

Tom L Hernandez

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Los Angeles, CA 90002
(213) 949-3716
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EXPERIENCE

Mels Drive In, West Hollywood, CA — Line Cook

July 2017 - PRESENT

Adapted to breakfast menu in a high end 24/7 restaurant

As well as salads and sandwich station.

Frequently handle restaurant unaided

Stock cooler with food needed for the day

Cheesecake Factory, The Grove, CA — Line Cook

December 2014 - July 2017

Worked fryer and appetizer then moved up to grill station

Earned spot on broiler station, rotated through out stations to help

Prepped station before opening, restocked before leaving.

Properly trained 3 cooks to have a permanent position

Cheesecake Factory, The Grove, CA — Dishwasher

September 2014 - December 2014

Operated dish washing machine daily, Sanitize food utensils for food safety,

EDUCATION

John F Kennedy, Granada Hills — Diploma

2009 - 2012

Santa Monica College, Santa Monica — Some College

Fall 2012 - Spring 2015

Activities

- Football Player in High school for three years went to playoffs named best overall linemen in Varsity
- Set up for a charity events

SKILLS

Food Handler's Permit

Multitasking: Ability to handle multiple tickets

Maintain a clean and safe station

Time management

Ability to operate standard kitchen equipment

Knife skills

Reference

Evert Hernandez, Prep Cook
at Cheesecake Factory

4520 s figueroa street apt 101

Los Angeles 90037

(323) 273-6882

Robert Recendez,
Construction Worker

451 e 41st Los Angeles 90011

(323) 229-6350

Carolina Moreno,

8420 s. Compton Ave.
Los Angeles ca 90001

(323) 592-2950

LANGUAGES

English/ Spanish

Tom J. Hernandez

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Los Angeles, CA 90002
(310) 842-3216
tomh@earthlink.net

EXPERIENCE

Mele Drive Inn, West Hollywood, CA — Line Cook
 • Prepared all food items for a high-end restaurant.
 • Maintained high standards of cleanliness and safety.
 • Assisted in inventory management and ordering.

Guesthouse Factory, The Grove, CA — Line Cook
 • Prepared all food items for a high-end restaurant.
 • Maintained high standards of cleanliness and safety.
 • Assisted in inventory management and ordering.

Guesthouse Factory, The Grove, CA — Dishwasher
 • Cleaned and sanitized all dishes and glassware.
 • Maintained high standards of cleanliness and safety.

John F. Kennedy, Granada Hills — Diploma

Santa Monica College, Santa Monica — Some College

- High school diploma from Santa Monica High School.
- Some college credits from Santa Monica College.

SKILLS

• Food Preparation
 • Customer Service
 • Teamwork
 • Time Management
 • Attention to Detail
 • Knife Skills

• Inventory Management
 • Food Safety
 • Sanitation
 • Dishwashing
 • Cleaning
 • Organization

• Communication
 • Problem Solving
 • Adaptability
 • Initiative
 • Dependability
 • Flexibility

LANGUAGES

• English (Native)
 • Spanish (Fluent)

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
- 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
- B 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

A 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

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

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

B 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 coved, 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)

Its flour and fat
cooked ~~together~~ together

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

Its separating milk fat
and water from butter

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

1. Hollandaise sauce
2. ~~+~~
3. ~~+~~
4. ~~+~~
5. ~~+~~

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

to put oil on it so it would
be ~~easier~~ easier to clean

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

4

Chili Cooks Test

- 30) 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) To cook slowly in a pan on top of the stove until food is browned and liquid is reduced
 c) To cook slowly in a pan on top of the stove until food is browned and liquid is reduced
 d) To cook slowly in a pan on top of the stove until food is browned and liquid is reduced

- 31) What temperature should a chili be cooked to?
 a) 145°F
 b) 155°F
 c) 165°F
 d) 175°F

- 32) What temperature should ALL ground meat be cooked to?
 a) 145°F
 b) 155°F
 c) 165°F
 d) 175°F

- 33) What temperature should chili be cooked to?
 a) 145°F
 b) 155°F
 c) 165°F
 d) 175°F

34) Which of the following is a true statement?
 a) Chili is a soup.
 b) Chili is a stew.
 c) Chili is a casserole.
 d) Chili is a dip.

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 a) Chili is a soup.
 b) Chili is a stew.
 c) Chili is a casserole.
 d) Chili is a dip.

Multiple Choice (1 point each)

- D 1) A gallon is equal to _____ 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 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
- A 8) Food should be left out no more than
- a. 2 hours
 - b. 3 hours
 - c. 4 hours
 - d. 5 hours

Prep Cooks Test

A

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

