



LE CORDON BLEU.

Atlanta, GA

Austin, TX

Boston, MA

Chicago, IL

Dallas, TX

Las Vegas, NV

Los Angeles, CA

Miami, FL

Minneapolis/St. Paul, MN

Orlando, FL

Pittsburgh, PA

Portland, OR

Sacramento, CA

San Francisco, CA

Scottsdale, AZ

Seattle, WA

St. Louis, MO

September 25, 2012

To Whom It May Concern:

Ashley Mendoza was a student of mine for six weeks for Foundations I, LCBC110, which is an introductory course to the culinary arts.

Ashley is an enthusiastic and motivated student. She is very determined and works hard to develop her skills and knowledge. When she does not understand a concept, she takes the extra time needed to master it. Ashley always arrives to class early, participates in lectures and discussions and has an overall great attitude.

I feel confident that Ashley will be an asset to whatever program or organization of which she becomes a part and will work hard to learn and master all that is required of her and more. I would hire her without hesitation if given the opportunity to do so.

Please feel free to contact me with any questions you may have regarding Ashley Mendoza and her performance under my instruction.

Sincerely,

Chef Rose Ludwig, CEC, M.B.A.
rludwig@la.chefs.edu

Le Cordon Bleu College of Culinary Arts

Pasadena campus: 530 East Colorado Blvd. | Pasadena, CA 91101

Hollywood campus: 6370 West Sunset Boulevard | Hollywood, CA 90028

[T] 626.229.1300 | 888.900.CHEF [2433] | [F] 626.585.0486

Chefs.edu/Los-Angeles

Ashley Mendoza

8126 Cheyenne Ave Downey, CA, 90242

Phone: (562) 446-6289 E-mail: Olvrashley@gmail.com

Career Objective

Seeking an intermediate level position in the culinary industry where I can utilize my schooling and work experience to advance further in this field.

Experience

Lovarc

March 2010- Present

Joint Forces Training Base

Los Alamitos, CA

Chef Manager

- Oversee all food service operations for a military dining facility.
- Oversight and preparation of the menu.
- Oversight of management of line staff, dishwasher, utility cleaning staff, inventory, purchasing, pricing, food and staff budgeting.
- Ensures safety and cleanliness maintenance.
- Maintain the waste to a minimum.
- Ensures all stations are set up according to standards and maintained throughout the shift with 100% accuracy.
- Responsible for the ordering/receiving, stocking and rotation of all kitchen product while maintaining a clean and safe work environment at all times.
- Maintains professional grooming and appearance and acts as a role model according to established grooming and appearance policy.
- Responsible for ensuring that all services are provided to the agreed and expected quality at the agreed time.
- Ensures that proper procedures, temperatures, and time periods are adhered to during food preparation.
- Ensures that all regulation logs are filled out on a daily basis.

Bicycle Casino and Hotel Restaurant

February 2016- May 2016

Bell Gardens, CA

Lead line cook

- Responsible for opening and setting up kitchen for the day.
- In charge of daily inventory and gathering food order from warehouse to replenish items used.

- Accountable for daily prep, set up and breakdown of breakfast and lunch service.
- On the line I was responsible for setting up all stations including fry, sauté, grill and rotated shifts on a daily basis.
- Followed all recipes, safety protocols and practiced safe food handling and storage.
- Lead the omelet station every Sunday brunch.

Nieuport 17

June 2013- February 2014

Tustin, CA

Prep Cook, Line Cook, Garde Manger

- Responsible for prepping cold and hot food items including but not limited to salads, fruits, meats, poultry, fish, dressings, appetizers and desserts.
- Responsible for the cold station which includes appetizers as well as salads and desserts.
- On the line, I was responsible for setting up and breaking down all lunch items which included sandwiches, burgers, poultry, fish, vegetables and side dishes.
- Assisted the chef in making the soup of the day.
- Maintained a clean work station.
- Practiced correct food handling and storage procedures.
- Adhere to all safety procedures.

Education

Le Cordon Bleu

Pasadena, CA

August 2012- August 2013

Woodrow Wilson High School

Long Beach, CA

September 2002-June 2006

Awards and Certificates

Safety Award 2010

National Environmental Health Association Certified 2012

References available upon request

Multiple Choice (1 point each)

1) A gallon is equal to ____ ounces

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



2) Mesclun are what type of vegetable?

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

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

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

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

6) Which of the following ingredients would you pack before measuring?

- a. Olive Oil
- b. Salt
- c. Brown Sugar
- d. White Sugar

7) What is Al Dente?

- a. Firm but not hard
- b. Soft to the touch
- c. Very hard
- d. Very soft

8) Food should be left out no more than

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

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Prep Cooks Test

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

10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

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

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

14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

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

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

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

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

Prep Cooks Test

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

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.

tedora

producción
diseño y diseño de interiores

2007/2008/09/10

100% de la producción es realizada en fábrica.

Reparto

Reparto