

Ann Roldan

820 O'Farrell Street, San Francisco, CA 94109

PHONE: (415) 504-0284 – e-mail: amparoroldan81@gmail.com

OBJECTIVE:

To utilize my food service technology skills and hospitality experience while facilitating professional growth.

SUMMARY OF QUALIFICATIONS:

- Experience in industrial, commercial and catering including small and large kitchens
- Received ServSafe certificate in the principles and techniques of food preparation and kitchen (06/2005)
- Attended San Francisco City College and received certificate in the Food Technology and Hospitality Program (06/2006)
- Meticulous worker; attentive to quality control; detail oriented
- A dependable, punctual, resourceful and hardworking employee

RELEVANT SKILLS & EXPERIENCE

Server (Front of House)

- Experience serving in fine dining settings including banquets
- Set up and take down of small (50 people) and large(200-800) fine dining events
- Specialized in formal table setting and napkin folds
- Ensured guest enjoyed a relaxed and comfortable atmosphere
- Provided friendly advice to a wide range of people, promoting customer- oriented image

Cook (Back of House)

- Experience as a cook in pantry, salad bar and frontline
- Knowledge and experience in preparing meats and fish in various ways
- Excellent knife skills
- Expert attention to kitchen sanitation and temperature as well as food and equipment procedures

EMPLOYMENT HISTORY

In Home Support Services	Cook/Aid	San Francisco, CA	07/12 to present
Raphael House	Cook	San Francisco, CA	12/14 - 02/16
RAMS/Adult Mental Health	Assistant Cook	San Francisco, CA	05/13 - 04/14
Pacifica Skilled Nursing	Assistant Cook	Pacifica, CA	10/13 - 02/14
S.F. Towers – ECS	Server/Dietary Aide/Security	San Francisco, CA	05/09 – 04/10
Terre Gallery	Set-up/Server/Prep-Cook	San Francisco, CA	12/06 – 02/09
Amiee	Set-up/Server/Prep-Cook	San Francisco, CA	04/08 – 10/09
PartyStaff	Cook/Server/Set-up	San Francisco, CA	09/05 – 10/08

• Establishments worked for with PartyStaff included: McCalls Catering, Global Gourmet, Paula LeDuc Fine Catering, Pixlar, PG&E Energy Center, Bon Appetit, Guckenheimer and Chartwells

Multiple Choice (1 point each)

C

1) A gallon is equal to ____ounces

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

-2 90%

L

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

AC

8) Food should be left out no more than

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

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

R

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

*in
Correct*

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

Grill Cooks Test

Score / 40

Multiple Choice Test (1 point each)

- R 70%

B 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

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

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)

thickener agent; Fat + Flour

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



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

1. Brown
2. white
- 3.
- 4.
- 5.

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

(Clean + oil)

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



Name _____

Score 33 / 35

Servers Test

Multiple Choice

- 1) Food is served on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand
- 2) Drinks are served on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand
- 3) Food and drinks are removed on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand
- 4) What part of a glass should you handle at all times?
 a) The stem
 b) The widest part of the glass
 c) The top
- 5) When you are setting a dining room how should you set up your tablecloths?
 a) Neatly and evenly across the tables
 b) The creases should all be going in the same directions
 c) The chairs should be centered and gently touching the table cloth
 d) All of the above
- 6) If you bring the wrong entrée to a guest what should you do?
 a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
 c) Try to convince the guests to eat what you brought them
 d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

Match the Correct Vocabulary

D Scullery

E Queen Mary

F Chaffing Dish

G French Passing

H Russian Service

I Corkscrew

C J Tray Jack

- A. Metal buffet device used to keep food warm by heating it over warmed water
- B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)
- C. Used to hold a large tray on the dining floor
- D. Area for dirty dishware and glasses
- E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
- F. Used to open bottles of wine
- G. Style of dining in which the courses come out one at a time