

ALLEN A. RIOS

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OBJECTIVE

To obtain a full-time, permanent position as a Chef de Partie for a high-volume restaurant.

EXPERIENCE

Line Cook, Wolfgang Puck Bar and Grill, Los Angeles, CA [09/2016-Present]

- Cook appetizers, pasta, pizza, sandwiches, and salads for lunch.
- Create food from a completely scratch kitchen.
- Follow all Chef direct orders at all cost. Maintain kitchen cleanliness.

Line Cook Supervisor, Katsuya by Stark, Los Angeles, CA [03/2015-12/2016]

- Supervise and lead kitchen staff to achieve customer satisfaction by crafting delicious food
- Follow all Chef direct orders at all cost. Maintain kitchen cleanliness.
- Sauté and Tempura various menu items. Prepare the daily menu.

Kitchen Supervisor, Umami Burger, Hollywood, CA [09/2014-03/2015]

- Supervise and lead kitchen staff to achieve customer satisfaction by crafting delicious food.
- Assist managers in reducing food and labor costs. Maintain kitchen cleanliness.
- Cook gourmet burgers and prepare appetizers. Prepare the daily menu.

Kitchen Manager, Joe's Pizza, Sherman Oaks, CA [01/2014-09/2014]

- Encourage kitchen employees to obtain customer satisfaction by producing delicious food.
- Cook hand-tossed pizzas, appetizers, pasta, sandwiches, and salads for lunch and dinner.
- Serve food to guests. Maintain area cleanliness. Cashier, currency handler.

Line Cook, California Pizza Kitchen, Arcadia, CA [01/2013-11/2013]

- Encourage kitchen employees to obtain customer satisfaction by producing delicious food.
- Cook wood burning tossed pizzas, appetizers, pasta, sandwiches, and salads for lunch and dinner.

EDUCATION

Mount San Antonio College Walnut, CA. [09/2008-06/2010]

- General education courses.

Covina High School, Covina, CA. [09/2003-06/2007]

- High school Diploma - General Education requirements.

SKILLS

- California ServSafe Certified. Bilingual speaking with English and Spanish.
- Restaurant knowledge in regards to knife skills, timing, and kitchen equipment.
- Maintain focus under high pressure. Verbally communicate with restaurant staff.

Multiple Choice (1 point each)

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

Prep Cooks Test

- D 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
- 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
- A 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

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

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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.

