

EDOUARD A. VICQUENEAU

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SUMMARY

Bilingual (French/English) third generation chef with solid experience in all areas of culinary production, finances and crew management seeking position where I can share my skills and experience.

EXPERIENCE

3/2014 – Present **Endless Season Group** Lake Forest, CA
Executive Chef/Owner

- Private Chef, Culinary and Pastry Class for professionals
- Consulting on new opening or improvement for food related business
- Opening 2014 - Provenance Restaurant, Newport Beach CA
- Opening 2015 – Moulin Bistro, Newport Beach CA
- Pastry Consultant to Taste Catering in Lake Forest
- Culinary Consultant to Keno's Restaurant and Canyon Catering (same owner)
\$7.5 M combined a year

10/2005 – 03/2017 **Endless Season Corp.** Irvine, CA

Executive Pastry Chef/Owner

- Production and wholesale distribution of Gourmet Ice Cream and Pastries
- Created new trends in pastry for local restaurants, as well as Las Vegas restaurants, including Canelés, Macarons, and customized desserts for individual restaurants
- Recognized by Orange County Magazine and locally known chefs, brought in revenue of quarter of a million per year at 15% food cost

9/1999 – 9/2004 **Four Seasons Hotels** Newport Beach, CA

Fine Dining /Banquet Chef

- Five diamond property chef overseeing all banquets
- All Banquet and Garde-Manger daily assessments including menu creation, monitoring labor/food cost, managing kitchen staff, hiring/training of new cooks, inventory and food ordering.
- Expanded food and beverage profits to \$3.5 million/year with an average of 16% food cost

6/1997 – 7/1999 **Ritz-Carlton Hotels** Naples, FL

Fine Dining Restaurant Chef

- Five star/five diamond property chef overseeing five separate restaurants and 463 rooms
- Manages and develops crew, creating new menus and recipes for each restaurant, ordered weekly stock and followed through with inventory
- Helped put together larger orders for banquets and catering orders



1993-1997 **Le Ducis Hotel**

Versailles, France

Food and Beverage Manager

- Farm to table concept restaurant inside hotel, held authority over both the back of house and front of house (similar to general manager of independent restaurant)
- Created dependent staff through hiring and training process, managed bar inventories and cocktail menu, oversaw kitchen production, review P&L's, assisted room service orders, helped create new menu items

1978-1992

Hotel Meridien

Chef of Four Star Diamond Hotel

Le Grand Ecuver

Chef of Two Star Michelin Restaurant

Le Petit Montmorency

Chef of Two Star Michelin Restaurant

EDUCATION

Bac Technicien Hôtelier

Versailles, France

Bachelor's Degree in Hospitality Management

Certificat d' Apprentissage Professionel- Cuisine Classique

REFERENCES AVAILABLE UPON REQUEST

Multiple Choice (1 point each)

d

1) A gallon is equal to 128 ounces

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

c

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 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

a

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

c

8) Food should be left out no more than

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

-4

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
- c. On the counter
- d. In the microwave

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

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

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

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

b 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

d 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

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

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

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

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

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

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

a 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

b 19) Fill-in the Blank (1 point each)

19) SALT & Pepper are the basic seasoning ingredients for all savory recipes.

b 20) chop: to cut into very small pieces when uniformity of size and shape is not important.

- a. 155 degrees F
- b. 165 degrees F
- c. 175 degrees F
- d. 185 degrees F

b 21) How do you blanche vegetables?

- a. Immerse for a short time in boiling water, then cook in cold water
- b. Cook lightly in butter over med heat
- c. Soak in cold water overnight
- d. Rub with salt before cooking

b 22) Which of the following ingredients would you pack before measuring?

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

b 23) What is Al Dente?

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

c 24) Food should be left out no more than

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

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?

- a) 1 minute
- b) 20 seconds
- c) Time does not matter, water temperature does
- d) 5 minutes

-4

C

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

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

C

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

C

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

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

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

HOME 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

this is Brunoise could be seariny Julienne would be 1/8 x 2" leaf shape

d 12) A gallon is equal to 128 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

b 15) Potentially hazardous hot foods must be maintained at an internal temperature of 135° F 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

blanching

C 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

C 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

Score / 40

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

b

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)

a Roux is a cooked mix of butter and flour used to thicken a sauce or liquid as a soup for example

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

it is melting the butter in low heat in order to be melted and remove the butter milk and foam. it is used

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

1. Velouté (clarification)
2. Espagnole (Sauce)
3. Tomato (Reduction)
4. Hollandaise (Emulsion)
5. Béchamel (Roux)

26) Which of the following is NOT an approved method to thaw potentially hazardous foods?

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

it is to fix grease on the grill to not have the food stick to it

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

- Egg yolks
- clarified butter
- lemon juice
- white wine
- seasoning