

Name: Escobar, Bruce

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Education

- School: John Marshall High School Magnet Program
- Accomplishment: High School Diploma
- School: Los Angeles City College
I currently have finished my second year in pursuit of Associates of Science degree and a transfer to a four year university.

Experience

- **Culinary Staffing Service** : 6363 Wilshire Blvd #305, Los Angeles, CA 90048 Phone Number: (323) 965-7582
Date: 06/18/17 to Currently Working
Position: Banquet Cook
Pay Rate: \$16.00 Hourly
Duty: Sent to various locations throughout Los Angeles including: The Ritz Carlton LA Live, The Academy Awards, J.W Marriott Hotel LA Live, Wolfgang Puck (LA Live- Hollywood and Highland), The Langham Huntington Hotel, UCLA Luskin Hotel, Ritz Carlton LA Live, Pepperdine University.
- **Margaritaville Universal Studios Hollywood**: 100 Universal City Plaza, Universal City Phone Number: (818) 622-7833
Date: 01/09/17 to 12/18/17
Position: Saute Cook
Pay Rate: \$15.00 Hourly
Duty: Setting up the saute line for service throughout the day, cooking pasta entrees such as alfredo pasta and marinara pasta, using turbo chef properly and cleaning it at the end of

every shift, organizing and labeling everything on the line and in the multiple walk-in fridges, occasionally helping out dishwashers or prep-cooks when they were backed up, and scrubbing the floors of the station at the end of every night shift.

- **Katsuya LA Live:** 800 W Olympic Blvd, Los Angeles Phone Number: (213)634-4637

Date: 12/05/15 to 12/29/16

Position: Line Cook

Pay Rate: \$12.50 Hourly

Duty: Pasty, Salad, Tempura, and Prep-cook stations. Sushi-Back. Making all prep ingredients that were to be used on the line such as Brussel sprouts, tempura shrimp, sushi rice, and lobster halves etc. Cleaning and sanitizing the prep area of the kitchen also including the pastry section, tempura station, and sushi line. Pepping the line for lunch and dinner service and revolving all product on the line and the walk-in.

- **Walgreens:** 1625 Sunset Blvd, Los Angeles Phone Number: (213)482-9286

Date: 06/12/15 to 12/18/15

Position: Photo Clerk

Pay Rate: \$11.00 Hourly

Duty: Helping guest with their photo orders, Customer Service using POS system, stocking the store, organizing the stockroom and using photography equipment.

- **Urban Garden:** 7563 Beverly Blvd Los Angeles Phone Number: (323) 951-0990

Date: 06/30/14 to 05/29/15

Position: Prep-Cook

Pay Rate: \$10.50 Hourly

Duty: Prep ingredients that would be cook by the line, clean and

sanitize prep area, use meat grinder to make falafel , wash dishes, and close prep area at the end of every shift.

- **Le Pain Quotidien:** 523 W 6th St. Los Angeles Phone Number:(213)293-1546

Date: 04/03/13 to 06/26/14

Position: Barista

Pay Rate: \$9.00 + Tips Hourly

Duty: Making and serving coffee drinks, customer service, cleaning and using Espresso machine, cleaning coffee bar daily,and Opening the store.

Skills

- Multi-Tasking
- POS system familiarity
- Customer Service
- Sanitation
- Fast learner
- Hard worker
- Team player
- Computer literate
- Bilingual

Work Status

- U.S. Citizen
- I'm available to work for full time or part time.

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
- A 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

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

A 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?

- 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

C 20) What temperature should chicken be cooked to?

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

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

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

B 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)

A roux is a slurry used to thicken sauces. ~~in the~~

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

To make clarified butter you first need to put the butter in a pot until it melts. Once the butter is melted put the

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

1. Bechamel
2. Espagnole
3. veloute
4. Hollandaise
5. Tomato sauce

butter in a strainer and whisk the butter. It ~~is~~ used to cook proteins. ~~as~~
can be

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

To season a grill just means to clean a grill thoroughly with a brush to remove any leftover food particles from the previous time it was used. This is important

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

Lemon juice, egg yolk, and mayonnaise. because it ensures that your food does not come out dirty ~~or~~ containing

Chili Cooks Test

- Which of the following best describes the process of caramelization?
- The cook stirs in a small amount of the same liquid used in the recipe.
 - Protein in meat is broken down into amino acids, which then combine to form a brown color.
 - Cooking method by which food is browned in fat, then cooked, light brown, in liquid at low heat.
 - To bring liquid into boiling water briefly, then into cold water to stop the cooking process.

20) What temperature should chicken be cooked to?

- 160°F
- 170°F
- 180°F
- 190°F

21) What temperature should A.J. ground meat be cooked to?

- 160°F
- 170°F
- 180°F
- 190°F

22) What temperature should fish be cooked to?

- 140°F
- 150°F
- 160°F
- 170°F

23) What is a lean meat and what is used for it?

A pork or a beef used to make a burger.

24) What is the process of making a roux and why is it used?

To make a thick sauce, you first cook the butter in a pot until it melts. Once the butter is melted, you add the flour to it and cook it for a few minutes.

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