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Solomon A. Jones

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PROFESSIONAL EXPERIENCE

Dog Haus Wine and Beirgarten

Los Angeles, CA

Line Cook / Server

- Prepared and served food according to establishments standards.
- Became familiar with a selection of different sausages, beers, and wines.
- Coordinated with front of house and back of the house staff in order to execute Sales Promotional Plans

Lou and Harry's Bar and Grill

East Lansing MI

Line cook

June 2017 - Oct 2017

- Portioned food for later preparation in order to reduce food costs
- Worked closely with kitchen managers in order to serve quality meals according to established guidelines.
- Experienced with grill, and salad stations, as well as prep cooking.

Pita Pit USA

East Lansing, MI-Los Angeles, CA

Assistant Manager

April 2017 - Oct 2017

- Key holder responsible for the oversight of a proper opening and closing shift.
- Assisted trainees with learning the proper methods of preparing and crafting pita sandwiches
- Closed point of sale out on a shift to shift basis, and inputted tracking data for nutritional plans by local university.

Corinthian Parking Corporation

Campbell, CA

Traffic Control Specialist

Oct. 2016 - Jan. 2017

- **Assisted** guests at local shopping centers with baggage, parking, and general directions
- **Cooperated** with team members to ensure the safety of pedestrian guests
- **Maintained** continuous focus on incoming and outgoing guests.
- **Coordinated** with Department of Transit, and the Los Angeles Police Department to ensure a proper flow of traffic on and off of contracted property

NBCUNIVERSAL,

Studio City, CA

Sales Associate

Mar. 2015 - Nov. 2015

- **Cash Handling**, Till Management, and New Cashier Trainer

solomon.a.jones@gmail.com

Solomon A. Jones

PROFESSIONAL EXPERIENCE

Los Angeles, CA

Dog Haus Wine and Bistrot

Line Cook / Server

- Prepared and served food according to establishment standards.
- Became familiar with a selection of different sausages, beers, and wines.
- Coordinated with front of house and back of the house staff in order to execute Sales Promotional Plans.

East Lansing MI

Lou and Henry's Bar and Grill

Line Cook

- Portioned food for later preparation in order to reduce food cost.
- Worked closely with kitchen manager in order to serve quality meals according to established guidelines.
- Experienced with grill, and salad stations, as well as prep cooling.

East Lansing, MI-Los Angeles, CA

Pitt Pitt USA

April 2017 - Oct 2017

Assistant Manager

- Key holder responsible for the oversight of a proper opening and closing shift.
- Assisted trainees with learning the proper methods of preparing and crafting pit sandwiches.
- Closed point of sale out on a shift to shift basis, and inputted tracking data for nutritional plans by local university.

Campbell, CA

Cohesion Fashion Corporation

Oct 2016 - Jan 2017

Traffic Control Specialist

- Assisted guests at local shopping centers with baggage, parking, and general directions.
- Cooperated with team members to ensure the safety of pedestrian guests.
- Maintained continuous focus on incoming and outgoing guests.
- Coordinated with Department of Transit, and the Los Angeles Police Department to ensure a proper flow of traffic on and off of contracted property.

Studio City, CA

RECURRING

Mar 2018 - Nov 2018

Sales Associate

- Cash Handling, Till Management, and New Cashier Trainer

- **Establishing** Customer Rapport
- **Product Recovery**, and Product Pick Up.
- **Beverage**, upkeep and food/product rotation.

MR @ MS BARBERSHOP & BEAUTY SUPPLY,
Assistant manager

Los Angeles, CA

Aug. 2013 – Apr. 2017

- Safe Management and Payroll Accounting
- Inventory and Stocking
- Maintained health standards according to Los Angeles Health Department Codes
- Oversaw new employee acquisition, hiring, and training

Henry David Thoreau High School,
Digital Technologies Assistant, Social Studies Department

Woodland Hills , CA

Aug. 2013 - Jun. 2014

- Hardware repair and maintenance for student computer laboratories
- Software installation and Funding logistics for future investments.
- Curriculum development for entry level computer courses.

