

Hansuk Cho
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EXPERIENCE

Line Cook - Providence, Los Angeles

Oct. 2016-Present

- Experienced Michelin starred restaurant
- Learned fabricating fin-fish and shellfish
- Learned basic French and Japanese technique
- Worked garde manger and amuse bouche stations

Sous Chef - Blue Whale, Los Angeles

Sep. 2016-Feb. 2017

- Competitively the best jazz club in Los Angeles
- Created dishes and order ingredients for diverse ethnicities of guests

Line Cook - 71 Above

Jun. 2016-Sep. 2016

- Worked garde manger and hot apps stations
- Participated for grand opening in the busiest area in Downtown Los Angeles
- Experienced fine-dining course meal set up of kitchen

Line Cook - Little Sister Downtown Los Angeles

Feb. 2016-Oct. 2016

- Understood and experienced about French-Vietnamese cuisine
- Worked garde manger at open kitchen area
- Worked on grill and fryer station
- Be able to lead the line during shifts and prep for next shift team

Line Cook - Union, Knead & Co. Pasta Bar, Los Angeles Dec. 2015-Mar. 2016

- Lead line cook for pasta and saute station
- Experienced about northern-Italian cuisine
- Participated and helped for grand opening and busiest weekend night services

Line Cook - Patina Restaurant Group, Los Angeles Jun. 2015-Dec. 2015

- Experienced about Italian and New-American cuisine
- Garde manger for the Wine Bar at Hollywood Bowl
- Garde manger and hot apps for Ray's and Stark Bar at LACMA
- Created different amuse-bouche for the Patina at Pool every night

Server/Bartender - Gyu-Kaku Japanese Grill, Pasadena, CA 2014-2015

- Greeting customers with full-explanation of menu
- Made more than 10 alcoholic beverages from the scratch
- Full serving includes grilling customer's dishes
- Memorized all the menu in English, Japanese, and Korean

Server - Noda Sushi, Pasadena, CA 2012-2014

- Full table service include calculating checks
- Memorized all the menu in English, Japanese, and Korean

Server - Hyatt Hotel, Seoul, South Korea 2010-2011

- Banquet server for formal parties and business conferences
- *Served advanced French and Italian dishes with explanations*

Prep Cook/ Co-Founder - Cafe Del Mundo, Seoul, South Korea 2008-2009

- Grand opened a cafe in the busiest area in Seoul
- Prepared Japanese home meals
- Sold more than 20 kinds of imported teas from France, England, and Japan

EDUCATION

Associate in Arts Degree in Western Music History and Composition

Seoul Institute of Arts, Seoul, South Korea 2011

LANGUAGES

Korean(Fluent), English(intermediate), Japanese(basic), Spanish(basic)

AWARDS, HONORS

Bobby Bradford Scholarship for Jazz Musician, Pasadena City College, CA
2013

Zion Mountain Christian Scholarship for Young Generation, Los Angeles, CA
2013

Music Teachers Association Award for Unusual Promise in the Field of
Instrumental Performance, Pasadena City College, CA 2013

Faculty Honors for Superior Achievement in Composition, Pasadena City College,
CA 2013

COMPUTER SKILLS (Windows and Mac)

COMPUTER SKILLS (Windows and Mac)

- Faculty Honor for Superior Achievement in Composition, Pasadena City College, 2013
- International Performance Award for United Fronts in the Field of Literature, Pasadena City College, CA, 2013
- Young Writers Christian Scholarship for Young Christian, Los Angeles, CA, 2013
- Betty Bowland Scholarship for Jazz Musician, Pasadena City College, CA, 2013

AWARDS/HONORS

LANGUAGES

Fluent in English, Spanish, Japanese, and French

EDUCATION

- Graduated from the Graduate Institute of Arts, Seoul, South Korea, 2013
- Associate in Arts Degree in Western Music History, San Francisco State University, 2013
- Received Japanese home study certificate from the Japanese Ministry of Education, 2008-2009
- Received advanced French and Italian degrees with distinction from the University of Paris, France, 2008-2009

Logic, Protools, Nuendo, Cubase, Finale, Sibelius, Final Cut Pro, C++,
Open Source Processing, Max/Msp

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

d 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

a 6) Which of the following ingredients would you pack before measuring?

- a. Olive Oil
- b. Salt
- c. Brown Sugar
- d. White Sugar

c 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

C 11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

b 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

b 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

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

Prep Cook Test

1. Which of the following is a correct statement?

- a. Food can be kept in the cooler for 24 hours.
- b. Food can be kept in the cooler for 48 hours.
- c. Food can be kept in the cooler for 72 hours.
- d. Food can be kept in the cooler for 96 hours.

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- a. 24 hours
- b. 48 hours
- c. 72 hours
- d. 96 hours

2. Which of the following is a correct statement?

a. The best way to keep food safe is to keep it at room temperature.

b. The best way to keep food safe is to keep it in the cooler.

c. The best way to keep food safe is to keep it in the freezer.

d. The best way to keep food safe is to keep it in the refrigerator.