

Jennifer Wilson

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Education

Currently enrolled in the Baking and Pastry program at
College of the Canyons (Santa Clarita , California)

Wilton School of Cake Decorating (Chicago, Illinois)
Baking Workshop
Completed January 2005

Humber College (Toronto, Ontario)
Hotel and Restaurant Management Diploma
Completed May 1988

Key Skills & Experience

- 32 years of experience in cake decorating, baking and pastries.
- 6 years of experience in a commercial bakery specializing in custom cakes.
- Product development experience with Crave and Meez including cookies, loaves, squares and pies.
- Portfolio of cake decorating work available for review
- 18 years of restaurant experience as a bartender, general manager and corporate trainer for Moxie's restaurants.
- 6 years of experience running a high volume catering department.

Work Experience

Meez Cuisine and Catering

5341-4th Street. Calgary

Baker and Catering Chef - Dec. 3013-Dec.2014

Crave Cookies and Cupcakes

Willow Park Mall, Calgary
Baker Nov 2008 – Nov 2013

Moxie's Restaurant

Square One Mall, Mississauga
Bartender 2001-2004

Moxie's Restaurant

Southcentre Mall

100 Anderson Road S.E., Calgary, AB T2J 3V1

General Manager Sept. 1996 to May 1997

Assistant Manager Oct 1995 to Sept 1996

Responsibilities included staffing, food quality, liquor control,
Corporate trainer, opening new stores in Edmonton and Toronto

Rose & Crown Pub/Restaurant

1503 – 4th Street S.W., Calgary, AB T2R 0Y3

General Manager Dec 1994 to Oct 1995

Responsibilities included staffing, food quality and liquor control.

Journal of the

Proceedings of the General Assembly of the Presbyterian Church in the United States of America, held at the City of New York, from the 1st to the 15th of May, 1852.

Introduction

It is with pleasure that we publish this volume, which contains the proceedings of the General Assembly of the Presbyterian Church in the United States of America, held at the City of New York, from the 1st to the 15th of May, 1852.

The Assembly was held at the City of New York, from the 1st to the 15th of May, 1852, and was presided over by the Rev. Dr. A. A. Phelps.

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Part I. The Session

The session of the Assembly was held at the City of New York, from the 1st to the 15th of May, 1852, and was presided over by the Rev. Dr. A. A. Phelps. The session was held at the City of New York, from the 1st to the 15th of May, 1852, and was presided over by the Rev. Dr. A. A. Phelps.

Part II. The Session

May 1st and 2nd

The session of the Assembly was held at the City of New York, from the 1st to the 15th of May, 1852, and was presided over by the Rev. Dr. A. A. Phelps.

May 3rd and 4th

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May 5th and 6th

The session of the Assembly was held at the City of New York, from the 1st to the 15th of May, 1852, and was presided over by the Rev. Dr. A. A. Phelps.

May 7th and 8th

The session of the Assembly was held at the City of New York, from the 1st to the 15th of May, 1852, and was presided over by the Rev. Dr. A. A. Phelps.

May 9th and 10th

The session of the Assembly was held at the City of New York, from the 1st to the 15th of May, 1852, and was presided over by the Rev. Dr. A. A. Phelps.

May 11th and 12th

The session of the Assembly was held at the City of New York, from the 1st to the 15th of May, 1852, and was presided over by the Rev. Dr. A. A. Phelps.

May 13th and 14th

The session of the Assembly was held at the City of New York, from the 1st to the 15th of May, 1852, and was presided over by the Rev. Dr. A. A. Phelps.

May 15th

The session of the Assembly was held at the City of New York, from the 1st to the 15th of May, 1852, and was presided over by the Rev. Dr. A. A. Phelps.

The Duke of Westminster

77 Adelaide Street West, Toronto, Ontario M5X 1A6

General Manager April 1992 to Dec 1994

Assistant Manager June 1991 to April 1992

Responsibilities included staffing, food quality, liquor control and managing a high volume catering department in downtown Toronto.

References

Cindy Schwanke

Pastry Chef (College of the Canyons)

661-618-3628

Kristi Descher

Chef (College of the Canyons)

818-681-7454

Judy Wood

Chef and Owner of Meez Catering and Cuisine

(Calgary, Alberta , Canada)

403-542-6117

Linda Cockburn

Executive Assistant of Meez Catering and Cuisine

(Calgary ,Alberta, Canada)

403-918-5382

Multiple Choice (1 point each)

- c 1) A gallon is equal to _____ ounces
a. 56
b. 145
c. 32
d. 128
- a 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
- c 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

c

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

