

**Ian Boyd**

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**CAREER OBJECTIVE**

To further expand my restaurant skills in a preeminent, customer oriented, environment with advancement potential.

**QUALIFYING EXPERIENCE****Michael Mina's Pabu Izakaya, 101 California St, San Francisco, CA 94111, (415) 668-7228**

November, 2015-Present  
Cook II, Saute, Garde-Manger, Hot Apps

**Surf and Sand Resort, 1555 S. Coast hwy, Laguna Beach, CA 92651, (949) 497-4477**

July, 2014-August 2015  
Garde-Manger, Hot Apps, Chef de partie-cook

**Selanne Steak Tavern, 1464 S. Coast Hwy, Laguna Beach, CA 92651, (424) 212-3638**

Oct. 2013-April 2014  
Chef de Partie-Cook 11  
Garde-Manger, Saucier, Tavern

**The Wine Gallery, 1833 South Coast Hwy #110 Laguna Beach, CA 92651, (949) 922-6952**

July 2013-December 2015  
Sauté Cook, Wood fire Oven Cook, Server, Bartender

**ReMark's, 853 Laguna Canyon Rd, Laguna Beach, CA 92651, (949) 683-5591**

July 2013 – January 2014  
Barback

**Asada Laguna, 480 South Coast Highway, Laguna Beach, CA 92651, (949) 715-5533**

August 2011-July 2013  
As an original team member, I have held multiple positions, including Dish Washer, Server Assistant, Line Cook (Pantry), Prep Cook and Bar-Back.

**Ruby's Diner, 30622 Coast Highway, Laguna Beach, CA, 92651, (949) 497-7829**

April 2009-July 2011  
Held position at Fountain Station and as Busser.

**Dairy Queen, 27782 Aliso Creek Rd, Aliso Viejo, CA 92656, (949) 362 0623**

May 2008-August 2009



## **EDUCATION**

Saddleback College, Mission Viejo, CA-Present  
Dana Hills High School, Dana Point, CA-Class of 2012

## **ACHIEVEMENTS AND CERTIFICATIONS**

Prep Kitchen Essentials Culinary Certificate  
California State Food Handler Certificate  
Restaurant Careers Regional Occupational Program Certificate  
Business Management Regional Occupational Certificate  
Young Entrepreneurs Program Certificate  
California Business Venture Certificate program, Cal State San Marcos  
Coast Hills Community Church Jr. High Leader  
Hume Lake Camp Counselor  
International PEACE volunteer to Kenya  
Army & Navy Academy Varsity Water Polo team captain  
Two time LA Marathon finisher

