

Jonathan Saenz

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To Supervisor In Charge of Hiring:

First let me introduce myself. I am a young, very devoted cook hoping to one day become a chef. I figure that in order to become a chef that is more than average I must humbly work for and learn from others, whether it baptized by fire or more gradually astute. I feel that I am a very capable candidate to work for you, and with all respect know that I can be a valuable asset as well as investment. I am continually acquiring more skills and experience through extending my education, and seeking any opportunity that requires cooking, product management, bartending, or any experience related to the food and beverage industry. I take advantage of any opportunity to learn. I pride myself on maintaining cleanliness and presentation of areas in which I work and believe that my hands-on experience in the kitchen, as well as my diverse experiences in other work related jobs, combined with my technical knowledge of computers, social and ambitious personality, along with my passion for the culinary arts, qualifies me for the position which I have presented myself for. I have enclosed my resume for your review.

It is my sincere hope that you can provide more opportunity to present myself, and if so, can be reached at any time.

Thank You For Your Time,

Jonathan Saenz

Encl: Resume

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HIGHLIGHTS

- § Well-rehearsed in knife skills
- § Technically competent with computer applications i.e.- MS word, MS powerpoint, etc.
- § Physically fit and prepared for any physical activities
- § Devoted Love and Dedication to the Culinary Arts
- § ServSafe Certified
- § Bartending experience

EXPERIENCE

Party Staff/ RHS / Total Success / Urban Pie

Los Angeles, Ca

December 2016 - Current

Work a multitude of events, in different positions. From Bartending to Lead chef
Professional demeanor, with compliments on work ethic and multiple client requests
Always on time, work with a purpose, and the ability to manage other coworkers

Waypoint Public, Jr. Sous

San Diego, Ca

Jan 2016 - Dec 2016

Inventory, Menu Development and Product and Purchasing
Profeciency in all aspects of the Kitchen, as well as stations
Oversight of all kitchen staff and Runners
Hosted beer dinners, and Special offsite events

Shima, Teppan Chef/Kitchen Manager

San Diego, Ca

May 2015 - Current

Managed Boh line staff, stewarts, prep cooks and other teppan chefs.
Performed teppan duties as well as developed own teppan show.
Menu design and Streamlining.
Maintained sanitation procedures, cleaning procedures, Labor and ordering.

MIHO Catering

Sept 2014 - Jan 2017, On-call Event and Prep Cook

Fullfilled any neccessary requirements and hours requested of me during busy season
Lead teams at events, as well as problem solved and coordinates set up of temporary kitchen
Prepared large parties of 300 plus in the morning, then executed service at night or vice versa
Load and unload trucks of both product and equipment
Maintained sanitary, and quality standards

Cowboy star, cook.

San Diego, Ca

July 2015 - Feb 2016

Worked GM, Orders, maintained chefs standards.

Butchered meat, made sausages, and cured proteins for charcuterie.

Jr. Sous, Florent

Jan 2015 - Nov 2015

San Diego, Ca

Maintained and refined standards of service.

Designed items for menu, and specials weekly

Implemented procedures for maintaining sanitation

Secured all stations on the line, performed training of new and existing staff

Inventory and ordering

Sous Chef, Viva Bar + Kitchen

August 2014 - Feb 2015

San Diego, Ca

Helped new Chef redesign menu

Brought kitchen back up to sanitation standards

Ran line, hired staff, was Chefs right hand.

Cook, Encore Champagne Bar & Dining Room

February 2014 - Close

San Diego, CA

Performed duties above and beyond requirements, as well as maintained a consistent and meticulous work ethic.

First and only cook entrusted to learn all stations, close late night, and left unattended

Helped trial and correct recipes with Chef, as well as help open restaurant.

Still continuing to improve and refine skills, procedures, and efficiency

Mistral, Loews Coronado Bay Resort

Coronado, CA

March 2013 -- Aug 2014

Design weekly specials, maintain 2/3 of menus entrees, and manage a standard that is both highly regarded and challenging

Expedite tickets

Manage orders and preparation of ingredients for service each day

Train myself as well as others on different station apart from their original designation

Jr. Sous, Katsuya Restaurant

San Diego, CA

Feb 2012 - Close

Memorized and perfected recipes, as well as contributed to new recipes for restaurant

Constantly improve on my techniques, as well as cleanliness and speed

Managed food cost

One of the few to move around the kitchen and proficiently work other stations
Attended to all responsibilities that were easily overlooked and small. (Detail oriented
responsibilities)

Trained new employees, and supervised other less experienced employees
Helped manage the team, and make kitchen more efficient

Cook I, San Manuel Indian Bingo and Casino

Highland, CA

March 2011 - Feb 2012

Preparation of food for later use, maintained a clean and safe workplace
Worked Expediting food, worked as middle man, worked all positions on line from fry, grill,
flat top, sauté, and pantry stations
Properly processed paperwork, managed waste, production, and space.
Thrived in a high volume kitchen that did over 600 covers a night, high pressure
environment, managed time still being able to prep for next day.

EDUCATION

High School Diploma

Rancho Cucamonga, Ca

Graduated June 2008

TECHNICAL SKILLS

- § MS Word, MS Powerpoint, MS excel, Quickbooks
- § Kitchen Engineering
- § Knowledge of Culinary Techniques
- § Product and Purchasing Skills
- § Product Management
- § Proficient in Asian, American, Latin, and other World cuisines.
- § Monetary Transference Procedures

Grill Cooks Test

Score / 40

Multiple Choice Test (1 point each)

A

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

C

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

C

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

D 12) A gallon is equal to _____ 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

A 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

O 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

B 19) 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
- Process through which natural sugars in 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 plunge food into boiling water briefly, then into cold water to stop the cooking process

C 20) What temperature should chicken be cooked to?

- 145°F
- 155°F
- 165°F
- 175°F

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

- 145°F
- 155°F
- 165°F
- 175°F

A 22) What temperature should fish be cooked to?

- 145°F
- 155°F
- 165°F
- 175°F

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

FLOUR & FAT THICKENING

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

RENDERING MILK FATS FROM BUTTER, LEAVING ONLY
OIL

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

- Bechamel
- Véritable
- Tomato
- Béarnaise
- Hollandaise

USED FOR COOKING AT HIGHER TEMP

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

DESK HEAT & OIL TO CREATE EVEN
COOKING & GRILL MARKS. HELPS REDUCE
STICKING

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

Lemon JUICE
OIL / BUTTER
Egg YOLK

SALT

