

Marlon Villatoro
932 E. 42nd Place
Los Angeles, CA 90011
Phone: (747) 238-3620
E-mail: MarlonVillatoro@yahoo.com

Objective: Seeking a position as an entry level culinary professional within the restaurant industry, where the culinary skills I've learned can be used to enhance the overall growth of the establishment and the industry.

Qualifications:

- Punctual & Work Well Under Pressure
- Great Customer Skills & Excellent Communication Skills (Verbal & Written)
- Team Player
- Chef Assistant
- Knowledge use of Kitchen Equipment and Utensils
- Clean, Cut & Cook Meat, Fish & Poultry
- Cook Food Stuff according to menus, special dietary or nutritional restrictions, or numbers of portions served
- Clean and inspect equipment, kitchen appliances, and work areas to ensure cleanliness and functional operation
- Apportion and Serve Food: Facility Residents, Employee or Patrons
- Wash Pots, Pans, Dishes, Utensils and other Cooking Equipment
- Culinary Arts: Knowledge of Ordering and Inspection of Food and Kitchen Utensils
- Clean & Buss Dining area of Restaurant

Experience:

March 2017-September 2017 Slawson Occupational Center Bell, CA

Culinary Intern

- Prepped & Plated Menu Items for Students, Staff & Visitors
- Distributed Nutritious and Delicious Meals for Students, Staff & Visitors
- Dishwashing Experience: Cleaned & Sanitized Trays, Plates, Spoons, Knives & Forks
- Prepped Events: Foods, Beverages, Desserts, Banquet Tables, Table Cloth, Chairs & Utensils
- Cleaned & Sanitized Items After Banquet Events

Old Navy Retail Store

June 2010-August 2010 Northridge Mall Northridge, CA

Retail Sales Associate

- Greeted Customers and Assessed the Customers' Needs
- Promoted Old Navy Products and Encouraged the Team to do the Same
- Listened to Customers and Observed Non-Verbal Cues and Anticipated Service Needs
- Offer Product Suggestions and Added Additional Items when Engaged with Customers
- Demonstrated a Sense of Urgency and Pride while Executing Tasks and Processes
- Maintained a Clean and Safe Environment That prevented Losses and Minimized Risks; Knowledge of Current Sales

Certifications:

Chef Assistant Certification
Managerial ServSafe

OSHA Certification

International Food Certification

Education:

June 2012

Owensmouth High School

Canoga Park, CA

September 2017

Slawson Occupational Center

Bell, CA

March 2017-Present

YWCA-GLA Job Corps Center

Los Angeles, CA

95%

Prep Cooks Test

Score 19/20

Multiple Choice (1 point each)

- d 1) A gallon is equal to _____ ounces
- a. 56
 - b. 145
 - c. 32
 - ☒ d. 128
- a 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 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
- c 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

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
- d 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
- C 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
- b 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

Prep Cooks Test

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

Fill-in the Blank (1 point each)

19) salt & pepper are the basic seasoning ingredients for all savory recipes.

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

Grill Cooks Test

Score 33/40

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
- a 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
- 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
- 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

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

d 12) A gallon is equal to _____ ounces

- a) 56
- b) 145
- c) 32
- ☒ d) 128

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 _____ or higher to be safe

- a) 145° F
- ☒ b) 135° F
- c) 160° F
- d) 180° F

d 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

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

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

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)

To thicken sauces

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

To remove milk fat

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

1. Hollandaise
2. Bechemelle
3. Tomato sauce
4. Espagnole
5. veloute

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

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

egg yolk, liquid butter

Oil Cook Test

- 21) Which of the following best describes the process of Convection?
- To cook quickly in a pan on top of the stove until food is browned
 - Process through which natural sugars in food become browned and flavorful while cooking
 - Cooking method by which food is browned in fat, then cooked, lightly covered, in liquid at low heat
 - To plunge food into boiling water briefly, then into cold water to stop the cooking process

22) What range would a thick chicken be cooked for?

- 14-17
- 12-14
- 16-18
- 17-19

23) What temperature should all ground meat be cooked for?

- 14-17
- 16-18
- 17-19
- 18-20

24) What temperature should fish be cooked for?

- 14-17
- 16-18
- 17-19
- 18-20

25) What is a roux and what is it used for? (2 points)

To thicken soups

26) What is the process of melting clarified butter and why is clarified butter used? (2 points)

To remove milk fat

27) Name the top 5 mother sauces (2 points)

1. Hollandaise
2. Bechamel
3. Tomato sauce
4. Espagnole
5. Veloute

28) What is a liaison and why is this process important? (2 points)

29) What are the ingredients in Hollandaise sauce? (2 points)

egg yolk, lemon juice, butter