

# ALLEN A. RIOS

400 South Gramercy Place Apt. 102, Los Angeles, CA 90020

Phone: 626-261-5842 E-Mail: rios\_allen@yahoo.com



## 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

13

S

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 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

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

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.

