



JUAN CARLOS CERVANTES

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OBJECTIVE

To obtain employment with a company that I can make a contribution, further develop my skills and that offers career growth opportunities.

SKILLS

Grill experience	Dish washer
Fryer Experience	Prepping and Portioning
Bilingual - English & Spanish	Catering
Good Organizing skills	Strong Work Ethic
Team worker	Sever
Host	Cashier

WORK EXPERIENCE

December 2013 to Present

Catch 56/ House of Tacos (Hollywood, CA)
Line Cook / Prep Cook/Cashier

- *Taking orders*
- *Pre-slice all vegetables, fruit & other miscellaneous food items*
- *Make Sure all orders are cooked and plated correctly*
- *Label, Clean and organize all items in walk in refrigerator*
- *Fryer Cook prep batter and frying*
- *Receive and inspect inventory*
- *Breakfast and Lunch items*
- *Catering services*
- *Breakfast buffet*

April 2016 to December 2016

Saddle Ranch (Universal Studios Cal)
Line Cook / Fryer Cook

- *Make Sure all orders are cooked and plated correctly*
- *Fryer - Cook preparation, batter and frying*
- *Pre-slice all vegetables, fruit & other miscellaneous food items*

January 2014 to May 2015

Freddy Smalls (Culver City, CA)
Prep Cook

- *Pre-slice all vegetables, fruit & other miscellaneous food items*
- *Make Sure all orders are cooked and plated correctly*
- *Label, Clean and organize all items in walk in refrigerator*
- *Train new employees*
- *Take daily inventory*

November 2013 to January 2014

Lucky Strike (Los Angeles, CA)

Line cook / Prep Cook

- *Work Pizza station, Fryer Station, Grilled station and Salad Station*
- *Pre-slice all vegetables, fruit & other miscellaneous food items*
- *Make Sure all orders are cooked and plated correctly*
- *Label, Clean and organize all items in walk in refrigerator*

November 2012 to November 2013

Story Tavern (Burbank, CA)

Prep Cook / Line Cook

- *Pre-sliced all vegetables, fruit & other miscellaneous food preparation*
- *Make Sure all orders are cooked and plated correctly*
- *Label, Clean and organize all items in walk in refrigerator*

August 2011 to April 2012

City Staff Solutions / Zodiac Seats (Ontario, CA)

Stock Room Clerk

- *Took inventory daily, processed reports and stocked inventory*
- *Used hand scanner and picked items*
- *Counted items by hand and scale*

February 2011 to July 2012

Labor Ready (Ontario, CA)

Cater/Prep-Cook/Dishwasher

- *Customer service, catering and food server*
- *Pre-sliced all vegetables, fruit & other miscellaneous food preparation*
- *Dishwasher, storage utensil organization, monitor freezer/cooler areas*
- *Custodial, Clean and restock, painting*

October 2007 to November 2010

Commodity Resource & Environmental (Mojave, CA)

Safety Administrator

- *Purchased and ordered safety & office supplies*
- *Conducted safety meetings*
- *Gathered and processed accident reports*
- *Conducted Respiratory Fit test*
- *Established and managed a First Aid/CPR team*
- *Sorted materials, assembly tasks, fork lift driver*

June 2008 to August 2010

Mikes Road House Café (Mojave, CA)

Host/Server/Bouncer

- *Greeted customers and performed bouncer duties on weekends*
- *Served food to customers*

February 2006 to November 2008

Tico Tacos (Mojave, CA)

- *Greeted customers, Host, Server*
- *Cashiered, issued receipts, balanced drawer*
- *Served food to customers & assisted with catering services*

EDUCATION

1997 to 1999

Job Corp (*San Bernardino, CA*)

High School Diploma/ Certificate in Building Maintenance

- Graduated with Honors

Grill Cooks Test

Score 8 / 40

Multiple Choice Test (1 point each)

B 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

~~12~~

10%

C 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

D 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

D 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 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

C 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

C 12) A gallon is equal to _____ ounces

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

B 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

A 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 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

19 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 & fat - thicker sauces

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

COOK butter until impurities float to top (skinned off top of butter)

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

1. Tomato sauce
2. Chicken stock (Veloute)
3. Beef stock (Brown)
4. Vessie stock (Bechamel)
5. Cream sauce (Hollandaise)

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

RUB grill w/ fat (prevent food from sticking)

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

Egg - cream / mustard

Butter
(lemon)

