

Scott A. Maily
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WORK EXPERIENCE

The Spot Café – Belmont Shores, Long Beach, CA. **3/2017 – 3/2018**
F.O.H./B.O.H.

- Counter service, P.O.S. Operations (Revel P.O.S.), in fast-paced café setting.
- Multitasking and maintaining speed of service while making fresh juices, smoothies, coffee, running, and bussing tables.
- Maintaining a upbeat disposition and a fun environment for guests.
- Prioritizing in house tickets and practicing time management.
- Duties also included assistance on the line when kitchen is in the weeds and when catering orders came in. Making sandwiches, paninis, pizzas, salads, and prep

The Horse's Mouth - Los Angeles, CA **6/2016 – 8/2016**
GARDE MANGE

- Assisted with restaurant pre-opening duties; worked soft and grand openings.
- Responsible for making salads, plating, and working station to Chef's standards.
- Duties included Oyster Shucking, Vinaigrettes, and Proper Plating.

Whole Food's Market- 8 Bar - Los Angeles, CA **11/2015 - 3/2016**
SERVER

- Server role (with counter service not general table service unless specifically requested)
- POS operations (Aloha), processed credit cards and cash, and followed money drop procedures
- Experience in high volume & fast paced restaurant operations.
- Duties Included: serving tables, running, bussing, bar back, and expo; keeping server station orderly and stocked, following restaurant opening and closing procedures.

800 Degrees Pizzeria - Los Angeles, CA **11/2015 - 3/2016**
LINE COOK

- Food service position involving customer service.
- Prepped & cooked gourmet pizzas to restaurant standards.
- POS operations (Aloha), cash handling, experienced in all restaurant operations; high volume.

Provisions Market - Orange, CA **4/2015 - 11/2015**
BARTENDER/ COOK

- Customer service, beer & wine service, prepped needed portions for lunch and dinner service, prepared, cooked, and plated dishes to Chef's Standard.,
- POS operations, cash handling, drawer count in/out, cash drop nightly, tip pool calculations.
- Duties also included: line cook, working sales floor, counter service, server, runner, busser, restaurant opener/closer.

The Pizza Press - Orange, CA **4/2015 - 10/2015**
LINE COOK/BARTENDER

- Customer service, prepped & cooked gourmet pizzas, proficient in all restaurant operations, beer & wine service, cash handling,
- Duties included: server, runner, and POS Operations (IPad POS); high volume & fast paced.

Blaze Pizza - Irvine, CA **1/2014 - 11/2014**
LINE COOK

- Prepped & cooked gourmet pizzas, offered customers a great guest experience, experienced in food preparation and cooking, cash handling; POS Operations (Aloha)
- Duties also included: running, bussing, prep, and cashier.

CERTIFICATIONS

- **CA Foodhandlers Certified**
- **Cicerone (Level 1)**
- **TIPs Certified**

EDUCATION

- **Woodbridge High School - Irvine, CA** **Diploma** **Graduated 6/2009**

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REFERENCES

Scott Muchlinski
Supervisor, Blaze Pizza
(714) 271-7186

Cinnamon (Summers) White
Supervisor, Blaze Pizza
(562) 712-2854

Nathan White
Server, Norms
(714) 366-7686

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

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

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

b 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

c 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

as well as surfaces (ie work station)

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 128 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

2 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

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

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

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

E. coli dies at 155°F but to be safe 160°F

2 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)

Equal parts flour & fat cooked together used to thicken sauces

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

melting unsalted butter in saucepan. once melted continue to heat until gentle boil until milk protein forms a thin layer over surface & then expand into a thick foam. Used for frying & sautéing

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

1. Béchamel
2. Velouté
3. Espagnole
4. Tomato Sauce
5. Hollandaise

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

It's important to prevent rust & to make it easier to clean. while grill is off - coat all surfaces of grates & emitters w/ high heat cooking oil canola or grapeseed.

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

- 3 egg yolks
- 1 tbsp cream
- 1 cup melted butter brought down to room temp
- 1 tbsp lemon juice
- 1/2 tsp salt (adjust to taste)
- pinch of cayenne

Multiple Choice

1) Food is served on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

2) Drinks are served on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

3) Food and drinks are removed on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

4) What part of a glass should you handle at all times?

