



BRANDON MATIAS

331 Peggy Meadows Way | Douglasville, GA | 718-915-9750

SKILLS

Puerto Rican Chef raised in Brooklyn, New York and currently living in the Atlanta area since 2009 absorbing and adapting Southern cuisine to fuse with Spanish American food. Exercising acquired skills every day such as Sautéing, Frying, Plating, Prepping, Garnishing, Grilling, Training, Cooking, Stocking, Organizing, Cleaning and Knife Handling.

EDUCATION

SOUTH PAULDING HIGH SCHOOL | DOUGLASVILLE, GA | 2011

LE CORDON BLEU | TUCKER, GA | 2012

ACROBAT OUTSOURCING | ATLANTA, GA

OCTOBER 2017 – PRESENT


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| ~ Coca Cola Headquarters (Line Cook) | ~ TRACE @ The W Hotel in Midtown (Prep Cook) |
| ~ Proof Of The Pudding (Catering Cook). | ~ The Galloway School (Prep Cook) |
| ~ Georgia International Convention Center (Action Station Cook). | ~ Suntrust Park (Prep Cook) |
| ~ Merrill Gardens Assisted Living (Prep Cook). | ~ America's Mart (Line Cook) |
| ~ RSB Foods (Paleo Food Manufacturing). | ~ NCR Corporation (Grill Cook) |
| ~ Newell Brands Rubbermaid Corporation (Prep Cook). | ~ Oglethorpe University (Breakfast Cook) |
| ~ Jones Day Law Firm (Prep Cook). | ~ Fox-hall Resort Paddock Restaurant (Line Cook) |
| ~ Mount Vernon Presbyterian School (Prep Cook). | ~ Chat & Choo (Line Cook) |

EUREST- COMPASS | DUNWOODY, GA

OCTOBER 2018 – APRIL 2019

~ State Farm Headquarters / FARM MARKET (Short-order Breakfast Cook)

Cook menu items. Set up and stock stations. Prepare food for service. Butcher meat. Create sauces and prepare salads. Sauté vegetables & meats. Cook any style omelette or eggs. Portion food, clean & organize station.



Prep Cooks Test

- 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
- 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)

Prep Cooks Test

✓ 19) Salt & Pepper are the basic seasoning ingredients for all savory recipes.

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