

# RAJU MOTHEY

1277 Yulupa Ave. #11, Santa Rosa CA, 95405  
(707) 481-2363: [motheyraju61@gmail.com](mailto:motheyraju61@gmail.com)

**OBJECTIVE:** Challenging position allowing for advancement and growth

## **SUMMARY OF QUALIFICATIONS:**

- Exceptional multi-tasking and time management skills
- 10+ years of experience in food industry
- Organized, punctual, and dependable
- Quick learner and adaptable
- Diligent and reliable
- Hardworking and self-motivated

## **EMPLOYMENT EXPERIENCE:**

### **Food Industry**

- Inspect and clean food preparation areas such as equipment, work surfaces, and serving areas to ensure sanitary food-handling and preparation
- Ensure food is cooked at correct temperature by regulating temperature of the various cooking equipment
- Season and cook food according to recipes or by personal judgment/experience
- Weigh, measure, and mix ingredients according to recipes and personal judgment
- Portion, arrange, and garnish food to be served by waiters
- Observe and test foods to determine if they have been cooked sufficiently to ensure quality of meal
- Organize and plan work of food orders so that items served together are finished at same time

## **PROFESSIONAL EXPERIENCE:**

- Experience and knowledge of hygiene and sanitation of work areas
- Knife skills
- Organization and preparation
- Interest in nutrition
- Works well under pressure

## **VOLUNTEER EXPERIENCE:**

### **St. Vincent de Paul Dining Room (2011)**

- Prepared, cooked, and served various meals and practiced safe food-handling practices

## **EDUCATION:**

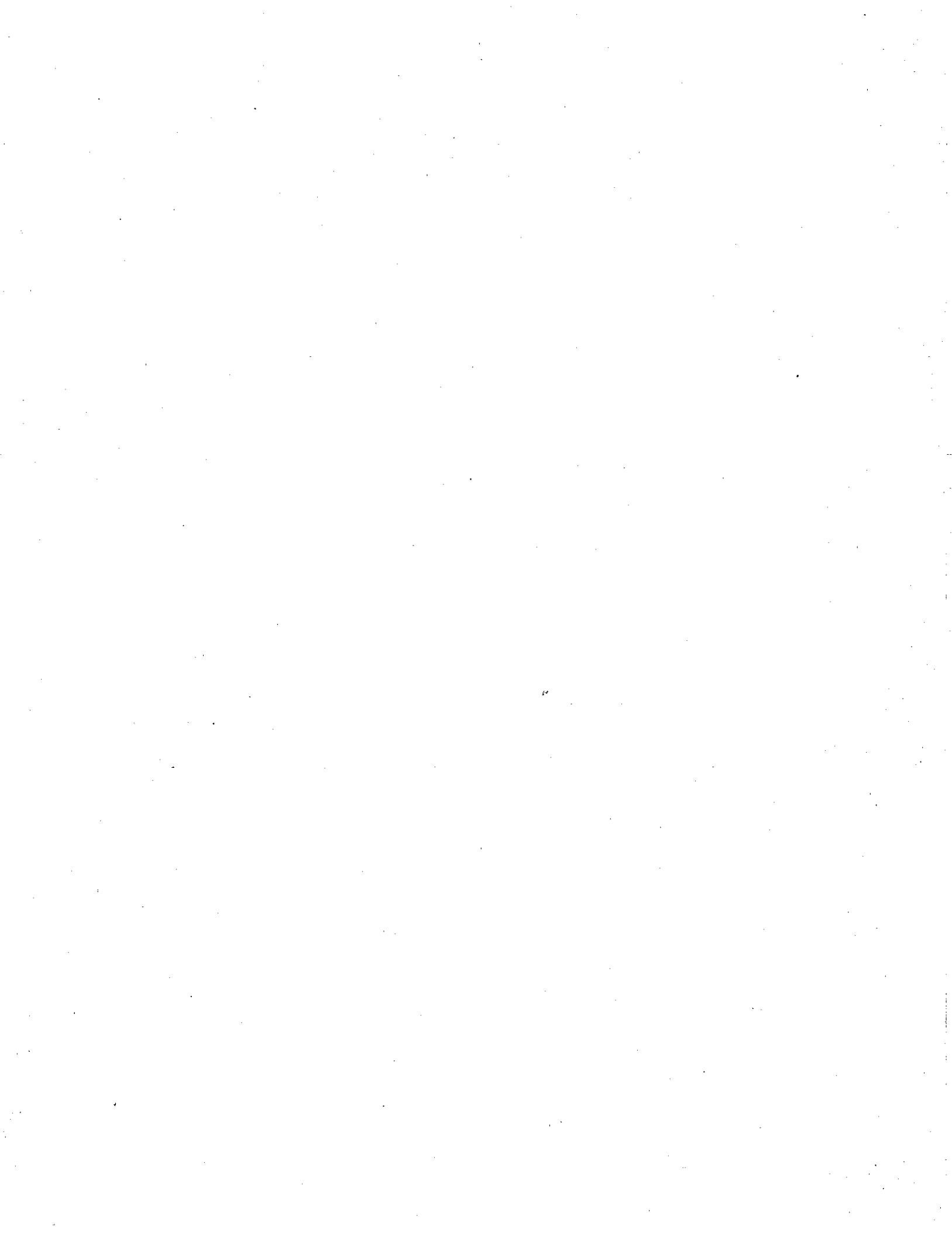
### **Global Cuisine Culinary Institute of America (2000)**

