

Gioachino Andreozzi

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Los Angeles, CA, USA

Objective:

To obtain a position where my skills can be utilized for career growth while contributing to the success of my employer.

Experience:

Wolfgang Puck , Hollywood, CA — Prep & Line Cook
April 2015 Present

Dune , Hollywood, CA — Prep & Line Cook
Middle Eastern Cuisine
April 2015 October 2015

Sodexo , Hollywood, CA — Lead Line Cook
January 2014 March 2015

Tortilla Republic , West Hollywood, CA — Prep Cook
Mexican Cuisine
April 2012 December 2013

Education:

C.L.C., Los Angeles, CA — Associate Arts Degree
September 1998 January 2000
Computer Science

Skills:

- Detail specific with all recipes & plating presentations per Chef's request
- Maintain, Utilize, & clean all Kitchen equipment; organize refrigerators, freezers & dry storage areas
- Prepare all food items in a hygienic, & timely manner within required ticket time
- Operate & maintain all Line stations including: Grill, Sauté, Deep Fryer, Garde Manger, Pizza Station, Flat Top & Grill
- Restock & prep all Line items as required throughout shift
- Perform extra responsibilities per request of Chef, Sous Chef, or Kitchen Manager
- Prepared & maintained HACCP records & production/Par sheets
- Maintained prep lists, as well as order & receive Kitchen supplies
- Excellent communication skills as a team player, works efficiently under pressure (Line Cook for 3000 guests at Emmy's 2015 HBO Party)
- Provide proper flavor, taste & consistency with every menu item

Specialty Cuisines:

- American Barbeque
- American Traditional including: breakfast/brunch
- Italian
- Mexican
- Russian
- Middle Eastern
- Gastro Pub

Additional Skills:

Also assisted in the opening of the following Restaurants in Los Angeles:

- Mari Vanna Fine Dining Russian
- Roadside Eats Barbeque
- HomeState Barbeque
- Ball & Chain Italian & GastroPub
- Emerson

Kitchen Awards:

Certified Professional Food Manager

Languages:

Italian, Spanish

References available upon request

Multiple Choice (1 point each)

- D 1) A gallon is equal to _____ ounces
- a. 56
 - b. 145
 - c. 32
 - ☒ d. 128
- A 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 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
- C 6) Which of the following ingredients would you pack before measuring?
- a. Olive Oil
 - b. Salt
 - ☒ c. Brown Sugar
 - d. White Sugar
- B 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

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Prep Cooks Test

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

C 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

D 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

E 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)

19) salt & pepper are the basic seasoning ingredients for all savory recipes.

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

Test Cooks Test

- 17) Which is a better test?
1. Fold all into one strip, waterless
 2. Fold all into one strip, then turn and cut into a 1/2" slice
 3. Fold all into one strip, then turn and cut into a 1/2" slice
 4. Cut all into strips, then turn and cut into a 1/2" slice
 5. Cut all into strips, then turn and cut into a 1/2" slice
 6. Cut all into strips, then turn and cut into a 1/2" slice
 7. Cut all into strips, then turn and cut into a 1/2" slice
 8. Cut all into strips, then turn and cut into a 1/2" slice
 9. Cut all into strips, then turn and cut into a 1/2" slice
 10. Cut all into strips, then turn and cut into a 1/2" slice
- 18) The test is good if a pan without browning when low heat until the steam ceases and release moisture.
1. Good
 2. Good
 3. Good
 4. Good
 5. Good
 6. Good
 7. Good
 8. Good
 9. Good
 10. Good

19) The test is good if a pan without browning when low heat until the steam ceases and release moisture.

20) The test is good if a pan without browning when low heat until the steam ceases and release moisture.

21) The test is good if a pan without browning when low heat until the steam ceases and release moisture.