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My goal: My objective is to have a career as a professional cook, bringing happiness to people through the food they eat.

Experience: From 2011 to 2016, I managed a European style restaurant in Bali Indonesia which served tourists. Most of the customers were Australian tourists, but European and Asian group travelers were also customers. Menu specialties included veal cutlets, wiener schnitzels, and various liquors and wines to drink. My duties included food prep, food cooking, bar and liquor service and daily accounting and staff management.

Current situation: I'm enrolled in the Culinary Arts program at Los Angeles Trade Tech College in downtown Los Angeles. I am a fulltime student there I have completed one and a half semesters over the past year and I have another one and a half semester remaining to obtain my Certificate in Culinary Arts.

Desired work locations: Currently I live in the Glassell Park area of Northeast Los Angeles. I'm familiar with the areas of Pasadena, Glendale, Los Feliz, Silverlake, West Hollywood, and Downtown Los Angeles.

Additional information: In my leisure time, I enjoy walking, hiking, gardening, and of course cooking at home.

Birth place: Bali, Indonesia

Legal Situation: Since 2016, I have been a legal resident of the USA. I now have my green card allowing me to legally work in the USA and I also have a State of California driver's license.

References: Character and cooking references will be submitted upon request.

Thanks for your consideration

Kadek

Multiple Choice (1 point each)

D

1) A gallon is equal to _____ ounces

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

C

2) Mesclun are what type of vegetable?

- a. Roots
- b. Beans
- c. Salad Greens
- d. Spices

B

3) What does the term braise mean?

- a. Sear quickly on both sides
- b. Slowly cook in covered pan with little liquid
- c. Cook on high heat and quickly
- d. Slowly cook in simmering water

B

4) At what internal temperature must chicken be cooked so that it is safe to eat?

- a. 155 degrees F
- b. 165 degrees F
- c. 175 degrees F
- d. 185 degrees F

A

5) How do you blanch vegetables?

- a. Immerse for a short time in boiling water
- b. Cook lightly in butter over med heat
- c. Soak in cold water overnight
- d. Rub with salt before cooking

C

6) Which of the following ingredients would you pack before measuring?

- a. Olive Oil
- b. Salt
- c. Brown Sugar
- d. White Sugar

B

7) What is Al Dente?

- a. Firm but not hard
- b. Soft to the touch
- c. Very hard
- d. Very soft

A

8) Food should be left out no more than

- a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

Prep Cooks Test

- A 9) Which is the improper way to thaw frozen food?
- a. In the fridge
 - b. In a sink with cold water
 - c. On the counter
 - d. In the microwave
- 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
- B 11) What is the temperature range of the danger zone?
- a. 25-135
 - b. 40-140
 - c. 50-160
 - d. 30-130
- B 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
- B 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
- B 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

Prep Cooks Test

B

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)

19) Salt & Pepper are the basic seasoning ingredients for all savory recipes.

20) Dice : to cut into very small pieces when uniformity of size and shape is not important.

Food Safety Test

1. Which of the following is a food safety hazard?
- a. Food not being kept at the proper temperature.
 - b. Food not being kept in a clean container.
 - c. Food being kept in a clean container.
 - d. Food being kept in a clean container.
2. The food handler should use the following steps to prevent food contamination:

- a. Wash hands.
- b. Use gloves.
- c. Use a clean cloth.
- d. Use a clean container.

Food Safety Principles

1. The food handler should use the following steps to prevent food contamination:

2. The food handler should use the following steps to prevent food contamination: