

Christine Maclin

9469 Jefferson Bd. #107
Culver City, CA 90232

Mail Sent to POB

Post Office Box 341241
Los Angeles, CA 90034

**Over 16 Years Culinary Experience**

Howdy I am Creative And Passionate About Food!

Cuisine: American/ Southern/ BBQ Smoke

Meats/ Fish**Veggies**

Make Marinades/ Brines/ Grill/ Roast / Fry/ BBQ/ Smoke

Saute'/ Bake/ Steam/ Blanch

Chili/ Soups/ Gravies/ Jams/

Paring Fresh Herbs & Spices with Meats & Veggies.

Trim Meats & Fish/ Prep Veggies

Good knife Skills

Work with Clients Planning Menus

Plan & Order Rentals. Make Sure they are delivered Correctly and on time.

Set up Buffet Tables

Experience

1998-2016 April

Western Smoke House Catering (Company Retired April 2016)

10640 Woodbine St. Los Angeles, CA 90034

1090- 1998

Private Chef

Private Clients/ Fairs & Churches

Bill Picket Rodeo

1996- 1998

Joyce Dress Manufacturer

Assistant in Dress Design

1985 1996

Bullock's Department Store

Dress Buyer/ Assistant Buyer/ Depart Manager

Education

Santa Monica Collage West LA

Photography 1

Epicurean School Of Culinary Art Hollywood, CA

6 Month Program

Arlington State 1 yr. Arlington, Texas

Press: LA Weekly/ Los Angeles Time/ Bon Appetit Magazine/ LA Magazine/ Many Customers

Appreciation Letters

Reference

Kenneth Gatewood The Art of Kenneth Gatewood Watercolors/ 3715 S Genesee Ave/ Los Angeles CA 90016/ 323 804 1965

Betty Jauregui/ B.I.J. Business Accounting Services/ 4201 Sepulveda Bl Culver City, CA 90230/ 310 915 9900

Nina Harris/ Heaven Las Vegas Neon Prop Rental/ Film/Events & Parties 11814 Jefferson Bd. Culver City CA 310 636 0081

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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 — less
 - 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) Stock: to cut into very small pieces when uniformity of size and shape is not important.
Sauté

Acrobat

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The following information was obtained from the records of the Department of the Interior, Bureau of Land Management, for the year ending December 31, 1964.

1. The total number of acres of land owned by the United States is 1,000,000,000.

2. The total number of acres of land owned by the State of California is 1,000,000,000.