

Ricardo Cortez Springs II

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Qualifications:

- Excellent oral and written communication, listening carefully and accurately.
- Responsible, trustworthy, and tolerance for high stress situations.
- Working effectively in teams.
- Decision making and time management.
- Microsoft Office savvy, with experience in Word, Excel, Outlook, and PowerPoint.

Employment:

June 2016 --

Assistant, Dining/Dressing Room. Latitude 45 Catering

Assists set up, cleaning, stocking artists rooms. Assists food running, stocking, cleaning inside main dining hall. Help answer guests inquires.

May 2014 – November 2015

Tire Technician/Installer, Vogue Tyre & Rubber

Customer service, installation of grills and other car accessories for GM or Cadillac vehicles, safety in installing and handling customer vehicles.

February 2006 – May 2014

Assistant Mgr/Tire Technician, America's Tire Company

Sales and Customer Satisfaction; accurate cash handling; consistent safety in installing and handling customer vehicles, without incident.

August 1997- February 2006

Aviation Ordnanceman, United States Navy CV-63,HS-2,HS-10

Safety in Helicopter maintenance and repair, ensure correct ordnance supply and installation for HS-2 & HS-10. Various duties deployed on CV-63 Kittyhawk.

Education:

2017- LATTC Culinary Training Certificate

2016-ServSafe CA Food Handler Course Online

1997-1997 Aviation Ordnance, United States Navy, Pensacola, FL

1993-1997 General Education, Burroughs High School, Ridgecrest, CA

References upon Request

Prep Cooks Test

Score 14 / 20

Multiple Choice (1 point each)

1) A gallon is equal to _____ ounces

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

6

1080

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

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