- 6 month culinary program in San Francisco

## **WORK CHRONOLOGY:**

- **Tandoori Bite:** Chef (2014): Eureka, CA
- **Hotel La Rose:** Cook(2014): Santa Rosa, CA
- **Willi's Seafood Bar:** Line Cook (2013): Healdsburg, CA
- **Sushi to Dai For:** Line Cook (2012): Santa Rosa, CA
- **Brix:** Line Cook (2012): Yountville, CA
- **Kebab and Curry House:** Chef (2009): Santa Rosa, CA

*Strong References Available Upon Request*





# California Human Development

*Creating Opportunities in 31 Northern California Counties*

**Miguel Mejia, Board Chair**

**Christopher Paige, CEO**

[www.CaliforniaHumanDevelopment.org](http://www.CaliforniaHumanDevelopment.org)

**Board of Directors:** April 07, 2014

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**Divisions/Programs:**

Affordable Housing  
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DisABILITY Services  
Energy Efficiency Services  
Farmworker Services &  
Workforce Development  
Substance Abuse  
& Recovery Services

**Re: Raju Mothey**

**To Whom It May Concern:**

I am writing this letter to recommend Raju Mothey and his catering business Mitram Bhojanam. On March 25<sup>th</sup>, Raju provided a wonderful Nepalese meal for our Program Directors Meeting.

Prior to the meeting Raju provided us with a menu and bid both of which he revised in order to remain within our budget guidelines. Raju was friendly, on time and his food impeccable.

I have been coordinating food for different groups for nearly ten years. I can honestly say this is the first time I heard not one complaint. Indeed many individuals sought me out to let me know they were delighted with the food. We are happy to have Raju providing food for our next local Board meeting later this summer. Please do not hesitate to contact me with any question regarding Raju or his food.

Sincerely,

Margaret Gendreau  
Administrative Coordinator

## Office of Administration

3315 Airway Drive, Santa Rosa, CA 95403 – Voice: 707.523.1155 – Facsimile: 707.523.3776 – Federal Tax ID #: 94-1653023



**Prep Cooks Test**

**Score** / 20

**Multiple Choice** (1 point each)

17/20

- 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  
  
*C*
- 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

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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

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## Prep Cooks Test

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17) What is a Jullien 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

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.



**Grill Cooks Test**

**Score** / 40

Multiple Choice Test (1 point each)

1) How much time should you take to wash your hands with soap?

- a) 1 minute
- b) 20 seconds
- c) Time does not matter, water temperature does
- d) 5 minutes

31/40

2) The recommended temperature for your refrigerator is...

- a) 45°F
- b) 50°F
- c) 40°F
- d) 20°F

3) Food handlers must always wash their hands

- a) Before starting work
- b) Switching between handling raw and ready-to-eat food
- c) After going to the restrooms
- d) All of the above

b 4) The most important reason for having food handlers wear hair restraints is to

- a) Prevent food from getting into food handlers' hair
- b) Prevent food handlers from contaminating their hands by touching their hair
- c) Keep the food handlers' hair in place
- d) None of the above

5) Which of these conditions requires immediate corrective action?

