

Gabriela Linares

2300 S La Salle Ave Los Angeles, Ca 90018
Email: Gabbylin17@gmail.com
Cell: (323)419-9012

Objective

To make the best use of my knowledge and experience by gaining a permanent, long-term private chef position for a family or private employer.

Summary

Professional chef with 6 years of extensive experience in International cuisine, deriving pride in the ability to create daily menus that are not only delicious, but also benefits clients health.

Highlights

- Specialized in International Cuisines (Italian, American, Central American, Japanese, etc.)
- Catering/Banquets/Events
- Budgeting/Cost Reduction
- Menu Creation
- Nutrition
- Food Sanitation Practices
- Inventory
- Catered for events of 500+ guests

Experience

Le Cordon Bleu College of Culinary Arts

-Student (2012-2014)

Herringbone Restaurant/Hotel 2012-2014

-Position: Prep/Line Cook \$12hr

-Responsibilities: Complete orders in a timely matter, Prep, Clean & Sanitize station

Fambam Catering 2015-2016

-Position: Manager \$14 hr

Responsibilities: Dine-in Set, Setup for major events, Assured everything was completed, Supervised cooks, recorded temperatures, Check-Ins, Appointment Setting

Restaurant Owner 2016-2017

Responsibilities: Operated and Managed Own business, Accounting, Bookkeeping, Bill paying, Employee supervision, Employee Payroll, Employee Training, Inventories, Employee Scheduling, Make and receive orders, etc.

Multiple Choice (1 point each)

D

1) A gallon is equal to ____ounces

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

14

C

2) Mesclun are what type of vegetable?

- a. Roots
- b. Beans
- c. Salad Greens
- d. Spices

A

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

C

8) Food should be left out no more than

- a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

Prep Cooks Test

C

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

C

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

D

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

B

15) Which spoon is used to remove fat from soups and stews

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

C

16) Which of the following means to cook in a small amount of fat?

- a. Season
- b. Sauté
- c. Broil
- d. Boil
- e. Fry

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) Mince : to cut into very small pieces when uniformity of size and shape is not important.