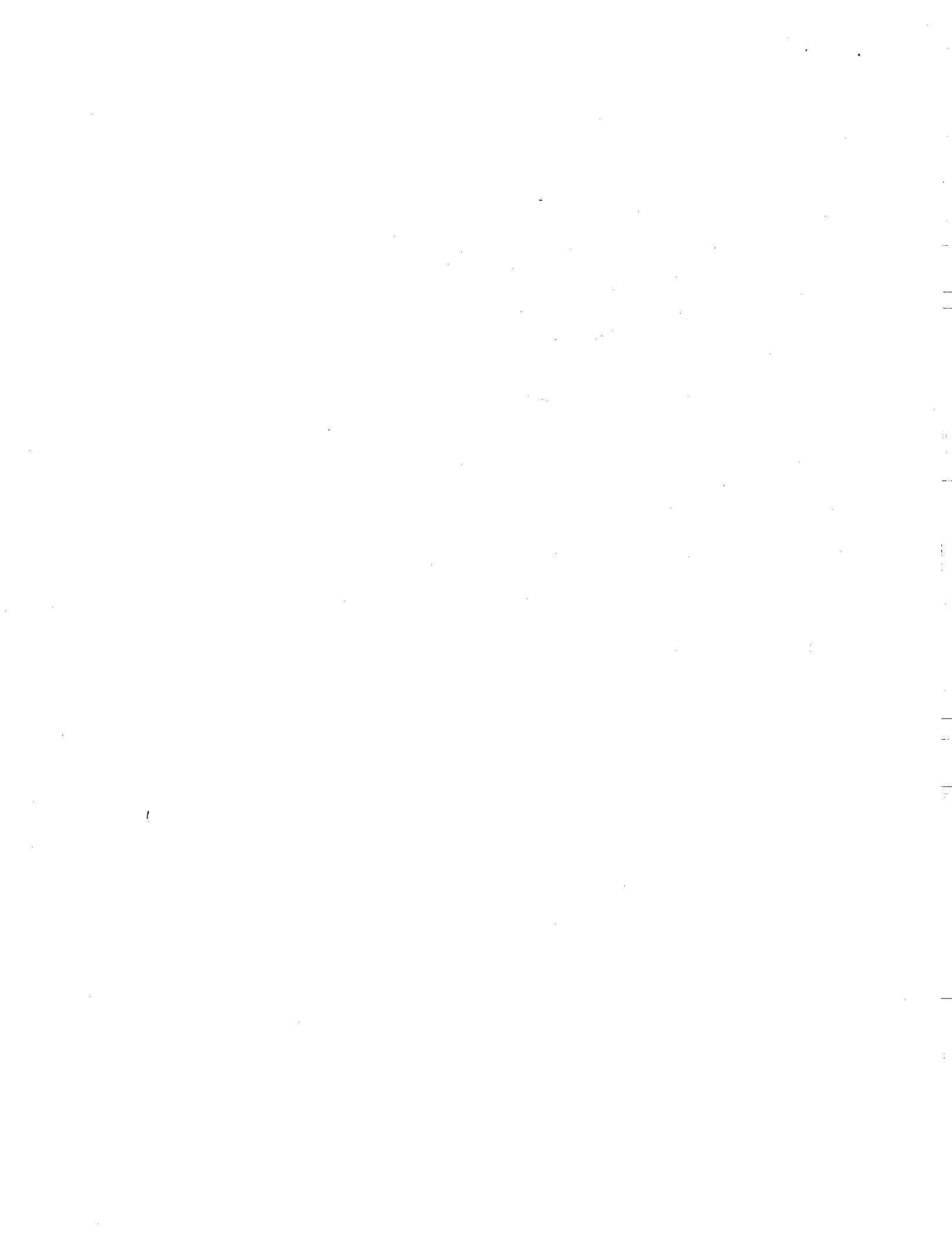
## **REFERENCES**

**Scott Macintosh**, Owner/General Mgr, Asada Laguna- (949) 510-7464  
scottmac@asadlaguna.com

**Dr. John Gunderson**, Professor of Psychology, Chapman University-949.496.6666 ext. 2920  
gundy@cox.net

**Will Ferguson**, Executive Director, Business Advancement Academy-949.337.9349  
will@theadvancementacademy.org

**Jeff Johnson**, Chief Marketing Officer, MyStay Inc. - (949) 436-0444  
Jeff.johnson264@gmail.com



**Multiple Choice (6 points)**

D 1) Carbonation \_\_\_\_\_ the rate of intoxication.  
 a) Slows down  
 b) Speeds up  
 c) Does nothing to

B 2) What are the six most commonly used spirits?  
 a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice  
 b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila  
 c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel  
 d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum

B 3) You can accept an expired ID as long as all other information is correct.  
 a) True  
 b) False

B 4) If someone has had too much to drink, serving them coffee will help sober them up.  
 a) True  
 b) False

D 5) What are the acceptable forms of ID for Alcohol Consumption?  
 a) State or Government Issued ID Card or Drivers License  
 b) Passport or Passport ID Card (as long as it lists the person's date of birth)  
 c) School ID or Birth Certificate  
 d) A & B  
 e) A, B & C

B 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.  
 a) True  
 b) False

77%

8

**Vocabulary (9 points)**

Match the word to its definition

C "Straight Up"

a.) Used to crush fruits and herbs for craft cocktail making

F Shaker Tin

b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

I "Neat"

c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

A Muddler

d.) To pour  $\frac{1}{2}$  oz of a liquor on top

B Strainer

e.) Used to measure the alcohol and mixer for a drink

C Jigger

f.) Used to mix cocktails along with a pint glass and ice

G Bar Mat

g.) Used on the bar top to gather spills

D "Float"

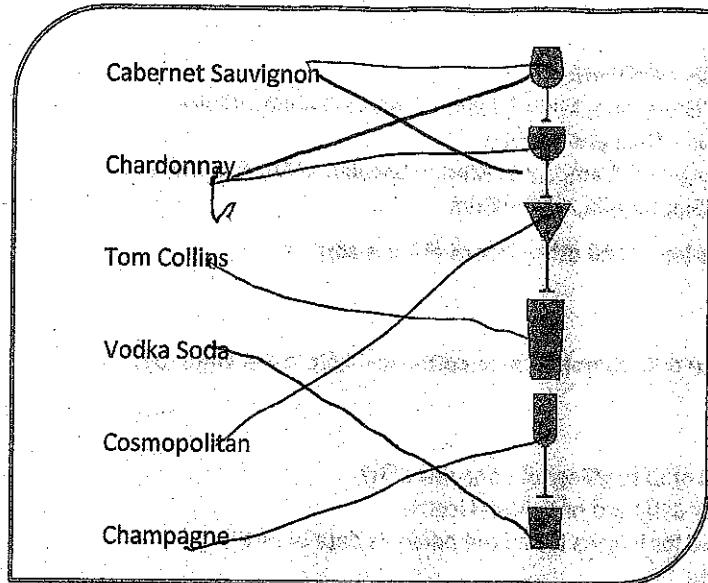
h.) Requesting a separate glass of another drink