- a) Packaged food items are stored at least 6 inches above the floor
- b) Ice is being used to cool beef stew in a shallow pan
- c) Raw meats are stored on a shelf above ready-to-eat egg salad in the walk-in cooler
- d) Raw fish is stored above raw chicken in the walk-in freezer

6) Bacteria grow best in the temperature "danger zone" which includes temperatures between?

- a) 0°F and 100°F
- b) 32°F and 220°F
- c) 41°F and 135°F
- d) 39°F and 178°F

7) After cutting raw chicken, what should be done before the cutting board is used for slicing onions for salad?

- a) Clean the cutting board with a wet wiping cloth
- b) Turn the board over and use the other side
- c) Rinse the board with running water
- d) Wash, rinse, and sanitize the board prior to slicing the onions

8) Which of the following is NOT an approved method to thaw potentially hazardous foods?

- a) In a microwave oven
- b) During the cooking process
- c) Under cool running water
- d) On a clean counter, at room temperature

9) Wiping cloths stored submerged in a bucket of sanitizing solution are for:

- a) Wiping spills only
- b) Washing hands if the hand sinks are too far away
- c) Sanitizing the blade of utensils such as knives
- d) Maintaining moisture on the wiping cloth

-1

## Grill Cooks Test

10) Food-handling gloves must be changed frequently and also:

- a) After handling garbage
- b) After every break
- c) After picking things up off the floor
- d) Between handling raw and cooked foods
- e) All of the above

11) A Julienne is:

- a) to cut food into 1 inch X 1 inch cubes
- b) A cooking method using high heat
- c) To cut food into 1/8 X 1/8 slices
- d) A rough cutting method producing oblong shapes

12) A gallon is equal to \_\_\_\_\_ ounces

- a) 56
- b) 145
- c) 32
- d) 128

13) How many cups are in a quart?

- a) 2
- b) 4
- c) 6
- d) 8

14) A Chiffonade is:

- a) To slice an herb or leafy vegetable into thin ribbons
- b) To de bone a fish
- c) Another name for parchment paper
- d) To cook food in liquid, or at just below the boiling point

15) Potentially hazardous hot foods must be maintained at an internal temperature of \_\_\_\_\_ or higher to be safe

- a) 145° F
- b) 135° F
- c) 160° F
- d) 180° F

16) Which of the following explains the process of poaching?

- a) Poke poultry on the thickest part in order to make sure it's tender
- b) To cook food in an oven that has reached 350° F
- c) Cook gently in water that is hot but not boiling (160°-180°)
- d) Submerge protein in boiling liquid to speed cooking time

17) If a recipe calls for 16oz of mirepoix, how many ounces of onion, celery, and carrots do you need?

- a) 8 oz of celery, 4 oz of onion, 4 oz of carrot
- b) 4 oz of celery, 8 oz of carrot, 4 oz of onion
- c) 4 oz of celery, 8 oz of onion, 4 oz of carrot
- d) 2 oz of celery, 10 oz of carrot, 2 oz of onion

18) Which of the following best describes braising?

- a) To cook quickly in a pan on top of the stove until food is browned
- b) Process through which natural sugars in food become browned and flavorful while cooking
- c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
- d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

## Grill Cooks Test

19) Which of the following best describes the process of Caramelization?

- a) To cook quickly in a pan on top of the stove until food is browned
- b) Process through which natural sugars in food become browned and flavorful while cooking
- c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
- d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

20) What temperature should chicken be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

21) What temperature should ALL ground meat be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

22) What temperature should fish be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

23) What is a roux and what is it used for? (2 points)

Flour & butter - water  
for soup & sauce

24) What is the process of making clarified butter, and why is clarified butter used? (3 points)

double water boil (~~use~~ double boiler) heat butter, skim off  
for Hollandaise, basting brushing for impurities ;  
higher smoke point

25) What are the 5 mother sauces? (5 points)

1. ~~Béchamel~~ Roux
2. ~~Red~~ brown
3. ~~White~~ Valtue
4. Tomato
5. Hollandaise

26) What does it mean to season a grill and why is this process important? (3 points)

salt & pepper sprinkle to good taste  
rub grill w/ fat ; prevent food  
from sticking

27) What are the ingredients in Hollandaise sauce? (5 points)

