

William Ray Boyd

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Summary of Skills

- Over 20 years in the culinary field in both fine dining and production environments
- Skilled in portion and quality control
- Skilled in stock rotation control
- Safety-conscious in sanitation and use of knives
- Works effectively and efficiently as a team member

Employment History

Cook

Party Staff, Hollywood, CA

November 2016 – October 2017

- Prepared breakfast, lunch and dinner for 400-1000 patrons daily
- Plated dishes to maintain aesthetically pleasing appearance
- Used a variety of knives, mandolins and pillars to prepare ingredients

Cook

Lemonade Restaurant Group, Venice, CA

March 2015 – August 2016

- Cut and prepped meats and vegetables using good knife-handling technique
- Used industrial ovens, grills and fryers to prepare food
- Performed general clean-up duties before end of shift

Meat Cutter/Butcher

Fresco's Community Market, Highland Park, CA

November 2013 – January 2014

- Cut and sliced meats for 60 – 300 patrons
- Assisted with answering customers' questions concerning nutritional information
- Prepared specialty meats by marinating and seasoning meats according to customer instructions
- Closed down meat department and performed general clean-up at end of shift

Cook

Green Apple Market and Grill, Los Angeles, CA

January 2011 – November 2013

- Prepared breakfast and lunch dishes for an average of 300 patrons a day
- Cut and prepared vegetables and other ingredients for the next day's meals
- Prepared sandwiches and salads as customers requested

Meat Cutter/Trimmer

Farmer John Meats, Los Angeles, CA

2007 - 2010

- Worked final USDA inspection rail as a HACCP trimmer
- Followed federal inspector's instructions in cutting and trimming of pork products
- Obeyed all safety procedures in the handling of products and the use of cutting tools

Education and Certifications

Certificate in Culinary Arts

Goodwill Industries of South California, Los Angeles, CA

2001

Education and Certifications

- Passed all safety procedures in the handling of products and the use of cutting tools
- Followed federal inspector's instructions in cutting and trimming of pork products
- Passed final USDA inspection and as HACCP officer
- Passed John Mear's Los Angeles, CA

Meat Cutter/Trimmer

2007 - 2010

- Prepared sandwiches and salads as customers requested
- Cut and prepared vegetables and other ingredients for the next day's meals
- Prepared breakfast and lunch dishes for an average of 300 persons a day

Cook

Green Apple Market and Grill, Los Angeles, CA

January 2011 - November 2012

- Closed down meat department and performed general clean up at end of shift
- Prepared specialty meats by roasting and seasoning meats according to customer instructions
- Assisted with answering customers' questions regarding nutritional information
- Cut and sliced meats for 60 - 300 persons

Meat Cutter/Butcher

Fresno's Community Market, Highland Park, CA

November 2012 - January 2014

- Performed general clean up before end of shift
- Used industrial meat grills and slicers to prepare food
- Cut and prepared meats and vegetables using good knife-handling techniques

Cook

Lemonade Restaurant & Bar, Venice, CA

March 2015 - August 2016

- Used a variety of knives, mandolins and rollers to prepare ingredients
- Prepared dishes to maintain aesthetically pleasing appearance
- Prepared breakfast, lunch and dinner for 400-1000 persons daily

Cook

Party Hall, Hollywood, CA

November 2016 - October 2017

Summary of Skills

- Works effectively and efficiently as a team member
- Safety conscious in sanitation and use of knives
- Skilled in stock rotation control
- Skilled in portion and quality control
- Over 20 years in the culinary field in both fine dining and production environments

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Grill Cooks Test

Score / 40

Multiple Choice Test (1 point each)

b 1) How much time should you take to wash your hands with soap?

- a) 1 minute
- b) 20 seconds
- c) Time does not matter, water temperature does
- d) 5 minutes

C 2) The recommended temperature for your refrigerator is...

- a) 45°F
- b) 50°F
- c) 40°F
- d) 20°F

d 3) Food handlers must always wash their hands

- a) Before starting work
- b) Switching between handling raw and ready-to-eat food
- c) After going to the restrooms
- d) All of the above

d 4) The most important reason for having food handlers wear hair restraints is to

- a) Prevent food from getting into food handlers' hair
- b) Prevent food handlers from contaminating their hands by touching their hair
- c) Keep the food handlers' hair in place
- d) None of the above

CBP
CBP 5) Which of these conditions requires immediate corrective action?

- a) Packaged food items are stored at least 6 inches above the floor
- b) Ice is being used to cool beef stew in a shallow pan
- c) Raw meats are stored on a shelf above ready-to-eat egg salad in the walk-in cooler
- d) Raw fish is stored above raw chicken in the walk-in freezer

C 6) Bacteria grow best in the temperature "danger zone" which includes temperatures between?

- a) 0°F and 100°F
- b) 32°F and 220°F
- c) 41°F and 135°F
- d) 39°F and 178°F

d 7) After cutting raw chicken, what should be done before the cutting board is used for slicing onions for salad?

