

# Shawn Hall

1270 Buchanan St, San Francisco, California 94115 • 510-207-9763 • Chefshawn201046@yahoo.com

---

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)**

- 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
- dx 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
- e 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
- b 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 coved, 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)

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

~~EGG WHITES~~ EGG Yolkes & Clarified Butter Fresh Lemon  
Tabasco.  
Salt pepper