

Clark Arroyo

711 w. 148 Dr.
Gardena, Ca. 90247
Cell (818) 669-1771
Email: clarkarroyo@gmail.com

OBJECTIVE: To use my vast and diverse experience in both FOH, and BOH to gain employment with a great company with the opportunity for advancement.

PROFESSIONAL EXPERIENCE

Catering: Have worked high profile celebrity events as well in private homes. I have worked as as culinary, server, bartender, captain, bar manager, and party supervisor.

Culinary: I have vast experience in the kitchen as grill chef, sauté, pantry, pastry, prep and as a kitchen manager. I am also a certified food handler with the county of Los Angeles.

Service: Have years of experience as a bartender in high volume venues. I also have experience as a server, food runner and busser. I have been trained in rules and regulations by the State of California's Alcohol and Beverage Control Dept., Tips certified in alcohol awareness, as well as a Certified Food Handler with the State of California

Management: Have worked as a manager, with experience in inventory, ordering, scheduling, and staffing in not only the food industry, but as an international freight forwarder.

Special Skills: Can speak in Spanish,. I am gifted with exceptional interpersonal skills diplomatic and effective with customers, managers, and co workers. I am a high energy self starter with a proven ability to meet objectives, yet still willing and capable of learning and processing new concepts and ideas.

EMPLOYMENT HISTORY

Taste of Gourmet Catering (03/2017 to present) bartender, server

Bite Couture Catering (03/2017 to present) bartender, server

First Class Staffing (11/2015 to present) bartender, cook, server

The Desert Room (06/11) to(07/ 2015) bartender

El Pollo Inka (06/2009-06/2010 & 01/2016 to 8/2017) server, cashier, busser, dishwasher
901 Club (10/2008-02/2009) kitchen manager

Primal Alchemy Catering (10/2006-08/2017) bartender, server

Texas Roadhouse: (05/2008-10/2008) grill cook, prep cook

Blair's Restaurant: (12/2006-04/2008) line cook, lead cook

Ebell of Los Angeles: (03/2006-04/2008) server, bartender, captain

Argyle Staffing: (05/2006-08/2008) server, bartender, captain, culinary

The Patina Group: (01/2003-05/2006) server, bartender, captain

Total Success Events: (04/2003-01/2006 server, bartender captain, culinary

Boardner's: (10/2001-09/2003) bar back, bartender, line cook, chef de cuisine

Ebell of Los Angeles: (02/2001-09/2008) server, bartender,) bar manager, captain, event manager

Ye Rustic Inn (04/1995-02/2001) bar back bartender, server, and manager

References upon request.

Prep Cooks Test

Score / 20

Multiple Choice (1 point each)

C

1) A gallon is equal to _____ ounces

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

✓

-B

C

2) Mesclun are what type of vegetable?

- a. Roots
- b. Beans
- c. Salad Greens
- d. Spices

A

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

B

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

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

C 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

C 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.

Multiple ChoiceA

1) Food is served on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

D

2) Drinks are served on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

D

3) Food and drinks are removed on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

A

4) What part of a glass should you handle at all times?

- a) The stem
- b) The widest part of the glass
- c) The top

D

5) When you are setting a dining room how should you set up your tablecloths?

- a) Neatly and evenly across the tables
- b) The creases should all be going in the same directions
- c) The chairs should be centered and gently touching the table cloth
- d) All of the above

D

6) If you bring the wrong entrée to a guest what should you do?

- a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
- b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
- c) Try to convince the guests to eat what you brought them
- d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

Match the Correct VocabularyD**Scullery**

A. Metal buffet device used to keep food warm by heating it over warmed water

E**Queen Mary**

B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)

A**Chaffing Dish**

C. Used to hold a large tray on the dining floor

B**French Passing**

D. Area for dirty dishware and glasses

O**Russian Service**

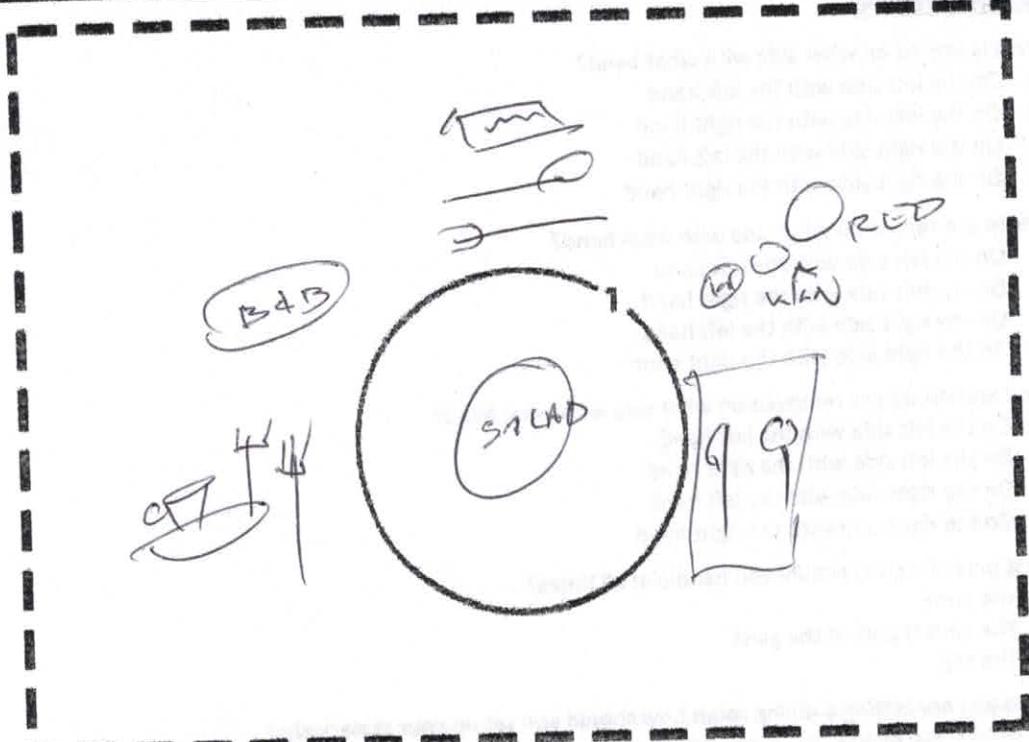
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F**Corkscrew**

