

Luis Angel Juarez

1565 1/4 South Hobart Blvd Los Angeles California 90006
Deathemperor1159.lj@gmail.com 323-476-5606

Objective: TO OBTAIN A JOB IN THE COLONARY FIELD OF MY EXPERIENCE. MY ABILITIES CHALLENGED BY PROJECT MANAGEMENT ASSISTING THE EXECUTIVE CHEFF, BOOST UP SALES AND PROVDE GREAT CUSTOMER SERVICE.

SKILLS AND ABILITIES:

- COMUNICATION SKILLS ARE FLUENT IN SPANISH AND ENGLISH, DIRECT, FRIENDLY AND ATTENTIVE, WITH OTHERS
- ORGANIZED WORK SCHEDULES USING UPTO DATE DOCUMENTES, PREP LIST AND CONSTANT TRACKING INVENTORY PRODUCTION
- NETWORKING ALL INCOMING/OUTGOING MARKET USAGE OF PRODUCE AND DAILY ORDERS ACCORDING TO BUDGET
- GOOD COMMUNICION AND CUSTOMER SERVICE SKILL, INCLUDING RESOLVING COMPLAINTS USING A REMODY METHOD

Education Field Experience:

ITT-TECHNICAL INSTITUTE: PRIVATE VOCATINAL SCHOOL
6101 WEST CENTINELA AVENUE CULVER CITY CALIFORNIA 90230
MAJOR: SOFTWARE DEVELOPMENT

310-417-5800
ATTENDED FROM 2013-2014

SANTA MONICA COMMUNITY COLLEGE: AET CAMPUS
1900 PICO BULEVARD SANTA MONICA CALIFORNIA 90405
MAJOR: GENERAL EDUCATION / GRAPHIC DESIGN / VIDEO GAME DESIGN

310-434-400
ATTENDED FROM 2008-2012

Work Experience:

WOLFGANG PUCK:

CMS HOSPITALITIES (TERMINAL 6) LAX

STORE OPENING FROM DEC 7 TO CURRENT

LOS ANGELES INTERNATIONAL AIRPORT, 1 WORLD WAY, LOS ANGELES CA 90045

310-215-5169

AS A SENIOR COOK KNOWLEDGE OF THE STATIONS FUNCTIONS FOR THE MENU AND PROCEDURES ARE REQUESTED OF ME, DAILY ROUTINE FALLOW UPS, CHECKING LINE FOR PRODUCE ROTATIONS, SET UP ALL NECESSARY ROTATIONS FOR LUNCH SERVICE FROM BREAKFAST.AS A COOK RUNNING THE LINE WILE TRACTING PREP. THE TASTE ALL THE AOLI'S IS NEEDED TO MEET RECEPIE STANDARDS.OVER MY ENTIRE JOB IS TO BREAK ALL COWERKERS, AND RUN ALL STATIONS.

LA BOULAUNGE- STARBUCKS: [CAFÉ-DINING BREAKFAST-LUNCH-DINNER RESTAURANT]

323-525-0164

359 SOUTH LA BREA AVE LOS ANGELES CALIFORNIA 90036

SINCE MARCH 2014

LINE COOK – PREP LEAD

(HELPED OPEN RESTURANT AFTER COMPLETING TRANING) by: MASTER CHEF'S BERNARD & JEFF

LEAD PREP MANAGEMENT, PRODUCE ORDERING & MENU DISH PLATING AND SERVING, ALL ITEMS DONE BY RECEPIE'S.

OLLO – GOOGIES

213-749-0625

23750 PACIFIC COAST HIGHWAY MALIBU CALIFORNIA 90265

FROM JULY 2015 TO OCTOBER

LINE COOK

PREP, PORTIONING, COOKING AND PLATING 10 DIFFERENT SALADS, TURKEY CLUB SANDWISH WITH FRIES, BRUSSELS SPROUTS, QUINOA VEG BURGER. RESPONSIBLE FOR MAINTAINING LINE STOCKED, FRYER AND FLAT STOVE CLEAN AND READY FOR SERVICE.

Gladstone

LINE COOK- SALAD STATION

310-454-3474

17300 PACIFIC COAST HIGHWAY LOS ANGELES CALIFORNIA 90272

MARCH2015- SEPTEMBER

AS A BUTCHER CUTTING UP CALAMARY, COD FISH, HALIBUT, DEVINE AND CLEAN ALL SHRIMP, PREPING FRESH CLEAN LOBSTER, CRISPY SLICED IN HOUSE SMOKED PORK BELLY BACON, BAKED DAILY THE SEASONED CHICKEN BREAST AND TURKEY FOR SERVICE. CUT AND SHOCKED ALL LETTUCES FOR SALAD PLATES, MAINTAINED TRACK OF ALL MARINATED AND AVAILABLE PRODUCT

Interest & Activities:

BLOOD RED PRODUCTION:

NETWORKING-PROMOTING-SALES BOOKING MANAGEMENT COMPANY FOR LOCAL BANDS AND SUPPORTING ART

ORGANIZING LIVE MUSIC PERFORMANCES & SETTING EVENT DATE SCHEDULING & FLYER PROMOTIONINVESTED EXPERIENCE

SKILLS: WRITTEN MUSIC COMPESSION-MUSICIAN SKILL; PERCUSSION TECHNITIAN. WORK WITH DIGITAL SOUND. RECORDING

ENGINEERING & PRODUCING PUBLISHER. TECHNICAL COMPUTER FUNDAMENTALS: VISUAL GRAPHICS ART'S-CARTOON ANIMATION-GAME DEVELOPMENT-POGRAMING

