

Pamela Baker

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Private Chef

Skills and Qualification

- Plan menus according to employers' needs and diet restrictions.
- Stock, organize, and clean kitchens and cooking utensils.
- Cool, package, label, and freeze foods for later consumption and provide instructions for reheating.
- Peel, wash, trim, and cook vegetables and meats, and bake breads and pastries.
- Keep records pertaining to menus, finances, and other business-related issues.
- Prepare meals in private homes according to employers' recipes or tastes, handling all meals for the family and possibly for other household staff.
- Shop for or order food and kitchen supplies and equipment.
- Specialize in preparing fancy dishes or food for special diets.
- Direct the operation and organization of kitchens and all food-related activities, including the presentation and serving of food.
- Create and explore new cuisines.
- Serve meals and snacks to employing families and their guests.
- Plan and prepare food for parties, holiday meals, luncheons, special functions, and other social events.

Employment History

Owner

Baker Family Child Care

11/2001 to 6/2015

Check products for quality and identify damaged or expired goods. Serve food or beverages. Process customer bills or payments. Operate cash registers. Take customer orders. Clean food preparation areas, facilities, or equipment. Clean food service areas. Communicate dining or order details to kitchen personnel.

Group Home Manager

Masada Homes

1995 to 5/2000

Communicate with customers to resolve complaints or ensure satisfaction. Cook foods. Arrange food for serving. Prepare hot or cold beverages. Collect dirty dishes or other tableware. Order materials, supplies, or equipment. Train food preparation or food service personnel.

Education

Fairfax High School Los Angeles, CA
Trade Tech, Los Angeles, CA

2017

2017 Major: Culinary

Certifications

- ✓ Nutrition
- ✓ Serv Safe
- ✓ Purchasing
- ✓ Menu Planning

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 blanch 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

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) Minced to cut into very small pieces when uniformity of size and shape is not important.
Vegetables

