Marci L. Gohn
1440 De Solo Drive
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To Whom It May Concern:

I am an experienced culinary professional seeking a leadership position in the food industry.

My career began on my twelfth birthday, when I was finally allowed to work at my parent's specialty hot dog and hamburger diner, an old restored AmTrak dining car located in Southern California. Since then, I have assisted masters like Charlie Trotter and prepared gourmet lunches for Julia Child's birthday parties at The Robert Mondavi Winery, where I was the Sous Chef at their wine and food education center. I have been personally selected to open restaurants like "The Grille" at The Depot (near The Sundance Film Festival), where I had the pleasure of serving celebrities ranging from Brad Pitt to Tipper Gore. I had wonderful opportunity of being on the ground floor of a very interesting Raw food movement in 2002 with Roxanne Klein and Charlie Trotter with the opening of Roxanne's in Larkspur, California.

My ideal next position would draw upon my entire range of culinary experience to provide balance between high-end customer expectations and organizational responsibilities.

Attached is a more detailed outline of my previous experience. Please feel free to contact me further if you have any questions.

Thank you,

Marci L. Gohn

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Professional Resume

Relevant Experience

Feb 06- Present **The Stratford**, San Mateo, CA
Executive Chef
Boutique luxury retirement community; special emphasis on plating and presentation. Responsible for: production and service of high-quality dishes and catered events; hiring, training and supervising; purchasing and managing inventory; ensuring a safe and sanitary working environment; participating in quality-assurance meetings; preparing unique nightly menus and desserts.

Nov. 02-Jan. 06 **The Benbow Inn**, Garberville, CA
Executive Chef
Old-English Style 55-unit inn. Responsible for: ordering; food and labor spending; catering special events; managing Benbow's own private fruit and vegetable garden; designing seasonal menus for the main dinner service and banquets; facilitating wine and food tastings.

Dec. 01- Oct. 02 **Roxanne's** Marin CA
Sous Chef
Vegan raw food restaurant: Responsible for managing an efficient running line, menu costing, inventory, scheduling, working in the private garden and going to the farmers market on a daily basis to help the Executive Chef with menu ideas.

Nov. 01-March 02 **The University Club**, San Francisco, CA
On-Call Chef
Private club for high-profile professionals; emphasis on luxury and fine food. Responsible for: assisting the Executive Chef provide banquets, lunches and private dinners during the club's busiest season.

Nov. 99-Nov. 01   **Pacific Athletic Club, Redwood Shores, CA**
Executive Chef

High-end fitness center. Responsible for: managing kitchen staff; designing menus for dining room and banquets; overseeing kitchen maintenance; ordering, inventory and cost management; designing custom menus for on- and off-site private functions.

Nov. 96-May 99   **Left at Albuquerque, Santa Barbara, CA**
Executive Chef

Responsible for: managing staff of 20; ordering and inventory management; developing original menu item ideas; organization of the kitchen maintenance; outside catering.

Dec. 95-Oct. 96   **The Village Pub, Woodside, CA**
Sous Chef, Chef

Responsible for: managing staff of 6; creating seasonal menus; daily ordering; ordering and inventory.

Sept. 93-Oct. 95   **The Grille at the Depot, Park City, UT**
Sous Chef

Responsible for: assisting the Chef and Owner open the new restaurant; developing original menu ideas; hiring; ordering and inventory.

Sept. 91-Apr. 93   **Robert Mondavi Wine and Food Center, Costa Mesa, CA**
Sous Chef

Responsible for: assisting the Chef with kitchen operations; pairing wine and food for receptions, private lunches, formal dinners and education programs.

Education
1989-1991   **California Culinary Academy, San Francisco, Ca**
Externship: The Ritz Carlton Hotel, Laguna Niguel, CA
Awarded Certification in Culinary Arts

1987-1989   **Orange Coast College, Costa Mesa, CA**
Culinary Arts Program; ACFEI approved

Certification
2006-current   ServSafe Certified

References provided upon request.

ServSafe®
CERTIFICATION

MARCI GOHN

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)–Conference for Food Protection (CFP).

11098832
CERTIFICATE NUMBER

4937
EXAM FORM NUMBER

05/19/2014
DATE OF EXAMINATION
Local laws apply. Check with your local regulatory agency for recertification requirements.

05/19/2019
DATE OF EXPIRATION

Sherman Brown
SVP, National Restaurant Association Solutions

#0655

ACCREDITED PROGRAM
American National Standards Institute
and the Conference for Food Protection ®

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Grill Cooks Test Score 35/40

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) 45ºF
b) 50ºF
c) 40ºF
d) 20ºF

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

D 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) 0ºF and 100ºF
b) 32ºF and 220ºF
c) 41ºF and 135ºF
d) 39ºF and 178ºF

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

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

C **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

C **15) Potentially hazardous hot foods must be maintained at an internal temperature of _____ or higher to be safe**
  a) 145º F
  (b) 135º F
  c) 160º F
  d) 180º 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 350º F
  c) Cook gently in water that is hot but not boiling (160º-180º)
  d) Submerge protein in boiling liquid to speed cooking time

C **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 coved, 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 coved, 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) 145ºF
    b) 155ºF
    c) 165ºF
    d) 175ºF

D 21) **What temperature should ALL ground meat be cooked to?**
    a) 145ºF
    b) 155ºF *(circled)*
    c) 165ºF
    d) 175ºF

A 22) **What temperature should fish be cooked to?**
    a) 145ºF
    b) 155ºF
    c) 165ºF
    d) 175ºF

23) **What is a roux and what is it used for? (2 points)**
A Roux is a fat + flour. The fat (butter) is melted + flour is then added and cooked down for 2 minute to cook the starches off to combine, also by cooking longer you can make a blond or brown Roux

24) **What is the process of making clarified butter, and why is clarified butter used? (3 points)**
melting butter on low heat to seperate the milk solids which will goto the bottom then you skim the particles of top + remove to clarified butter from the bottom where the milk solids are.

