

Bryan Cortez

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Attain a position in the kitchen, where I can provide my knowledge of the culinary arts. Be able to showcase what I have learned in my past experiences and to develop my foundation as a chef, while attaining new skills that will reinforce my career and growth of the restaurant.

Academic

CSCA Le Cordon Bleu

Aug 08-July 09

San Fernando High School

Grad. 2008

- Intermediate skills in butchery
- Work well under pressure
- used to high volume kitchens and preparation
- Knowledgeable in many different cuisines and techniques
- Fluent in spanish and english.

Job History

Winslows Tavern. Cape cod, MA

Lead line cook/ grill/ garde manger

Apr. 17'- Oct. 17'

Seasonal restaurant with a small kitchen team and menu based around local seafood. International cooks from all over the world. Used many different techniques such as making gels, foams, curing, and butchering. Emphasizing on farm to table cuisine.

Francis Beauvais Traiteur, Montréal, QC, CA

October. 16'- Apr.17'

Sous chef

In charge of creating new menu items for events and weekly specials. Worked closely with the owner/chef in preparing various events ranging from 6 people to 300 people. Concentrated mostly around the holidays.

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Else's Montreal, QC, CA

Sous chef

Worked alongside the chef to ensure food quality and coming up with new dishes. Made sure prep was up to par and fresh daily.

Papilles French Bistro. Hollywood, CA

Sous Chef

Jan. 15'- Aug. 15'

Bistro with a new menu every week. Product was made in house (desserts, smoked fish, foie gras, etc). All produce from the farmers markets in Hollywood and Santa Monica.

Club med Columbus Isle San Salvador, Bahamas

Sous chef

May 13'-Dec 14'

Worked closely with the executive chef to maintain and operate 2 separate restaurants. Tended to guest with special needs such as allergies and strict diets.

Club Med Sandpiper Bay, Florida

Chef de Partie

Jun.12'- May 13'

Worked all hot and cold stations in the resort. International menu everyday for two services a day.

Papilles French Bistro. Hollywood, ca

Sous Chef

Oct 11'- June 12'

Bistro with a new menu every week. Product was made in house (desserts, smoked fish, foie gras, etc). Molecular gastronomy was also used on a daily basis for various dishes. All produce was from the farmers markets in Hollywood and Santa Monica.

Club Med, Punta Cana, Dominican Republic

Chef de Partie

May 11'- Nov. 11'

Responsible for daily lunch and dinner buffets to be set up on time and cooked according to menus and health code regulations. Learned many different cooking techniques and recipes.

Nic's Martini Lounge; Beverly Hills, CA

Line cook

Jul 09'-May 11' Responsible for purchasing and

maintaining kitchen orders on a biweekly basis. Build and maintain relationships with purveyors. Kept food cost under 30%. Created strong ties with restaurant managers and owner.

Bottega Louie, Downtown Los Angeles, CA

Preparation/ line Cook.

Nov 09'-Apr 10'

In charge of daily preparation list from sauces to main entrees.
Work closely with Executive and Sous Chefs to ensure that daily preparation and quality was maintained.

References

1. Tim Carry (Papilles)

Cell: (626) 622-0524

2. Francis Beauvais (traiteur)

Cell:514-554-2549

3.Ivan Espinoza (Winslows Tavern)

Cell: (818) 259-9731

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
- 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
- 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

- 8 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
- 9 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.

