

DONOVAN GORDON
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Food Services Industry

EDUCATION:

Culinary Arts Fundamentals Training Program, Cerritos College, Norwalk, CA 03/17 to 04/17
*ServSafe Food Handlers' Certificate

Culinary Fundamentals

Le Cordon Bleu:2011

High School Diploma: 2010

EPHS - Long Beach, CA

- ◊ Kitchen: Food Preparation
- ◊ Knives Skills
- ◊ Kitchen Etiquette
- ◊ Clean & Sanitize Workstation
- ◊ Reads & follows recipes
- ◊ Cooking, sautéing, broiling
- ◊ Knowledge of Mise en Place
- ◊ Banquet Style Cooking
- ◊ Knowledge of Food safety Sanitation standards
- ◊ Quick learner, fast worker
- ◊ Great team player
- ◊ Thrive under pressure
- ◊ Excellent Customer Service

WORK HISTORY

Student Cook 04/2017 to now

Culinary Staffing Service – Beverly Hills, CA

Prep food

Fix plates

Served plates

Warehouse Worker 09/2013 to 12/2016

Power Staffing - Carson, CA

Pulled and shipped orders, Received merchandise, Loaded trucks with forklift and sorted orders

Warehouse Worker 09/2011 to 05/2013

Staff Mark – Long beach, CA

Loaded products weighing up to [50] pounds onto trailers for delivery.

Loaded and unloaded tractor trailers.

Pulled and shipped orders.

Loaded merchandise onto pallets.

Team Member 11/2012 to 12/2012

Ross – Cerritos, CA

Sorted merchandise unloaded from truck.

Stocked and received merchandise.

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 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

B

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

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

B

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

