

CURTIS McELDRY

SAN FRANCISCO, CA 94124

(408)706-3510

EMAIL: MCELDRYC@YAHOO.COM

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
- Delivering and sorting out products for Noah's Bagels
 - Stocking and cleaning facility
 - Providing excellent customer service
- RESTAURANT BUSSER** GHIRARDELLI CHOCOLATE RESTAURANT SHOP 9/08-11/2010
- 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
- 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
- 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

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 blanch 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

Prep Cooks Test

- 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.

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