

CURTIS MCELDRY

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OBJECTIVE

To find gainful employment where my skills and abilities can be fully utilized

SUMMARY OF QUALIFICATIONS

- **Loading, Unloading, Cleaning & Janitorial work:** experienced with using various cleaning products and equipment, knowledge of hazardous materials and understands the importance of disposing of waste materials in a responsible manner
- **Take pride in Customer Service:** Courteous, works well independently and as part of a team, cultural competent and accommodating of customer needs
- **Take pride in reliability:** Dependable, careful with procedures, safety-conscious and always willing to learn and develop new skills

EXPERIENCE DETAILS

DELIVERY DRIVER	NOAH'S BAGELS (TEMPORARY POSITION)	1/2011-5/2011
	<ul style="list-style-type: none">▪ Delivering and sorting out products for Noah's Bagels▪ Stocking and cleaning facility▪ Providing excellent customer service	
RESTAURANT BUSSE	GHIRARDELLI CHOCOLATE RESTAURANT SHOP	9/08-11/2010
	<ul style="list-style-type: none">▪ Can clear, clean and monitor busy dining areas indoors and outdoors while maintaining cleanliness and safety at all times▪ Observed and maintained restaurant stock supplies including, napkins, utensils, trays and kept products replenished▪ Physically capable and experienced sorting, hauling and disposing of trash and other materials in a recyclable, green-friendly method▪ Flexible and willing to work most shifts including; weekends, evenings, and holidays▪ Trained to perform other restaurant duties, and fill-in inventory clerk and cashier	
DELI/COURTESY CLERK	SAFEWAY, INC. (DELI DEPARTMENT)	11/2006-1/2008
	<ul style="list-style-type: none">▪ Took deli orders, made food recommendations to customers' satisfaction▪ Handled numerous cash and credit transactions and balanced correctly▪ Stocked necessary products, straws, cups, plates, napkins and utensils▪ Cleaned Deli and surrounding common areas, all surfaces	
MAIL HANDLER	UNITED STATES POSTAL SERVICE	11/2007-01/2008
	<ul style="list-style-type: none">▪ Sorted mail to different locations▪ Loaded and unloaded trucks▪ Sorted incoming and outgoing mail into mail rack pigeonholes or into mail sacks according to destination▪ Delivered mail within post office grounds	

EDUCATION

City College of San Francisco	Associate Degree	2010-In-progress
George Washington High School	San Francisco, CA	High School Diploma

Prep Cooks Test

Score / 20

Multiple Choice (1 point each)

1) A gallon is equal to _____ ounces
a. 56
b. 145
c. 32
d. 128

2) Mesclun are what type of vegetable?
a. Roots
b. Beans
c. Salad Greens
d. Spices

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

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

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

6) Which of the following ingredients would you pack before measuring?
a. Olive Oil
b. Salt
c. Brown Sugar
d. White Sugar

7) What is Al Dente?
a. Firm but not hard
b. Soft to the touch
c. Very hard
d. Very soft

8) Food should be left out no more than
a. 2 hours
b. 3 hours
c. 4 hours
d. 5 hours

70%

9) Which is the improper way to thaw frozen food?

- a. In the fridge
- b. In a sink with cold water
- c. On the counter
- d. In the microwave

10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

12) Which of the following is listed from smallest to largest?

- a. Dice, chop, mince
- b. Mince, chop, dice
- c. Chop, dice, mince
- d. Mince, dice, chop

13) Which direction should pan handles be turned while cooking on the stove?

- a. Over the fire at all times
- b. Turned towards you for better control
- c. Turned towards the right or left at all times
- d. Over the countertop at all times

14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

15) Which spoon is used to remove fat from soups and stews?

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

16) Which of the following means to cook in a small amount of fat?

- a. Season
- b. Sauté
- c. Broil
- d. Boil
- e. Fry

Prep Cooks Test

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

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

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