1555 1/4 South Hobart Blvd Los Angeles California 90005
323-476-2808
Drethmber212@gmail.com

TO OBTAIN A JOB IN THE COMPANY FIELD OF MY EXPERIENCE, MY ABILITIES CHALLENGED BY PROJECT
MANAGEMENT ASSISTANT THE EXECUTIVE OFFICE, ABOUT US SALES AND PROMOTIONS CUSTOMER SERVICE

SKILLS AND ABILITIES:

- COMMUNICATION SKILLS ARE FLUENT IN SPANISH AND ENGLISH, DIRECT, FRIENDLY AND ATTENTIVE, WITH OTHERS
- ORGANIZED WORK SCHEDULES USING UP TO DATE DOCUMENTS, PREP LIST AND CONSTANT TRACKING INVENTORY PRODUCTION
- NETWORKING AND INFLUENCING MARKET USAGE OF PRODUCT AND DAILY ORDERS ACCORDING TO BUDGET
- GOOD COMMUNICATION AND CUSTOMER SERVICE SKILL, INCLUDING RESOLVING COMPLAINTS USING A REMEDY METHOD

Education Field Experiences:

ITT-TECHNICAL INSTITUTE PRIVATE VOCATIONAL SCHOOL
6101 WEST CENTINELA AVENUE CULVER CITY CALIFORNIA 90230
MAJOR SOFTWARE DEVELOPMENT
SANTA MONICA COMMUNITY COLLEGE - AET CAMPUS
1900 PICO BLVD SANTA MONICA CALIFORNIA 90405
MAJOR GENERAL EDUCATION / GRAPHIC DESIGN / VIDEO GAME DESIGN
ATTENDED FROM 2008-2013
310-434-4000
ATTENDED FROM 2013-2014
320-417-2800

Work Experience:

LOS ANGELES INTERNATIONAL AIRPORT, 1 WORLD WAY, LOS ANGELES CA 90005
CHIEF HOUSEKEEPER/TERMINAL #11A
STOREKEEPING FROM DEC 23 TO CURRENT
320-512-2189
AS A SENIOR COOK KNOWLEDGE OF THE STATION'S FUNCTIONS FOR THE MENU AND PROCEDURES ARE REQUESTED OF ME. DAILY ROUTINE FOLLOW UPS, CHECKING LINE FOR PRODUCE ROTATIONS, SET UP ALL NECESSARY ROTATIONS FOR LUNCH SERVICE FROM BREAKFAST A COOK RUNNING THE LINE WILL TRACKING PREP THE FASTE ALL THE AOUTS IS NEEDED TO MEET RECEIPT STANDARDS OVER MY ENTIRE JOB IS TO BRING ALL COWORKERS, AND RUN ALL STATIONS

LA BREA LUNGE STARBUCKS (CAFFE) 1011 S BREA AVE LOS ANGELES CALIFORNIA 90036
SINCE MARCH 2014
LINE COOK - PREP LEAD
323-423-9191
LEAD PREP MANAGEMENT, PRODUCE ORDERING & MENU DISH PLATING AND SERVING, ALL ITEMS DONE BY RECEIPT, (HELPED COFFEE RESTAURANT AFTER COMPLETING TRAINING) BY MASTER CHEF'S BEWARD & LEFT

DVID - @DOOSTE
33250 PACIFIC COAST HIGHWAY MALIBU CALIFORNIA 90265
FROM JUL 2012 TO OCTOBER
LINE COOK
313-748-0823
PREP PORTIONING, COOKING AND PLATING 18 DIFFERENT SALADS, TURKEY CLUB SANDWICH WITH FRIES, BRUSSELS SPROUTS, DUNKIN DONUTS BURGER. RESPONSIBLE FOR MAINTAINING THE STOCKED FRYER AND HOT STOVE CLEAN AND READY FOR SERVICE.

DISPOSABLE
17300 PACIFIC COAST HIGHWAY LOS ANGELES CALIFORNIA 90231
LINE COOK-SALAD STATION
310-424-3414
MARCH 2012- SEPTEMBER
AS A BUTCHER CUTTING UP CALAMARY, COO FISH, HALIBUT, DEVINE AND CLEAN ALL SHRIMP, PREPARE FRESH CLEAN ROASTED CHICKEN SKEWED IN HOUSE SMOKED PORK BEEF BACON, BAKED DAILY THE SEASONED CHICKEN BREAST AND TURKEY FOR SERVICE CUT AND SHOCKED ALL LETTUCES FOR SALAD PLATES, MAINTAINED TRACK OF ALL MARRIATED AND AVAILABLE PRODUCT

INTEREST & ACTIVITIES:
BOOKING PROMOTION-SALES BOOKING MANAGEMENT COMPANY FOR LOCAL BANDS AND SUPPORTING ART
NETWORKING-PROMOTING-SALES BOOKING MANAGEMENT COMPANY FOR LOCAL BANDS AND SUPPORTING ART
ORGANIZING LIVE MUSIC PERFORMANCES & SETTING EVENT DATE SCHEDULING & FLYER PROMOTION/INVESTED EXPERIENCE
SHOTS WRITTEN MUSIC COMPOSITION/MUSICIAN SKILL, PERCUSSION TECHNICIAN, WORK WITH DIGITAL SOUND, RECORDING

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

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

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

o 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

o 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

o 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

o 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

o 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

A 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

o 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

 D 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

 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

 D 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

 D 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

 B 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

 D 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

19 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

20 20) What temperature should chicken be cooked to?

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

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

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

22 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)

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

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

- 1.
- 2.
- 3.
- 4.
- 5.

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

to have the grill seasoned, clean, scrape, wipe, spray, season, cook

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

