

Evelin Gonzalez

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SUMMARY

I am a skilled and passionate culinary professional seeking opportunity in food service. Wanting to continuously learn and obtain new methods and trainings in the culinary field.

EXPERIENCE

Private Chef

11/2016-Present

Angela Southerland

- Follow recipe guidelines tailored for client
- Prepare meals from scratch weekly
- Cook a diverse set of nutritious foods
- Responsible of setting up and cleaning all objects and areas used

Production Lead /Contractor

02//2016-Present

Caer

- Production Lead: Including recipe development aspect for organic vegan baby food company creating health and well being baby foods
- Create the artistry for detailed specialty food production
- Lead production crew by overseeing each aspect of the site
- Training new hires based on the guidelines of the head chef

Cook

10/2016-01/2017

Caramelized Productions; Animal: Special Events

- Participated in the Air BNB event with the VIP crew
- Participated in the Golden Globes creating tray pass for VIP
- Participated in the Baby2Baby Gala with the Petit Trois Chefs
- Participated for an event at the Getty Center plating meals for 300 people

Lead Cook/Expeditor

05/2016-11/2016

Wexler's Deli

- Set up and break down of the kitchen line
- Operated a CVap machine, smoker, flat top grill
- Expedited during peak operating service
- Trained new hires in all aspects of the kitchen line

EDUCATION

• Culinary Arts and Nutrition Advocacy Program	Certificate	01/2016-04/2016
• L.A. Kitchen		Los Angeles, CA
• Computer Operator/Literacy	Certificate	01/2002-06/2002
• Metropolitan Skills Center		Los Angeles, CA
• Computer Operator/Software Applications	Certificate	01/2002-06/2002
• Metropolitan Skills Center		Los Angeles, CA
• Typist/Keyboarding	Certificate	09/2001-12/2001
• Metropolitan Skills Center		Los Angeles, CA

TRAINING

ServSafe : Food Protection Manager Certification

Los Angeles, CA

2016

Certification

Slow Food Preservers Of Los Angeles: Food Preservation and Fermentation Program

Los Angeles, CA

2017

Certification

SKILLS

- Bilingual: English/Spanish

- Proficient in Microsoft Office: Word, Excel, and PowerPoint
- Typing: 50 wpm
- Knife skills
- Leadership qualities
- Hard worker
- Fast Learner
- Detail oriented

VOLUNTEER

Anne Douglas Center

- I am a part of the Beauty and Wellness Committee that is developing mentorship for the women in the shelter
- Executive Chef for their 25th Anniversary event on February 4, 2014. Along side with that, I was responsible for creating the dinner menu for the night.
- I am developing cooking workshops that focus on health and nutrition

Grill Cooks Test

Score / 40

Multiple Choice Test (1 point each)

- B 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
- A 2) The recommended temperature for your refrigerator is...
a) 45°F
b) 50°F
c) 40°F
d) 20°F
- D 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
- C 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
- C 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
- C 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
- D 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
- D 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
- D 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

Grill Cooks Test

E 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

C 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

D 12) A gallon is equal to 128 ounces

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

B. 4 13) How many cups are in a quart?

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

A 14) A Chiffonade is:

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

C 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

C 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

C 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

C 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

B

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

a

20) What temperature should chicken be cooked to?

- a) 145°F
 - b) 155°F
 - c) 165°F
 - d) 175°F
- USDA says 165 I believe
But 145° is ok, it continues to cook

C

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

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

b

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)

A roux is a base, flour, butter, milk.
Used to make other sauces, bechamel, cheese dip

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

Ghee. Separate the fat & liquid, or milk proteins
shelf stable, long. ~~store~~ Pastries, baking, sauce making, sauteeing

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

1. ✓ a lighter roux (gravy)
2. Espagnol
3. Hollandaise
4. Bechamel
5. Tomato

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

To oil it; to avoid sticking.

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

Eggs, lemon, salt, ~~butter~~ butter, herbs (if wanted)

