

720 WOLFE RD #105
SUNNYVALE 94086

Randy Vinton

~~370 Altair Way #105~~

Sunnyvale, CA. 94086

408.569.3379

randy.vinton1958@gmail.com

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
<i>Food Prep/Cashier/Prep Cook/ Beer Server</i>	
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
<i>Prep Cook</i>	2014 – Present
Prepared hot food for Levi's Stadium customers, food expediter, wash dishes.	
 David's Restaurant	Santa Clara, CA
<i>Prep Cook</i>	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
<i>Sandwich Maker/Prep Cook</i>	8/1998 – 10/1998
Made sandwiches to order.	
Prepared food at beginning of day.	
 Paramount Parks	Santa Clara, CA
<i>Fry Cook</i>	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

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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.



Prep Cooks Test

Score / 20

Multiple Choice (1 point each)

7/20 = 35

5

- 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 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
- 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

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

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)

Salt pepper

19) 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

