

Ben Brucker

Address: 1080 Missouri St, San Diego, CA 92109

T: 858-999-4056

E: brucker.ben@gmail.com

Age: 34

Marital status: Married

Professional experience:

2017

1) Chef at "Giuseppe restaurants & fine catering" in San Diego, CA

Duties: station and line chef.

2) Chef at San Diego Jewish Academy in San Diego, CA

Duties: Cooking a variety of cuisines for students.

3) Chef at "Shalom" catering in San Diego, CA

Duties: Cooking for personal and public events and preps.

2012-2016

Kitchen supervisor at "Zakaim"-vegan restaurant in Tel Aviv, Israel

Duties: Cooking and examining dishes before serving, conducting cooks and managing inventory.

2010-2012

Su-chef and shift supervisor at "Lola" restaurant in Tel Aviv, Israel

Duties: Cooking in sauté and grill stations.

2008-2010

Su-chef at "Mano Cruise Line"

Duties: Cooking Mediterranean cuisine.

Military Service:

2002-2005

Bridge Commander at the IDF Navy, Israel

Education:

2007-2009

Student at marketing and media course in "Habetzefer" - Advertising Collage in Tel Aviv, Israel

Professional skills:**Cuisines experties:**

Vegan, Italian, Asian and Mediterranean

Computer proficiency:

All "Office" softwares and "Final Cut"

Languages:

Hebrew - native speaker, English - fluent

Personal skills:

Presentable, neat and organized.

Artistic, creative, ambitious and sticks to goals.

Responsible and able to establish priorities.

Friendly, positive, well mannered and patient.

Great at interpersonal relations and team-working.

Has high work ethic qualities and great learning ability.

Multiple Choice (1 point each)

- _____ 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

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

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