F. Used to open bottles of wine

C**Tray Jack**

G. Style of dining in which the courses come out one at a time



Draw a formal place setting containing all of the following:

1. Service Plate
2. Salad Plate
3. Bread Plate & Knife
4. Napkin
5. Name Place Card
6. Tea/Coffee Cup & Saucer
7. Teaspoon
8. Soup Spoon
9. Salad Fork
10. Dinner Fork
11. Dessert Fork
12. Dinner Knife
13. Water Glass
14. Red Wine Glass
15. White Wine Glass

Fill in the Blank

1. The utensils are placed _____ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? DESSERT
3. Synchronized service is when: EVERYONE SERVED AT THE SAME TIME
4. What is generally indicated on the name placard other than the name? ABOVE SETTING
5. The Protein on a plate is typically served at what hour on the clock? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? CONTACT CAPTAIN

Bartenders Test

Score / 35

Multiple Choice (6 points)

1) Carbonation _____ the rate of intoxication.
a) Slows down
b) Speeds up
c) Does nothing to

2) What are the six most commonly used spirits?
a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum

3) You can accept an expired ID as long as all other information is correct.
a) True
b) False

4) If someone has had too much to drink, serving them coffee will help sober them up.
a) True
b) False

5) What are the acceptable forms of ID for Alcohol Consumption?
a) State or Government Issued ID Card or Drivers License
b) Passport or Passport ID Card (as long as it lists the person's date of birth)
c) School ID or Birth Certificate
d) A & B
e) A, B & C

6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.
a) True
b) False

Vocabulary (9 points)

Match the word to its definition

I "Straight Up"

F Shaker Tin

C "Neat"

A Muddler

B Strainer

E Jigger

G Bar Mat

D "Float"

H "Back"

a.) Used to crush fruits and herbs for craft cocktail making

b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

d.) To pour $\frac{1}{2}$ oz of a liquor on top

e.) Used to measure the alcohol and mixer for a drink

f.) Used to mix cocktails along with a pint glass and ice

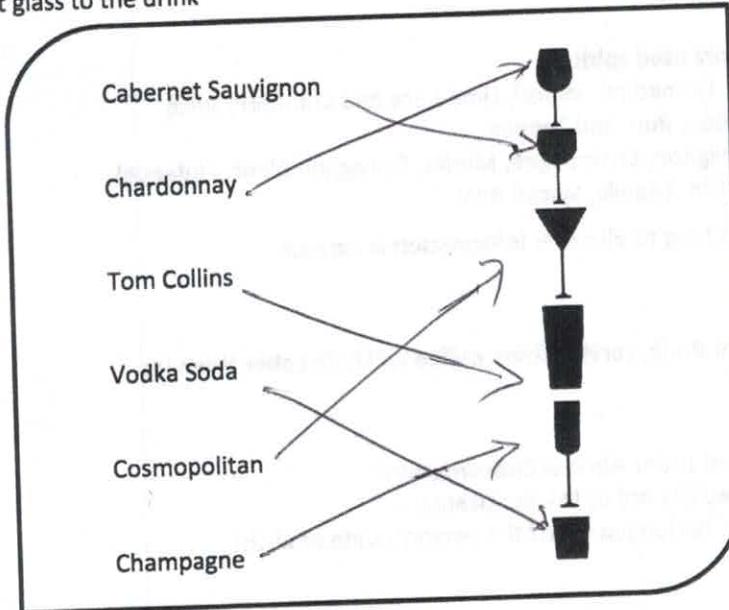
g.) Used on the bar top to gather spills

h.) Requesting a separate glass of another drink

i.) Means to serve spirit room temperature in a rocks glass with no ice

Glassware (6 points)

Match the correct glass to the drink



Answer and Question (14 points)

Answer and Question (14 points)
Provide examples of 3 brand name "top shelf" spirits (3 points): GREY GOOSE, BLACK LABEL, PATRÓN

What are the ingredients in a Manhattan? WHISKEY, BITTERS, SWEET VERMOUTH

What are the ingredients in a Cosmopolitan? VODKA, TRIPLE SEC, CREAM

What are the ingredients in a Long Island Iced Tea? VODKA, TEQUILA, RUM, GIN, TRIPLE SEC, S&S, LEMON LIME SODA

What makes a margarita a "Cadillac"? MARGARITA WITH GRAND MARNIER

What is simple syrup? LIQUIFIED SUGAR

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

NO / MARRIED

What should you do if you break a glass in the ice? THROW ICE AWAY

When is it OK to have an alcoholic beverage while working? No

What does it mean when a customer orders their cocktail "dirty"? OLIVE JUICE

What are the ingredients in a Margarita? TEQUILA, TRIPLE SEC, SUGAR, SPLASH OF LEMON JUICE