25) **What are the 5 mother sauces? (5 points)**
  1. Veloute
  2. bechemal
  3. Tomato
 4. espnejolc
  5. Hollandise

26) **What does it mean to season a grill and why is this process important? (3 points)**
Seasoning a grill is to allow the grill + be het hot so that your items are not to stick. Seasoning a grill takes times + will happen naturally over the long term use of the grill. this process is important so that your item will not stick during to cooking time

27) **What are the ingredients in Hollandaise sauce? (5 points)**
egg yolk, clarified butter, Lemon juice, paprika

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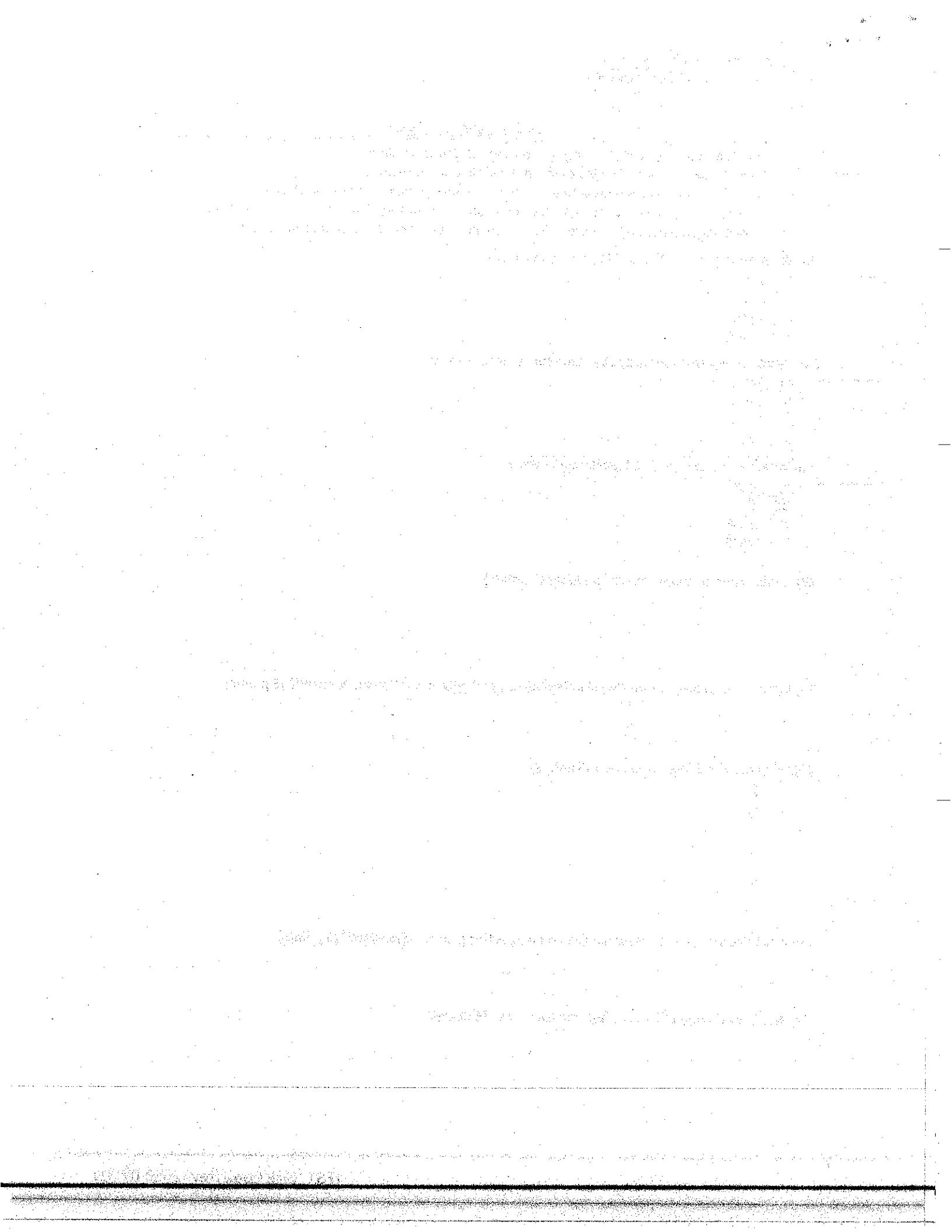
Prep Cooks Test

Score 16/ 20

−4

Multiple Choice (1 point each)

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

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

b 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

b 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

A 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

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

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

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

_C_ 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

_A_ 10) Which of the following can you use to put out a grease fire?
- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

_b_ 11) What is the temperature range of the danger zone?
- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

_D_ 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

_b_ 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

_C_ 14) When you poach something, you cook it with what?
- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

_b_ 15) Which spoon is used to remove fat from soups and stews
- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

_b_ 16) Which of the following means to cook in a small amount of fat?
- a. Season
- b. Sauté
- c. Broil
- d. Boil
- e. Fry

A **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

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