- a) Clean the cutting board with a wet wiping cloth
- b) Turn the board over and use the other side
- c) Rinse the board with running water
- d) Wash, rinse, and sanitize the board prior to slicing the onions

d 8) Which of the following is NOT an approved method to thaw potentially hazardous foods?

- a) In a microwave oven
- b) During the cooking process
- c) Under cool running water
- d) On a clean counter, at room temperature

A 9) Wiping cloths stored submerged in a bucket of sanitizing solution are for:

- a) Wiping spills only
- b) Washing hands if the hand sinks are too far away
- c) Sanitizing the blade of utensils such as knives
- d) Maintaining moisture on the wiping cloth

Grill Cooks Test

e 10) Food-handling gloves must be changed frequently and also:

- a) After handling garbage
- b) After every break
- c) After picking things up off the floor
- d) Between handling raw and cooked foods
- e) All of the above

C 11) A Julienne is:

- a) to cut food into 1 inch X 1 inch cubes
- b) A cooking method using high heat
- c) To cut food into 1/8 X 1/8 slices
- d) A rough cutting method producing oblong shapes

12) A gallon is equal to d ounces

- a) 56
- b) 145
- c) 32
- d) 128

b 13) How many cups are in a quart?

- a) 2
- b) 4
- c) 6
- d) 8

A 14) A Chiffonade is:

- a) To slice an herb or leafy vegetable into thin ribbons
- b) To de bone a fish
- c) Another name for parchment paper
- d) To cook food in liquid, or at just below the boiling point

b 15) Potentially hazardous hot foods must be maintained at an internal temperature of _____ or higher to be safe

- a) 145° F
- b) 135° F
- c) 160° F
- d) 180° F

C 16) Which of the following explains the process of poaching?

- a) Poke poultry on the thickest part in order to make sure it's tender
- b) To cook food in an oven that has reached 350° F
- c) Cook gently in water that is hot but not boiling (160°-180°)
- d) Submerge protein in boiling liquid to speed cooking time

C 17) If a recipe calls for 16oz of mirepoix, how many ounces of onion, celery, and carrots do you need?

- a) 8 oz of celery, 4 oz of onion, 4 oz of carrot
- b) 4 oz of celery, 8 oz of carrot, 4 oz of onion
- c) 4 oz of celery, 8 oz of onion, 4 oz of carrot
- d) 2 oz of celery, 10 oz of carrot, 2 oz of onion

C 18) Which of the following best describes braising?

- a) To cook quickly in a pan on top of the stove until food is browned
- b) Process through which natural sugars in food become browned and flavorful while cooking
- c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
- d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

Grill Cooks Test

19) Which of the following best describes the process of Caramelization?

- a) To cook quickly in a pan on top of the stove until food is browned
- b) Process through which natural sugars in food become browned and flavorful while cooking
- c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
- d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

20) What temperature should chicken be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

21) What temperature should ALL ground meat be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

22) What temperature should fish be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

23) What is a roux and what is it used for? (2 points)

1) A Thickening Agent 2) oil or butter, cooked with flour

24) What is the process of making clarified butter, and why is clarified butter used? (3 points)

1) To eliminate the by products
2) Creams and sauces, icing

25) What are the 5 mother sauces? (5 points)

1. Brown Sauce
2. White Sauce
3. Tomato Sauce
4. Butter Sauce
- 5.

26) What does it mean to season a grill and why is this process important? (3 points)

1) Low Temp 2) Keep oiled 3) making meat and chicken

27) What are the ingredients in Hollandaise sauce? (5 points)

Grill Cooks Test

- 10) Which of the following best describes the process of caramelization?
- To cook quickly in a pan on top of the stove until food is browned
 - For a thick liquid which turns to food become browned and flavorful while cooking
 - Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
 - To braise food in boiling water briefly, then introduce water to stop the cooking process

11) What temperature should chicken be cooked to?

- 145°F
- 165°F
- 175°F
- 185°F

12) What temperature should ALL ground meat be cooked to?

- 155°F
- 160°F
- 165°F
- 170°F

13) What temperature should fish be cooked to?

- 145°F
- 155°F
- 165°F
- 175°F

14) What is a roux and what is it used for? (2 points)

1/4 thickener agent 2/ oil or butter, cooked with flour

15) What is the process of making clarified butter, and why is clarified butter used? (2 points)

1/ To eliminate the oil product
2/ Clarified butter is used

16) What are the 5 mother sauces? (2 points)

1. Béchamel sauce
2. White sauce
3. Tomato sauce
4. Hollandaise sauce
5. Brown sauce

17) What does it mean to sear a grill and why is this process important? (2 points)

1/ Low temp 2/ searing meat and chicken 3/ temp raised

18) What are the ingredients in hollandaise sauce? (2 points)