

Gloria Felix

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Email Address: felixglo55@yahoo.com

Skills

Menu Planning and Budgeting, proficient in appetizers, hot foods, and pastries creation.

Education

California School of Culinary Arts, Le Cordon Bleu Program

Pasadena, CA

2001

Associate of Occupational Studies Degree (LCB AOS)

Achievements: Perfect Attendance, Honor Roll, Presidents list.

Certified in Food Handling by the National Restaurant Association

Member of ACF- American Culinary Federation

Professional Experience

Say It To My Face FYI Network/Pie Town Prods. Culinary Producer

Current

Responsibilities include setting up and producing food demos with on air talent, Food styling, food prep, menu planning, ordering and purchasing for this restaurant makeover television show.

Restaurant Consultant The York Gastropub

Highland Park, CA Current

Responsible for menu development, back-of-house training, setting up new purveyors, food costing, and other systems updating at this Highland Park upscale gastropub.

Director of Food Services

Beverly Hills, CA 2012- 2014

The Watermark of Beverly Hills

Responsible for the overall dining services operations and resident's dining experience in this boutique assisted living community. Ensure all associates in the dining department adhere to community policies and procedures. Overall responsibilities include the procurement, preparation, and service of food; financial management of the food, supplies, and labor budget; hiring, training and management of dining services team members; sanitization of food service areas; accurate record keeping; inventory and rotation of products; and regulatory compliance. Additionally, designed and implemented a new unique menu system for the residents of the community that provides a fine dining experience.

Reservoir restaurant Chef/Owner

Los Angeles, CA 2009-2012

Opened in March, 2009, reservoir was a seasonal, rustic California restaurant in the Silver Lake area of Los Angeles.

Hell's Kitchen Seasons 4 & 5 /Fox Los Angeles, CA 2008
Sous Chef to Gordon Ramsey- On Camera Talent and Staff Sous Chef

Responsibilities included consulting with challenge producers to create contestant challenges, establishing relationships and placing food and supply orders with vendors and suppliers, working with contestants as Sous Chef both on and off camera.

Kitchen Nightmares Season 1/Fox New York, NY 2007
Kitchen Prep Chef

Responsibilities included off site cooking at various restaurants to be featured in the episodes, creating and executing new menus for each establishment and coordinating with the staff on the implementation of new dishes. Liaison between on site kitchen staff and the staff of the production.

Hell's Kitchen Seasons 1, 2, and 3/Fox Los Angeles, CA 2006-2008
Kitchen Prep Chef

Responsibilities included prepping food for the contestants, hiring any outside kitchen staff needed, and testing challenges for producers.

Blair's Restaurant Los Angeles, CA 2003-2004
Executive Chef

Responsibilities included creating menu, purchasing inventory, hiring and managing kitchen staff.

Jar Restaurant Los Angeles, CA 2004-2005
Line Cook – Freelance

Responsibilities included prepping and plating at various stations at this upscale Los Angeles Steak House.

Grace Restaurant Los Angeles, CA 2004
Line Cook – Freelance

Responsibilities included prepping and plating at various stations in the kitchen.

A.O.C. Restaurant Los Angeles, CA 2003
Line Cook

Responsibilities included prepping and plating sauté station and vegetable station items at this innovative French 'small plates' restaurant.

Lucques Restaurant Los Angeles, CA 2002
Line Cook

Responsibilities included prepping and plating pantry station items and special menu items.

Multiple Choice (6 points)

- C 1) Carbonation _____ the rate of intoxication.
a) Slows down
b) Speeds up
c) Does nothing to
- B 2) What are the six most commonly used spirits?
a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum
- B 3) You can accept an expired ID as long as all other information is correct.
a) True
b) False
- A 4) If someone has had too much to drink, serving them coffee will help sober them up.
a) True
b) False
- D 5) What are the acceptable forms of ID for Alcohol Consumption?
a) State or Government Issued ID Card or Drivers License
b) Passport or Passport ID Card (as long as it lists the person's date of birth)
c) School ID or Birth Certificate
d) A & B
e) A, B & C
- B 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.
a) True
b) False

Vocabulary (9 points)

Match the word to its definition

C "Straight Up"

E Shaker Tin

i "Neat"

A Muddler

B Strainer

e Jigger

g Bar Mat

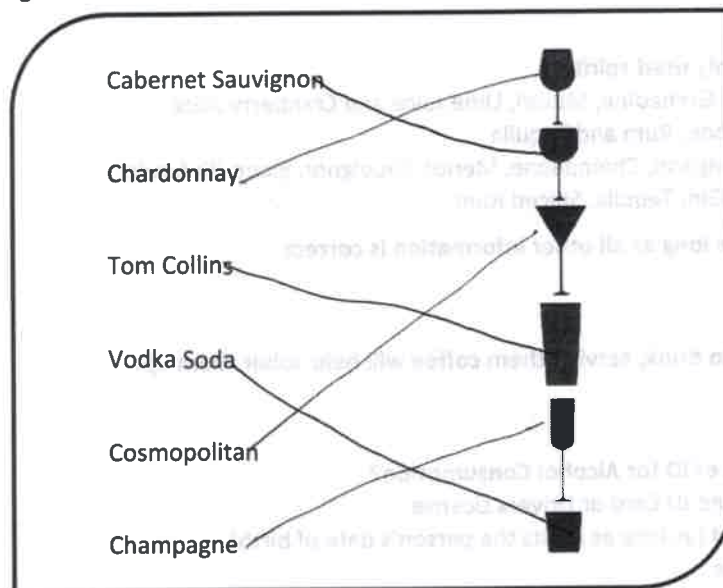
D "Float"

h "Back"

- a.) Used to crush fruits and herbs for craft cocktail making
b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured
c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice
d.) To pour 1/2 oz of a liquor on top
e.) Used to measure the alcohol and mixer for a drink
f.) Used to mix cocktails along with a pint glass and ice
g.) Used on the bar top to gather spills
h.) Requesting a separate glass of another drink
i.) Means to serve spirit room temperature in a rocks glass with no ice

Glassware (6 points)

Match the correct glass to the drink



Answer and Question (14 points)

- Provide examples of 3 brand name "top shelf" spirits (3 points): Hennisy, Greygoose, Belvedere
- What are the ingredients in a Manhattan? whiskey, sweet vermouth, cherry
- What are the ingredients in a Cosmopolitan? Vodka, lime juice, cranberry, lime wedge
- What are the ingredients in a Long Island Iced Tea? Vodka, Gin, Rum, Triple Sec, Sweet sour, coke
- What makes a margarita a "Cadillac"? Grand marniera
- What is simple syrup? H2O, sugar
- Is it legal to pour liquor from one bottle into another? What is this called? (2 points)
NO Marrying Bottles
- What should you do if you break a glass in the ice? Remove all the ice and clean the bin
- When is it OK to have an alcoholic beverage while working? Never
- What does it mean when a customer orders their cocktail "dirty"? olive Juice
- What are the ingredients in a Margarita? Tequila, lime juice, sweet and sour, Triple Sec, Lime wedge