

# Corryn Gee

Personal Chef - Private Events Specialist - Cook - Food Lover

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## EXPERIENCE

### **Mindfull: Los Angeles, CA - Private Chef / Catering, Corporate catering, dinner parties.**

March 2015- PRESENT

Everything you can imagine it would be like to start your own little co. out here in los angeles. Planning, and executing new custom organic menus, for food-loving people is my passion. Testing recipes often.

I've been lucky enough to be able to work with other chefs on various events/gigs of their own as well. Dinner parties, to barbecues, to birthdays, meetings; you name it...

### **Luques Catering: Los Angeles, CA - Private Events/prep**

October 2016-present

Blessed to work with such an amazing company with amazing people, and delicious cuisine. Working with Suzanne Goines menu has been wonderful because it is beautiful and so delicious!! Have been able to assist and work at events such the AIDS fundraiser, to a wedding rehearsal. I love this job!!

### **Culinary Staffing.: Los Angeles, CA - Prep and Event Cook**

2016- October 2017

Work at different kitchens/venues all over Los Angeles such as The Hotel Belair, to catering events in Hollywood. Flexible schedule, and different venues are reasons why I enjoyed this job as well as the ability to meet different people from all walks of life!!

### **Chef Sherie: Culver City - Prep and Event Cook**

September 2015 - Sept 2016

Prepared and executed meals for regular clients, using freshest ingredients possible from the santa monica farmers market!! Also participated in different pop-up style dinner parties as well. The thought provoking gourmet dishes that left this kitchen left me drooling, and dreaming of the next creation.

### **Restaurant Experience: SLC, UT / L.A., CA - Prep and line cook, Pastry chef, Garde Manger, Kitchen Manager**

## SKILLS

Adaptability  
Precision  
Knife Skills  
People Skills  
Memorization  
Patience  
Always Learning

## PERSONALITY TRAITS

Humble  
Passionate  
Driven  
Friendly  
Creative / Artistic  
Kind  
Open Mind  
Perfectionist

## WORK ETHIC

## EDUCATION

HIGH SCHOOL DIPLOMA  
SELF TAUGHT THROUGH BOOKS AND OTHER TOOLS, AND PEOPLE

## LANGUAGES

English, Learning Spanish

January 2011 - August 2016

Was blessed enough to work in a variety of kitchens, (TONA sushi in Ogden, Utah; Handle in Park City, UT, Zucca Trattoria etc..) scouring each one for most valuable lessons taught, and soaking up like a sponge the knowledge every job brought to the table. Loving every minute of it. The fast-paced, high intensity, hours upon hours of preparation, sweat, and salt; a beautiful chaotic symphony of artists, hungry for the next challenge. A life I don't regret choosing. At the end of the day it's just food....

**Multiple Choice** (1 point each)

P 1) A gallon is equal to \_\_\_\_ ounces

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

A

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

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

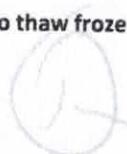
- a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

## Prep Cooks Test

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

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

O

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) S & P are the basic seasoning ingredients for all savory recipes.

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

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