

Louis Cooley 450 W. Doran St.

#200 Glendale, Ca 91203

404-667-7791

***Culinary Staffing** 2017 Los Angeles

(Temp Cook)

***Laduree, The Grove** 2017 Los Angeles

(Line Cook)

***Rose Bowl, Brook Side Country Club** 2016 Pasadena

(Line Cook)

***Apple One, Admin Staffing Services** 2016 Los Angeles

(Worked for Disney Studios, Burbank)

***Intern for Edgemar Center for the Arts, Santa Monica** 2016 Los Angeles

(Camera Operator for live shows and Editor) Videographer

***Most Current self-made Films: (These where Produced, Written and Directed by Louis Cooley; they are both current winners of film festival awards.)**

BRATTIX WEB SERIES PILOT 2016 Los Angeles

REPLICATTION (SHORT) 2015 Los Angeles

***Fog City, Short Film- Grip** 2014 San Francisco

***Test, Feature Film- PA/Grip** 2013 San Francisco

***Generators Unlimited Inc. – PA/Grip** 2012 San Francisco

***Military Career: MESS SGT. Iraq(IRR) Active Duty Soldier 2001-2010**

Stateside/Jap/Korea/Iraq Duties:

Managed military kitchen for Infantry/ Baghdad, Iraq, as a SGT. E-5

Ordered and managed food inventory. Managed soldiers for missions. (Cooked for Post General.)

***Westin Hotel: 2005-2010 Seattle/Atlanta**

(Duties: Line Cook: Breakfast, Lunch, Dinner, and Room Service.)

Cooked for Bill Gates' Microsoft Accounts, special events, weddings, WNBA, Special Guest, President of Rwanda, Ice Cube the Rapper, Mike Ditka (NFL football Coach), Political Parties (Hillary Clinton Campaign) (President of Mexico) (Senator John Kerry), Bill and Melinda Gates Foundation Fund Raiser.

***EDUCATION:**

MFA Screen Writing, New York Film Academy	2014-2016 Los Angeles
MFA Directing/Film, Academy of Art University,	2011-2014 Sa Francisco
BFA Studio Painting, William Cary College	1997-2000 Hattiesburg, MS

Army Cooking Education:

Fort Lee Army Cooking School	2001-2002 Virginia
Fort Knox, Army Basic Infantry School	2001-2001 Kentucky

***AWARDS:**

(2 ARMY COMMENDATION MEDALS, (KOREA/IRAQ)
WINNER OF BEST SHORTS FILM COMPETITION
(SHORT FILM "0-1") WINNER OF ACCOLADE GLOBAL FILM
("REPLICATION") WINNER OF ACCOLADE GLOBAL FILM COMPETITION
("TAP DANCER") WINNER OF ACCOLADE GLOBAL FILM COMPETITION
("BRATTIX") NOMINATION FOR BEST HORROR PICTURE TAP DANCER")

***SKILLS:** MICROSOFT WORD, EXEL, FINAL CUT PRO, FINAL DRAFT, POWER POINT, PHOTO SHOP, INTRODUCED

Grill Cooks Test

Score 34/ 40

Multiple Choice Test (1 point each)

6 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

6

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

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

d

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

d

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

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

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

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

C 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

C

C 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

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

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

C 20) What temperature should chicken be cooked to?

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

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

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

a 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 and oil for sauces & gravies

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

heating butter to a temp ~~to separate~~ to separate proteins. use for grilling, sauces, etc.

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

1. Bechamel
2. Veloute
3. Espagnole
4. Tomato
5. Hollandaise

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

Season a grill to cook food without sticky to grill. Season with raw eggs (example)

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

- ① clarified butter
- ② egg yolk
- ③ salt & pepper
- ④ Tabasco Sauce
- ⑤ white wine
- ⑥ white wine vinegar