Olive oil  
Egg Yolk  
lemon  
Salt  
warm water



**NOTICE TO EMPLOYEE**  
*Labor Code section 2810.5*

**EMPLOYEE**

Employee Name: Rajiv Mothey  
Start Date: 2/14/17

**EMPLOYER**

Legal Name of Hiring Employer: S.E Scher

Is hiring employer a staffing agency/business (e.g., Temporary Services Agency; Employee Leasing Company; or Professional Employer Organization [PEO])?  Yes  No

Other Names Hiring Employer is "doing business as" (if applicable):

Acrobat Outsourcing

Physical Address of Hiring Employer's Main Office:

665 Third St. Suite 415, San Francisco, CA. 94107

Hiring Employer's Mailing Address (if different than above):

Hiring Employer's Telephone Number: 415-431-8826

If the hiring employer is a staffing agency/business (above box checked "Yes"), the following is the other entity for whom this employee will perform work:

Name: \_\_\_\_\_

Physical Address of Main Office: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Telephone Number: \_\_\_\_\_

**WAGE INFORMATION**

Rate(s) of Pay: \$20 and \$18 Overtime Rate(s) of Pay: \$30 and \$27

Rate by (check box):  Hour  Shift  Day  Week  Salary  Piece rate  Commission

Other (provide specifics): \_\_\_\_\_

Does a written agreement exist providing the rate(s) of pay? (check box)  Yes  No

If yes, are all rate(s) of pay and bases thereof contained in that written agreement?  Yes  No

Allowances, if any, claimed as part of minimum wage (including meal or lodging allowances):

(If the employee has signed the acknowledgment of receipt below, it does not constitute a "voluntary written agreement" as required under the law between the employer and employee in order to credit any meals or lodging against the minimum wage. Any such voluntary written agreement must be evidenced by a separate document.)

Regular Payday: FRIDAY

## WORKERS' COMPENSATION

Insurance Carrier's Name: Integro USA Inc. dba Integro Insurance Brokers

Address: 1 State Street Plaza, 9<sup>th</sup> floor, New York, NY. 10004

Telephone Number: 212-295-5440

Policy No.: LDC4042609 AOS

Self-Insured (Labor Code 3700) and Certificate Number for Consent to Self-Insure: \_\_\_\_\_

## PAID SICK LEAVE

Unless exempt, the employee identified on this notice is entitled to minimum requirements for paid sick leave under state law which provides that an employee:

- a. May accrue paid sick leave and may request and use up to 3 days or 24 hours of accrued paid sick leave per year;
- b. May not be terminated or retaliated against for using or requesting the use of accrued paid sick leave; and
- c. Has the right to file a complaint against an employer who retaliates or discriminates against an employee for
  1. requesting or using accrued sick days;
  2. attempting to exercise the right to use accrued paid sick days;
  3. filing a complaint or alleging a violation of Article 1.5 section 245 et seq. of the California Labor Code;
  4. cooperating in an investigation or prosecution of an alleged violation of this Article or opposing any policy or practice or act that is prohibited by Article 1.5 section 245 et seq. of the California Labor Code.

The following applies to the employee identified on this notice: (Check one box)

1. Accrues paid sick leave only pursuant to the minimum requirements stated in Labor Code §245 et seq. with no other employer policy providing additional or different terms for accrual and use of paid sick leave.

2. Accrues paid sick leave pursuant to the employer's policy which satisfies or exceeds the accrual, carryover, and use requirements of Labor Code §246.

3. Employer provides no less than 24 hours (or 3 days) of paid sick leave at the beginning of each 12-month period.

4. The employee is exempt from paid sick leave protection by Labor Code §245.5. (State exemption and specific subsection for exemption): \_\_\_\_\_

## ACKNOWLEDGEMENT OF RECEIPT

(Optional)

Erika Komatsu

(PRINT NAME of Employer Representative)

(PRINT NAME of Employee)

(SIGNATURE of Employer Representative)

(SIGNATURE of Employee)

(Date)

(Date)

07/14/17

The employee's signature on this notice merely constitutes acknowledgement of receipt.

Labor Code section 2810.5(b) requires that the employer notify you in writing of any changes to the information set forth in this Notice within seven calendar days after the time of the changes, unless one of the following applies: (a) All changes are reflected on a timely wage statement furnished in accordance with Labor Code section 226; (b) Notice of all changes is provided in another writing required by law within seven days of the changes.