

720 WOLFE RD #105
SUNNYVALE 94086

Randy Vinton
~~370 Altair Way # 105~~
Sunnyvale, CA. 94086
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Objective

To obtain part time employment in the food service industry.

Qualifications

Detailed oriented employee with good organizational and time management skills.

Over 15 years of experience in restaurant work such as cook, cashier, and bussing.

Employment

Aramark

San Jose and Mt. View, CA

Food Prep/Cashier/Prep Cook/ Beer Server

SAP Center

10/2013 – present

HP Pavilion

2000 – 2001

Shoreline Amphitheatre

1997 – 1998

Worked in customer service as a cashier and poured beer at HP Pavilion. Restocked condiment bar and performed cleaning duties such as washing dishes.

Performed light cleaning duties which included station clean up and wiping counters.

Centerplate/Levi's Stadium

Santa Clara, CA

Prep Cook

2014 – Present

Prepared hot food for Levi's Stadium customers, food expediter, wash dishes.

David's Restaurant

Santa Clara, CA

Prep Cook

10/1998 – 12/1998

Worked part-time preparing food during dinner rush hours.

Performed light cleaning duties: washing dishes and cleaning food preparation area.

Erik's Deli Cafe

Cupertino, CA

Sandwich Maker/Prep Cook

8/1998 – 10/1998

Made sandwiches to order.

Prepared food at beginning of day.

Paramount Parks

Santa Clara, CA

Fry Cook

5/1996 – 9/1996

Cleaned and prepared chicken for frying at Maggie Brown's restaurant in Great America.

CALIFORNIA FOOD HANDLER'S CARD

Expiration 12/2/2016

TIPS CERTIFICATION (for serving alcohol)

Expiration 12/20/2016

Randy Vinton

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Objective:

Facilities Maintenance

Skills:

Carpentry, plumbing and remodeling

Chop saw, router, grinders, circular saws

Preparation and painting

Concrete forms and tie rebar

People oriented / supervisory experience

Landscaping

Loader, backhoe, auger, tamper, trencher

Sand Blasting, power washers

Food Preparation/Cook

Centerplate

2014 – Present

- Prepare nachos, hot dogs, and hamburgers before events start.

Food Preparation/Cook

Aramark

2013 – Present

- Prepare nachos, hot dogs, and hamburgers before events start.
- Refill all 8 condiment bars of relish, catchup, mustard, onions, and jalapeños at the arena.

Self Employed Laborer

2002 – 2013

- Painted homes.
- Landscaped residential properties.
- Constructed fences and redwood decks.
- Recycling- processed recycling materials.
- Tied rebar, tamped concrete, and built pouring forms.

Production Assistant & Facilities Maintenance

Lynux Works

1999 – 2002

- Installed office cubicles (UBS and steel cases).
- Replaced ceiling tiles and installed stockroom shelves.
- Repaired and installed locks and made keys.
- Maintained plumbing for labs, lavatories.
- Shipping and receiving- filled orders for customers.

Cable Systems Installer

Hitachi Data Systems

1998 – 1999

- Installed fiber optic cables and electrical under raised floors.
- Bussed, tagged, and maintained cabling for computer network systems.
- Performed facilities maintenance.

Facilities Maintenance

Applied Engineering

1997 – 1998

- Remodeled offices, bathrooms and other areas of the campus.
- Supervised the design and installation of plumbing systems.
- Performed the assembly of finished products and goods for the corporate campus.

Laborer

Labor Connection

1995 – 1998

- Performed roles and duties of the apprentice electrician, plumber and painter.
- Landscape projects.
- Installed sprinklers, wired sprinkler valves.

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
- b. 3 hours
- c. 4 hours
- d. 5 hours

7/20 = 35

5

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
- 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
- c* _____ 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
- 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
- 3

Prep Cooks Test

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
VEGET & _____ are the basic seasoning ingredients for all savory recipes.

20) VEGET : to cut into very small pieces when uniformity of size and shape is not important.

chop

-5

