

ROBERT J. DENNEY

1810 Bellevue Avenue, Los Angeles, CA
90026 | ChefRobertD@gmail.com | 213.949.2047

PROFESSIONAL SUMMARY

Dedicated, energetic and creative chef adapt at multitasking in a high-volume faced-paced work environment.

CORE QUALIFICATIONS

- Strong hands-on experience in creative menu preparation, line service and cooking.
- Excellent grasp of safe food handling procedures.
- Certified Professional Food Manager, ANSI.
- Expertise in making mother sauces, soups, salads, entrees, and desserts.
- Knowledgeable in vegetarian cuisine.
- Solid ability to season, garnish, and arrange food creatively and attractively.
- Fast learner and driven to action.
- Proficient Knife Skills.
- Fully trained on kitchen equipment.
- Excellent working relationships and customer service skills

EDUCATION

LE CORDON BLEU, PASADENA

2014/2015

BARTENDERS OF AMERICA, NORTH HOLLYWOOD

1991

EXPERIENCE

WORK HISTORY

Personal Chef/Catering:

Casa Italiana Banquet Hall, on-call event catering with in-house staff.

Kenneth Parra Productions, DLYH Show – cast catering, Sept 2016 – present.

Dr. Susan Block Show –cast catering, Aug 2015 – present.

Cureco Construction, Inc., Project Manager 1995-2015

Cherry Valley Fire Department, Fire Fighter 2007-2010

AWARDS

Blue Ribbon Winner & Professional Judge, La Habra Children' Museum
"Gourmet Guys' Culinary Contest.

Multiple Choice (1 point each)

4

- d 1) A gallon is equal to _____ ounces
- a. 56
 - b. 145
 - c. 32
 - ☒ d. 128
- d 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 blanch 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

- C 9) Which is the improper way to thaw frozen food?
- a. In the fridge
 - b. In a sink with cold water
 - D c. On the counter
 - d. In the microwave
- A/C 10) Which of the following can you use to put out a grease fire?
- A a. Baking Soda
 - B b. Baking Powder
 - C c. Flour
 - d. Water
- B 11) What is the temperature range of the danger zone?
- a. 25-135
 - B 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 d. Mince, dice, chop
- C 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 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 c. Liquid
 - d. Oil
- Ans B 15) Which spoon is used to remove fat from soups and stews
- B a. Basting Spoon
 - C 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
 - C e. Fry

Prep Cooks Test

- B 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.