

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 what's 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?

- a) 1 minute
- b) 20 seconds
- c) Time does not matter, water temperature does
- d) 5 minutes

B 2) The recommended temperature for your refrigerator is...

- a) 45°F
- b) 50°F
- c) 40°F
- d) 20°F

C 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

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) 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) 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) 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) 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) During the cooking process
- c) Under cool running water
- d) On a clean counter, at room temperature

A 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

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)

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

83

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

- 1. Hollandaise
- 2. Bechamel
- 3. Veloute
- 4. Buerre blanc
- 5. Buerre rouge

45

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 yolk ~~and~~, clarified butter and vinegar reduction.

83.

Prep Cooks Test

Score 16 / 20

80%

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 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

A

8) Food should be left out no more than

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

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

B

1) A roll of quarters is worth?

- a) \$5.00
- b) \$10.00
- c) \$15.00
- d) \$20.00

86%

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

X

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

8.75%

L

6) What is the current sales tax rate in your city 10%?

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

$$\begin{array}{r}
 1.25 \\
 0.90 \\
 0.79 \\
 \hline
 2.94
 \end{array}$$

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

$$\begin{array}{r}
 10.50 \\
 10.50 \\
 \hline
 21.00
 \end{array}
 \quad
 \begin{array}{r}
 7.25 \\
 7.25 \\
 \hline
 14.50
 \end{array}
 \quad
 \begin{array}{r}
 21.0 \\
 14.50 \\
 \hline
 35.50
 \end{array}
 \quad
 \begin{array}{r}
 45.00 \\
 -35.50 \\
 \hline
 9.50
 \end{array}$$

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

$$\begin{array}{r}
 4.25 \\
 3.75 \\
 \hline
 8.00
 \end{array}$$

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

$$\begin{array}{r}
 3.75 \\
 3.75 \\
 \hline
 7.50
 \end{array}
 \quad
 \begin{array}{r}
 1.25 \\
 1.25 \\
 \hline
 2.50
 \end{array}
 \quad
 \begin{array}{r}
 2.50 \\
 \times 2 \\
 \hline
 5.00
 \end{array}
 \quad
 \begin{array}{r}
 3.25 \\
 3.25 \\
 \hline
 6.50
 \end{array}
 \quad
 \begin{array}{r}
 7.50 \\
 6.50 \\
 \hline
 14.00
 \end{array}
 \quad
 \begin{array}{r}
 15.00 \\
 6.50 \\
 \hline
 21.50
 \end{array}
 \quad
 \begin{array}{r}
 100.00 \\
 -21.50 \\
 \hline
 78.50
 \end{array}$$

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 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 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

C 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