

Ruby Corona

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Objective

To pursue my career in the culinary arts

Education

LOS ANGELES TRADE TECHNICAL | JULY 2017 | CULINARY ARTS PROGRAM
ROOSEVELT HIGH SCHOOL | JUNE 2004 | HIGH SCHOOL DIPLOMA

Skills & Abilities

- Basic knife skills
- Knowledge of using commercial equipment such as mixer, deli slicer, oven, food processor, grill.
- Proper food storage.
- ServeSafe Manager Certification
- As a caregiver managing the daily activities for the client which included meal preparation and weekly dietary menu.
- Brining, curing and smoking meats

Experience

KITCHEN AIDE | LOS ANGELES TRADE TECHNICAL | OCTOBER 2017-

Kitchen aide for Los Angeles Trade Tech student cafeteria. Serving customers food from the buffet line. Follow all safety and sanitary procedures, replenish food on the buffet line when low, expedite food from the grill, assist with replenishing set ups for the grill when necessary, shutting down the buffet line at closing time, perform cleaning duties.

KITCHEN AIDE | BROTHECARY | JUNE 2017-

Kitchen aide for an offsite location located in downtown LA, at the weekly event Smorgasbord LA. Duties include loading and unloading equipment from vehicle, setting up the back of house, checking inventory, cooking product to minimum internal temperature, plating and expediting.

PRODUCTION | EDIBLE ARRANGEMENTS | FEBRUARY 2017-MARCH 2017

Seasonal Worker. Prepares a variety of fruit arrangements, dipped fruit and products to Edible Arrangements standards. Performs cleaning tasks in accordance with the cleaning standards and works as a store team player.

CAREGIVER |IN HOME SUPPORTIVE SERVICES| NOVEMBER 2011-

Caregiver registered with the Department of Public Social Services in assisting with the day to day activities in caring for the disabled and elderly. Makes weekly menu for clients that focus on special dietary needs.

Extra-Curricular Activities

- Skills USA competitor for the culinary arts division in 2018
- Fermenting
- Barbequing
- Pickling vegetables

CAREGIVER (IN HOME SUPPORTIVE SERVICES) NOVEMBER 2011
 Caregiver registered with the Department of Public Social Services in assisting with the day to day activities in caring for the disabled and elderly. Makes weekly meals for clients that focus on special dietary needs.

Extra-Curricular Activities

- Skills USA competitor for the culinary arts division in 2018
- Farming
- Barbecuing
- Picking vegetables

Elisa
 562 204 9621
 9:00AM

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 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

- 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

- 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

- C 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

M 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.

Prep Cooks Test

27) What is a rolling cut?

- a. Roll out into long thin strips, kneaded
- b. Roll out into long thin strips, then fold and cut into 1/8" slices
- c. Roll out into long thin strips, then fold and cut into 1/4" slices
- d. Roll out into long thin strips, then fold and cut into 1/2" slices

- a. correct
- b. Roll
- c. Roll
- d. Roll

28) The rolling cut is used for:

29) The rolling cut is used for all types of dough.

30) The rolling cut is used for all types of dough.