EDUCATION

Henry David Thoreau High School, Woodland hills , CA

2013 - 2014

Manage First: Sanitation, and Nutrition Student (Completion 06/18)

FOOD HANDLER'S CERTIFICATION

Premier Food Safety Handlers Course November 2015 Expires November 2018

- Food Handlers safety training.
- Completed standard curriculum for food service workers.

ADDITIONAL SKILLS

- Proficiency with Microsoft and Linux based operating systems, as well as several Word processing and presentation programs (Ms Office, Open office etc.)
- Accurate Input of data at 80+ wpm
- Knife handling and dish washing experience.
- Fundamental stocking and sanitation skills in high and low volume work environments.

Cashier Test

Score / 15

- B 1) A roll of quarters is worth?
a) \$5.00
b) \$10.00
c) \$15.00
d) \$20.00
- A 2) A roll of dimes is worth?
a) \$5.00
b) \$4.00
c) \$3.00
d) \$2.00
- D 3) A roll of nickels is worth?
a) \$8.00
b) \$6.00
c) \$4.00
d) \$2.00
- A 4) A roll of pennies is worth?
a) \$1.00
b) \$0.75
c) \$0.50
d) \$0.25
- C 5) What does POS stand for?
a) Patience over standards
b) Percentage of sales
c) Point of sales
d) People over service
- 10% 6) What is the current sales tax rate in your city 10% ?
- C 7) A customer buys a bowl of soup for \$1.25, an apple \$0.90 and a soda is \$0.79. If you are given \$10.00 how much change should you give back?
a) \$4.06
b) \$2.06
c) \$7.06
d) \$5.06
- B 8) A customer buys two shirts for 10.50 each and two ball caps for \$7.25 each. If you are given \$50.00 how much change should you give back?
a) \$19.50
b) \$14.50
c) \$9.50
d) \$4.50
- D 9) A customer buys soda for \$3.75 and a hot dog for \$4.25. If you are given \$20.00 how much change should you give back?
a) \$6.00
b) \$8.00
c) \$10.00
d) \$12.00
- A 10) A customer buys two hamburgers at \$3.75 each, two bags of chips at \$1.25 each, two cookies at \$2.50 each and two sodas at \$3.25 each. If you are given \$100.00 how much change should you give back?
a) \$78.50
b) \$58.50
c) \$38.50
d) \$28.50

Cashier Test

Score / 15

- A 11) Counterfeit pens should be used on which three denominations?
- a) \$20, \$50, \$100
 - b) \$10, \$20, \$50
 - c) \$5, \$50, \$100
 - d) \$10, \$20, \$50
- B 12) How many times should you count change when giving it to the customer?
- a) one
 - b) two
 - c) three
 - d) no need to count

Question & Answer:

- 13) What is the minimum age for legal alcohol purchases? 21 years old
- 14) What are the acceptable forms of ID for alcohol purchases? Drivers liscence, ID, passport
- 15) How many \$20 bills are in a bank band? 0

Multiple Choice (1 point each)

- D 1) A gallon is equal to _____ ounces
- a. 56
 - b. 145
 - c. 32
 - d. 128
- A 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
- A 7) What is Al Dente?
- a. Firm but not hard
 - b. Soft to the touch
 - c. Very hard
 - d. Very soft
- C 8) Food should be left out no more than
- a. 2 hours
 - b. 3 hours
 - c. 4 hours
 - d. 5 hours

Prep Cooks Test

C 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

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

D 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

C 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

C 14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

A 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

- A 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) mince : to cut into very small pieces when uniformity of size and shape is not important.

Prep Cook Test

1. What is a sauté?

- Food cooked in a small amount of oil or butter over medium heat.
- Food cooked in a small amount of oil or butter over high heat.
- Food cooked in a small amount of oil or butter over low heat.
- Food cooked in a small amount of oil or butter over medium heat.

- Food cooked in a small amount of oil or butter over medium heat.
- Food cooked in a small amount of oil or butter over high heat.
- Food cooked in a small amount of oil or butter over low heat.
- Food cooked in a small amount of oil or butter over medium heat.

2. What is a sauté?

3. What is a sauté?

4. What is a sauté?