

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 "Habetsfefer" - 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 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
- 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) Minced: to cut into very small pieces when uniformity of size and shape is not important.