

Patrick M. Evans

phone: 314-856-3075

email: patme736@gmail.com

260 Page #6, San Francisco CA, 94102

### Qualifications

Excellent background in fine kitchens & restaurants including, both operations and management. Skilled in restaurant procedures including, menu planning, ordering, cleanliness, etc.. Significantly experienced in training & teaching kitchen staff. Proficient in whole animal butchery and meat cutting. Self-starting and accustomed to a fast-paced work environments. Most importantly, always eager and open to learning more about the craft.

### Employment

May 2015-July 2016

**Sous Chef, Lord Stanley**, San Francisco, California

Responsibilities include: Helping run dinner service while maintaining high quality standards. Preparation of all cold items. Ordering and receiving. Collaborating on frequently changing menu. Research and development.

January 2015-May 2015

**Chef De Partie, Al's Place**, San Francisco, California

Helped to open Al's Place with Chef Aaron London, formulating opening recipes, systems and overall organization of the kitchen.

August 2014-January 2015

**Freelance, Huxley & Kin Khao**, San Francisco, California

Huxley: Worked with Chef Sara Hauman to establish opening systems and recipes.

Kin Khao: Cooked on multiple stations and filled in as needed.

May 2013-July 2014

**Sous Chef, Central Kitchen**, San Francisco, California

Responsibilities include: Expediting dinner service. Training kitchen staff while monitoring and upholding high quality standards. Menu planning. Ordering of dry goods, fish, and proteins, and taking inventory. Butchery of whole animals: pig, lamb, fish, and poultry.

May 2012-May 2013

**Chef De Partie, Central Kitchen**, San Francisco, California

Responsibilities included: Cooking on all stations. Producing top quality mise en place. Collaboration with the chef on all menu items. Training new kitchen staff.

November 2010-May 2012

**Chef De Partie, Bar Agricole**, San Francisco, California

Responsibilities Included: Preparation of daily changing mise en place. Collaboration with the chef on dishes appointed to me for that day, cooking on the line during high volume dinner services. Butchery of whole animals, pigs, lamb, and poultry.

March 2008 – June 2009

**Chef De Partie, Restaurant Gary Danko**, San Francisco, California

Responsibilities Included: Meat Vegetable Station: Preparing all of the starch and vegetables for the meat protein dishes, working as a team with the protein cook during service to plate dishes. Hot Apps: Preparation of all hot appetizers, searing foie gras, making risottos, blinis, and creating amuse bouche every day. Gard Manager: Preparation of all cold appetizers.

**Grill Cooks Test**

**Score 36/40**

**Multiple Choice Test (1 point each)**

- A 1) How much time should you take to wash your hands with soap?
- a) 1 minute
  - B 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) 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 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
- K 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
  - A 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)

*Roux is equal parts Fat + flour that is used to thicken liquid*

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

*Heating Butter slowly, skimming milk solids so you are left with only Fat. This allows for a higher smoke point*

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

- 1. Espagnole
- 2. Beurre blanc
- 3. Tomato
- 4. Veloute
- 5. Hollandaise

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

*To oil the bars of a grill, helps stop sticking*

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

- Butter
- yolks
- lemon juice
- salt
- cayenne pepper