H "Back"

i.) Means to serve spirit room temperature in a rocks glass with no ice

**Glassware (6 points)**

Match the correct glass to the drink



-2

**Answer and Question (14 points)**

Provide examples of 3 brand name "top shelf" spirits (3 points): Don Julio, Tanguay, Jameson

What are the ingredients in a Manhattan? Whiskey, sweet vermouth, and bitters, cherries

What are the ingredients in a Cosmopolitan? Vodka, Lime juice, Cranberry, and Cointreau. Triple Sec

What are the ingredients in a Long Island Iced Tea? Simple Syrup, Tequila, vodka, rum, triple sec, gin, and coke

What makes a margarita a "Cadillac"? Margarita with Grand Marnier

What is simple syrup? 1 part sugar 1 part water

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

No this is illegal

What should you do if you break a glass in the ice? Clear out ice, clean, and replace

When is it OK to have an alcoholic beverage while working? No

What does it mean when a customer orders their cocktail "dirty"? This gets Olive Juice

What are the ingredients in a Margarita? Lime, tequila, Cointreau, Sweet & Sour

**Cashier Test**

**Score 12 / 15**

B

1) A roll of quarters is worth?

- \$5.00
- \$10.00
- \$15.00
- \$20.00

80%

A

2) A roll of dimes is worth?

- \$5.00
- \$4.00
- \$3.00
- \$2.00

D

3) A roll of nickels is worth?

- \$8.00
- \$6.00
- \$4.00
- \$2.00

A

4) A roll of pennies is worth?

- \$1.00
- \$0.75
- \$0.50
- \$0.25

C

5) What does POS stand for?

- Patience over standards
- Percentage of sales
- Point of sales
- People over service

X/

6) What is the current sales tax rate in your city 2%? 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?

$$\begin{array}{r}
 1.25 \\
 0.90 \\
 0.79 \\
 \hline
 2.94
 \end{array}
 \quad
 \begin{array}{r}
 10.00 \\
 - 2.94 \\
 \hline
 7.06
 \end{array}$$

- \$4.06
- \$2.06
- \$7.06
- \$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?

$$\begin{array}{r}
 14.50 \\
 21 \\
 \hline
 35.50
 \end{array}
 \quad
 \begin{array}{r}
 50.00 \\
 - 35.50 \\
 \hline
 14.50
 \end{array}$$

- \$19.50
- \$14.50
- \$9.50
- \$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?

$$\begin{array}{r}
 14.50 \\
 21 \\
 \hline
 35.50
 \end{array}
 \quad
 \begin{array}{r}
 20.00 \\
 - 14.50 \\
 \hline
 5.50
 \end{array}$$

- \$6.00
- \$8.00
- \$10.00
- \$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?

$$\begin{array}{r}
 100.00 \\
 21.50 \\
 \hline
 78.50
 \end{array}$$

- \$78.50
- \$58.50
- \$38.50
- \$28.50

A

11) Counterfeit pens should be used on which three denominations?

- a) \$20, \$50, \$100
- b) \$10, \$20, \$50
- c) \$5, \$50, \$100
- d) \$10, \$20, \$50

B

12) How many times should you count change when giving it to the customer?

- a) one
- b) two
- c) three
- d) no need to count

**Question & Answer:**

13) What is the minimum age for legal alcohol purchases? 21

14) What are the acceptable forms of ID for alcohol purchases? Passport, Identification Card, or

15) How many \$20 bills are in a bank band? 5 100 Drivers License

## Grill Cooks Test

Score 34/ 40

### Multiple Choice Test (1 point each)

6 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

85%

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

- a) 45°F
- b) 50°F
- c) 40°F
- 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) All of the above

D 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

D 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

E 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

C 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

D 12) A gallon is equal to \_\_\_\_\_ ounces

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

B 13) How many cups are in a quart?

- a) 2
- b) 4
- c) 6
- d) 8

A 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

B 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

C 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

X 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

C 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

A 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 c) 165°F  
d) 175°F

~~A~~ 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)

A roux is used to thicken a sauce, consisting of flour and water, fat (butter or lard)

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

Clarified Butter is melted and strained, separating all the impurities

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

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

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

To season a grill is to clean with oil and salt. This is important so what you are

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

Egg Yolk, butter Emulsified cooking doesn't get old flaky nasty residue with lemon juice, salt, and Cayenne Pepper

