

Shawn Hall

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More than fifteen years of professional cooking and kitchen management experience. Exemplified leadership qualities, professionalism, HAACP trained and Safeserve certified. Knowledgeable of safe food handling protocols and workplace safety practices.

PROFESSIONAL EXPERIENCE

Gauder Bouquet Catering, San Francisco, CA

Owner/Operator/Chef

9/2013 – Present

- Prep & prepare all food items
- Created menus for events
- Manages operation costs and expenses
- Provides exceptional guest services during private events and banquets
- Efficiently maintains the proper stock levels in kitchen and ordered new supplies when required
- Develop strategies and new ideas to cater a diverse group of clientele

Boxing Room, San Francisco, CA

Lead Line Cook

9/2011 – 9/2013

- Prepared all food items for brunch, lunch and dinner choices
- Worked all stations; fry, sauté, broiler, pantry and oyster bar
- Responsible for all sanitation and cleaning of all machines

Ardenwood Assisted Living, San Francisco, CA

Line Chef

8/2008 – 11/2009

- Prepped & prepared all menu items for breakfast, lunch and dinner
- Responsible for maintaining high standards of sanitation, safety, proper food storage and handling in accordance with Health Department, Federal and State codes
- Assisted in assuring proper receiving, storage, preparation, serving, sanitation, and cleaning procedures were followed.
- Monitored diets, food preferences and dislikes of residents
- Maintained cooking equipment and working areas, and did related work as required
- Prepared food items of sufficient quality and quantity to meet the needs of the residents for the dining room, Health Care Center & Shelter Care Center.

Linker Inc. Defense Language Institute, Monterey, CA

Short Order Grill Cook

2/2007 – 8/2008

- Took orders from Military Personnel and cooked food to specification
- Prepped all food for short order and full service line
- Cleaned food preparation equipment, work areas, counters and tables

Los Altos Golf & Country Club, Los Altos, CA

Line Chef

10/2005 – 1/2007

- Prepared all mizoplaza for line and themes given by chef
- Created new hot and cold dishes
- Maintained sanitation standards and proper food storage

Embassy Suites/Steamers on the Bay, Burlingame, CA

Line Chef

5/2001 – 8/2005

- Prepared lunch menu items and created specials
- Performed multiple tasks in a fast pace environment
- Maintained correct storage of all foods, inventory, and sanitation

Crown Plaza Foster City, CA

Sous Chef

11/2000 – 5/2001

- Supervised all kitchen personnel
- Responsible for all ordering and inventory
- Planned and prepared all special café, bistro and restaurant menus daily

Grill Cooks Test

Score 35/40

88%

Multiple Choice Test (1 point each)

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

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

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

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

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

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

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

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

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

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

155

21) What temperature should ALL ground meat be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

155

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)

Flour, butter, Thickener

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

Melt butter then skim cream off, can be used for dipping or cooking

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)

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

~~Egg whites~~ EGG YOLKES clarified BUTTER Fresh Lemon
TABASCO
salt pepper