

Travis Brummett  
3706 39th ave Oakland CA  
5743227474  
Travisbrummett90@Gmail.com

Passionate and certified cook seeking a position where I can commit to workplace values and deliver exceptional food services.

#### CERTIFICATIONS

- Advanced Culinary Certificate of Completion
- Food Handlers Card
- ServSafe Certification
- ServSafe Alcohol Certification

#### AREAS OF EXPERTISE

- Knife skills: dice/mince/julienne/chiffonade
- Excellent plate presentation skills
- On-time and dependable
- Knowledge of specific herbs, spices, and wine
- Great listening skills
- Fruit/Vegetable wash and prep
- Ability to execute orders quickly
- Salad prep and dressing
- Inventory/ Quality Control
- Follow proper sanitation and hygiene protocol
- Work well under pressure
- Mother sauces and sub sauces
- Preparation of appetizers/canapés
- Operate grill and deep fryer
- Baking breads, pastries, and cakes
- Design and plating of desserts
- 

#### EXPERIENCE

Junior sous chef, Oakland yacht club

8/30/2015-present

- I Tracked food waste
- Helped the executive chef come up with new menu ideas for weekly menu changes
- Made sure the daily cleaning projects were accomplished
- Line cooked for Service
- Organized dry storage and the walk in

Lead Prep Cook, Palomino San Francisco, CA

1/15/2015 -

8/25/2015

- Delivered outstanding service to guests at regular meals as well as events.
- Properly prepared and stored menu items according to standards.
- Managed orders in a timely and efficient manner.
- Utilized personal protective equipment.
- Followed all health and safety standards.

#### EDUCATION

Advanced Culinary Training, Treasure Island Job Corps, San Francisco, CA

4/2014 to

8/2015

- Identified how to follow all company safety and security policies and procedures.
- Determined necessary procedures for preparing and cooking food according to standards.
- Established strong communication skills.
- Interacted with classmates to ensure excellent production and service.
- Demonstrated ownership of a station including stocking, setting up and breaking down.



# Travis Brummett

Advanced Culinary Arts Graduate

351 Avenue H - San Francisco, CA 94130

574-322-7474

Travisbrummett90@gmail.com

- Created and executed a menu.
- Serviced visitors in casual and fine dining restaurants and catered events.
- Developed clean and professional image.
- Gained extensive knowledge in how to use kitchen equipment.

Basic Culinary Training, Atterbury Job Corps, Atterbury, IN  
5/2014

8/0213 to

Elkhart Memorial High School, Elkhart, IN  
• High School Diploma

8/2008 to 6/2012



**Grill Cooks Test**

**Score / 40**

**87%**

**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

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

D 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**

E 10) Food-handling gloves must be changed frequently and also:

- a) After handling garbage
- b) After every break
- c) After picking things up off the floor
- d) Between handling raw and cooked foods
- e) All of the above

C 11) A Julienne is:

- a) to cut food into 1 inch X 1 inch cubes
- b) A cooking method using high heat
- c) To cut food into 1/8 X 1/8 slices
- d) A rough cutting method producing oblong shapes

D 12) A gallon is equal to \_\_\_\_\_ ounces

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

B 13) How many cups are in a quart?

- a) 2
- b) 4
- c) 6
- d) 8

A 14) A Chiffonade is:

- a) To slice an herb or leafy vegetable into thin ribbons
- b) To de bone a fish
- c) Another name for parchment paper
- d) To cook food in liquid, or at just below the boiling point

B 15) Potentially hazardous hot foods must be maintained at an internal temperature of \_\_\_\_\_ or higher to be safe

- a) 145° F
- b) 135° F
- c) 160° F
- d) 180° F

C 16) Which of the following explains the process of poaching?

- a) Poke poultry on the thickest part in order to make sure it's tender
- b) To cook food in an oven that has reached 350° F
- c) Cook gently in water that is hot but not boiling (160°-180°)
- d) Submerge protein in boiling liquid to speed cooking time

A 17) If a recipe calls for 16oz of mirepoix, how many ounces of onion, celery, and carrots do you need?

- a) 8 oz of celery, 4 oz of onion, 4 oz of carrot
- b) 4 oz of celery, 8 oz of carrot, 4 oz of onion
- c) 4 oz of celery, 8 oz of onion, 4 oz of carrot
- d) 2 oz of celery, 10 oz of carrot, 2 oz of onion

C 18) Which of the following best describes braising?

- 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

## 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

D 21) What temperature should ALL ground meat be cooked to?  
a) 145°F  
b) 155°F  
c) 165°F  
d) 175°F

9 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

to thicken a sauce

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

so the butter fat won't burn  
in oils spice +1.5

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

1. Fumete
2. Hollandaise
3. Espagnole
4. Velouté
5. Bechamel

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

to have a coat on the grill so food won't  
stick. it will go on rock flat

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

egg yolk  
lemon juice  
clarified butter  
salt + Hot sauce

