

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

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

✓ 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

11/10

✓ 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

✓ 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

✓ 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)

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.