

# 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

Angela Southerland

11/2016-Present

- 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 25<sup>th</sup> 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

1

829

A

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

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

4

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 de bone 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 140° 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  
Stable, long. 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~~, herbs (if wanted)

