

**Curtis Bischer**  
**P.O. Box 965**  
**Long Beach, CA 90801**  
**850-420-6340**  
**mrchefman@yahoo.com**

**Professional Experience:**

Certified working chef since 1984. 35 years progressively responsible experienced in the food service industry. Supervised, coordinated and participated in activities of cooks and workers. Engaged in preparing and cooking all food. Gave instruction to cooks and personnel in fine point of cooking. Preparing special dishes during rush hour periods and for banquets and other social functions. Executed daily operations of BEOS of kitchen staff. Expedited communication between upper and lower management and general personnel. Maintained high standards of excellence

**Skills:**

Italian, Cajun, German and Creole, specializing in sauces and soups, seafood and meats grill, sauté High volume cooking banquet and catering management

**Employment:**

Certified Working Chef 2016 to 2016  
US Foods-Main Vessel Legacy-Seattle, WA

Offshore Chef-Temporary Position 3/2017 to 10/20/17  
Golden Fleece, Inc.-South Bend, WA

Chef-Temporary position 9/2017 to 10/20/17  
First and Goal Hospitality-Seattle, WA

Offshore Cook on various vessels- 2017 to 2017  
EP's Offshore Catering-Lafayette, LA

Expo/Server Assistant Cook 2013 to 2013  
V at Seagrove-Seagrove Beach, FL

Banquet Chef 2011 to 2013  
Hilton Hotel-San Destin Beach, FL

Banquet Chef 2009 to 2013  
Orange County Convention Center-Orlando, FL

*References furnished upon request*

Chris Baker  
P.O. Box 902  
Long Beach, CA 90801  
8-410-6140  
chrisbaker@earthlink.net

## Professional Experience

United States Marine Corps (1981-1985) - As a Marine, I was responsible for a wide range of duties, including training, discipline, and leadership. I was also involved in various community service projects and was a member of the Marine Corps League. I was awarded the Marine Corps League Award of Merit for my service.

## Skills

Strong communication skills, both written and verbal. Excellent organizational and time management skills. Proficient in Microsoft Office Suite (Word, Excel, PowerPoint).

## Education

United States Marine Corps (1981-1985)  
Long Beach, CA

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**Multiple Choice** (1 point each)

2

- 1) A gallon is equal to \_\_\_\_\_ ounces
- a. 56
  - b. 145
  - c. 32
  - d. 128
- 2) Mesclun are what type of vegetable?
- a. Roots
  - b. Beans
  - c. Salad Greens
  - d. Spices
- 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
- 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
- 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
- 6) Which of the following ingredients would you pack before measuring?
- a. Olive Oil
  - b. Salt
  - c. Brown Sugar
  - d. White Sugar
- 7) What is Al Dente?
- a. Firm but not hard
  - b. Soft to the touch
  - c. Very hard
  - d. Very soft
- 8) Food should be left out no more than
- a. 2 hours
  - b. 3 hours
  - c. 4 hours
  - d. 5 hours

Just Done

## Prep Cooks Test

- 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
- 10) Which of the following can you use to put out a grease fire?
- a. Baking Soda
  - b. Baking Powder
  - c. Flour
  - d. Water
- 11) What is the temperature range of the danger zone?
- a. 25-135
  - b. 40-140
  - c. 50-160
  - d. 30-130
- 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
- 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
- 14) When you poach something, you cook it with what?
- a. Noodles
  - b. Vegetables
  - c. Liquid
  - d. Oil
- 15) Which spoon is used to remove fat from soups and stews?
- a. Basting Spoon
  - b. Ladle
  - c. Slotted Spoon
  - d. Portion Spoon
- 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

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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

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

**Prep Cooks Test**

- 17) What is the correct way to handle a hot pan?
- Put it on a long-handled pan holder.
  - Grab the handle and lift it up and out of the pan.
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- 18) What is the correct way to handle a hot pan?
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