

Christopher Woods

1733 so. Longwood ave.

Los Angeles C.A. 90019

(323) 252-9513

E-mail shadowblackrock@gmail.com

Italian, Thai, Chinese, Soul food, Classic American food Chef and Line Cook with grill, flat top, steamer, broiler, fryer, convection oven experience.

Fine dining, Restaurant, Cafeteria, Hotel, Hospital, Catering, High Volume, Production Line, Hospital, Casino Trained.

Menu Creation, Cost And Waste control, Human Resources.

EXPERIENCE: Culinary Staffing

2017 Position held Line Chef

Duties: Line Chef a various locations

Harold and Belle's Creole Restaurant

2015-2016 Position held Saute Chef

Duties: Saute Line Chef

Hoover Shared Living Facility

2011-2014 Position held In House Chef

Express Employment Temps

2008-2009 Position held Chef, Line Cook

Duties: Chef and Line Cook at various locations, including Commerce

Casino, Fox Studios, Universal Sheraton Hotel, The Biltmore Hotel

Grand Lux Cafe

2007-2008 Position held Pasta Chef

Duties: Pasta Chef, Saute, Salad Bar, Bread, Soup Cook

Eurest Dining

2006-2007 Position held Line Cook

Duties: Chef, Line Chef, Fresh Order Grill, Daily Special Creations

Original Philly Cheesesteak Grill

2005-2006 Position held Owner

Duties: Owner Operator, Chef.

Minuteman Security Service

1985-2003 Position held Owner, Operator.

Grill Cooks Test

Score / 40

Multiple Choice Test (1 point each)

- A 1) How much time should you take to wash your hands with soap? 9
- a) 1 minute
 - b) 20 seconds
 - c) Time does not matter, water temperature does
 - d) 5 minutes
- D 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
- B 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
- A 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

D 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 _____ ounces

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

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

A 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

B 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

A 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 coved, 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

- B 20) What temperature should chicken be cooked to?
- a) 145°F
 - b) 155°F
 - c) 165°F
 - d) 175°F

- A 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)

Roux is flour, made into a paste using cooking oil, butter, or margarine. Its used to make gravy and to thicken sauces.

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

To heat butter at medium heat to separate the milk fat from the oil. It is healthier, and does not burn as easy.

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

1. Alfredo
2. Tomato
3. Hollandaise
4. Béchamel
- 5.

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

To season a grill, is to burn cooking oil onto it, to help prevent food from sticking.

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

Egg yolks, clarified butter