Eating | Painting | Hiking | Farmer's markets

Grill Cooks Test

Score 33/ 40

Multiple Choice Test (1 point each)

83%

- A 1) How much time should you take to wash your hands with soap?
B a) 1 minute
b) 20 seconds
c) Time does not matter, water temperature does
d) 5 minutes
- C 2) The recommended temperature for your refrigerator is...
a) 45°F
b) 50°F
c c) 40°F
d d) 20°F
- D 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 d) All of the above
- B 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 c) Keep the food handlers' hair in place
d) None of the above
- C 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 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
- C 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 c) 41°F and 135°F
d) 39°F and 178°F
- D 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 d) Wash, rinse, and sanitize the board prior to slicing the onions
- D 8) Which of the following is NOT an approved method to thaw potentially hazardous foods?
a) In a microwave oven
b b) During the cooking process
c) Under cool running water
d d) On a clean counter, at room temperature
- A 9) Wiping cloths stored submerged in a bucket of sanitizing solution are for:
a 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

Grill Cooks Test

- B 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

- C 20) What temperature should chicken be cooked to?
- a) 145°F
 - b) 155°F
 - ☒ c) 165°F
 - d) 175°F

- B 21) What temperature should ALL ground meat be cooked to?
- a) 145°F
 - ☒ b) 155°F
 - c) 165°F
 - d) 175°F

- A 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)

thickening agent made of equal parts fats to
equal parts flour +2

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

+3 Clarified Butter is used to saute or cook with because it has a higher burning temperature. To clarify butter gently melt in pan and ladle clarified butter out of pan to separate from milk solids

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

- 45
1. hollandaise
 2. bechamel
 3. velute
 4. Bierre Blanca
 5. Bierre rouge

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

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

• egg yolks ~~and~~ clarified butter and vinegar reduction.

+3.

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

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

80%

A

X

C

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

Cashier Test

Score 13 / 15

86%

- B 1) A roll of quarters is worth?
a) \$5.00
b) \$10.00
c) \$15.00
d) \$20.00
- A 2) A roll of dimes is worth?
a) \$5.00
b) \$4.00
c) \$3.00
d) \$2.00
- D 3) A roll of nickels is worth?
a) \$8.00
b) \$6.00
c) \$4.00
d) \$2.00
- C 4) A roll of pennies is worth?
a) \$1.00
b) \$0.75
c) \$0.50
d) \$0.25
- C 5) What does POS stand for?
a) Patience over standards
b) Percentage of sales
c) Point of sales
d) People over service
- / 6) What is the current sales tax rate in your city 10%? 8.75%
- C 7) A customer buys a bowl of soup for \$1.25, an apple \$0.90 and a soda is \$0.79. If you are given \$10.00 how much change should you give back?
a) \$4.06
b) \$2.06
c) \$7.06
d) \$5.06
- B 8) A customer buys two shirts for 10.50 each and two ball caps for \$7.25 each. If you are given \$50.00 how much change should you give back?
a) \$19.50
b) \$14.50
c) \$9.50
d) \$4.50
- D 9) A customer buys soda for \$3.75 and a hot dog for \$4.25. If you are given \$20.00 how much change should you give back?
a) \$6.00
b) \$8.00
c) \$10.00
d) \$12.00
- A 10) A customer buys two hamburgers at \$3.75 each, two bags of chips at \$1.25 each, two cookies at \$2.50 each and two sodas at \$3.25 each. If you are given \$100.00 how much change should you give back?
a) \$78.50
b) \$58.50
c) \$38.50
d) \$28.50

- B 1) After brewing a pot or kettle of coffee how long is the coffee good for until you need to re-brew?
- a) 20 minutes
 - ☒ b) 30 minutes
 - c) 60 minutes
- B 2) What are the basic ingredients of a Latte?
- a) Milk, Espresso, Whipped Cream
 - ☒ b) Espresso, Steamed Milk
 - c) Water, Espresso, and Foam
- A
B 3) When making cup of tea for a customer, how long should you tell the customer to let the tea bags steep?
- ☒ a) 2 minutes
 - b) 4 minutes
 - c) 5 minutes
- A 4) When steaming milk for a beverage, what temperature should you steam the milk to?
- ☒ a) 150-160 degrees
 - b) 190-200 degrees
 - c) 120-130 degrees
- C 5) Once an Espresso Shot has been pulled from an Espresso machine, how long do you have to mix the shot with other liquid before the shot goes bad?
- a) 8 seconds
 - b) 20 seconds
 - ☒ c) 10 seconds
- B
B 6) What do you do if a customer says their latte does not taste like there is espresso in it?
- a) Tell them you made the drink according to the recipe so it should be fine
 - ☒ b) Apologize to the customer, then add another shot of espresso to their drink and encourage the customer to return
 - c) Apologize to the customer and remake their drink according to standards
 - d) Walk away and have another barista remake their drink
- B 7) You can re-steam milk _____?
- a) Only Once
 - ☒ b) Never
 - c) Sometimes
 - d) Always
- X
A 8) What is the proper ratio of coffee grounds to water?
- a) 2 Tablespoons coffee to 6oz water
 - b) 2 Tablespoons coffee to 8oz water
 - ☒ c) 1 Tablespoon coffee to 6oz water
 - d) 2 Teaspoons coffee to 8oz water
- C 9) A customer requests a non-dairy coffee beverage and you are out of soy, what actions do you take?
- a) Make their drink with regular milk and hope they do not notice
 - b) Apologize and ask the customer to come back tomorrow
 - ☒ c) Apologize and inform the customer we are out of soy, and offer a beverage alternative
 - d) Inform your manager we are out of soy