- a) The stem
- b) The widest part of the glass
- c) The top

5) When you are setting a dining room how should you set up your tablecloths?

- a) Neatly and evenly across the tables
- b) The creases should all be going in the same directions
- c) The chairs should be centered and gently touching the table cloth
- d) All of the above

6) If you bring the wrong entrée to a guest what should you do?

- a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
- b) Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
- c) Try to convince the guests to eat what you brought them
- d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

Match the Correct Vocabulary

D Scullery

E → A Queen Mary

A Chaffing Dish

B French Passing

G Russian Service

F Corkscrew

C Tray Jack

A Metal buffet device used to keep food warm by heating it over warmed water

B Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)

C Used to hold a large tray on the dining floor

D Area for dirty dishware and glasses

E Large metal shelving unit for prepared food to be held or for dirty trays to be stored

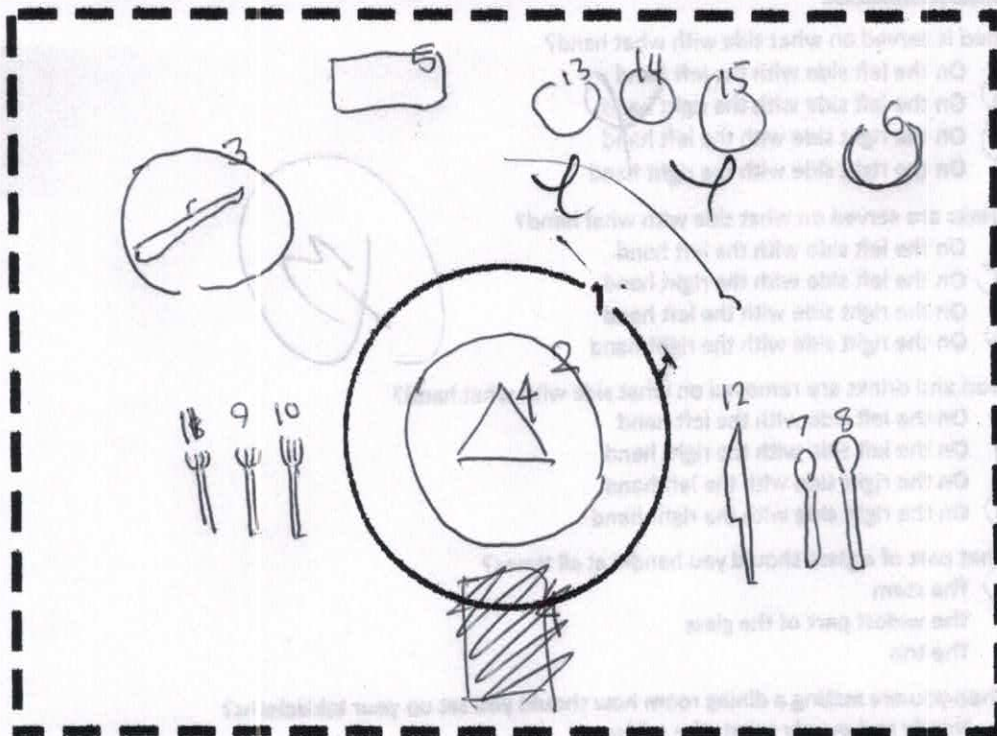
F Used to open bottles of wine

G Style of dining in which the courses come out one at a time

Name Scott Mailly

Servers Test

Score / 35



Draw a formal place setting containing all of the following:

- | | | |
|----------------------------|------------------|----------------------|
| 1. Service Plate | 7. Teaspoon | 13. Water Glass |
| 2. Salad Plate | 8. Soup Spoon | 14. Red Wine Glass |
| 3. Bread Plate & Knife | 9. Salad Fork | 15. White Wine Glass |
| 4. Napkin | 10. Dinner Fork | |
| 5. Name Place Card | 11. Dessert Fork | |
| 6. Tea/Coffee Cup & Saucer | 12. Dinner Knife | |

Fill in the Blank

- The utensils are placed 1 inch(es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream & sugar
- Synchronized service is when: ea table served simultaneously
- What is generally indicated on the name placard other than the name? title or prefix
- The Protein on a plate is typically served at what hour on the clock? 6 o'clock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Ask if it is preference or allergy