

Desiree Sanders
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OBJECTIVE

To obtain a position where I can utilize my customer service skills.

WORK EXPERIENCE

The Chocolate Bar

February 2018 – Present

Pastry Chef | Hollywood, CA

I bake seasonal pastries, birthday cakes, variety of truffles and croissants. They are placed in display to be sold everyday.

The Halal Guy

July 2017 – Jan 2018

Manager/Shift Lead | San Francisco, CA

Managing over cooking, assembly line and prepping. Restock. Clean. Count out safe and place people on the register.

Pared (Temp for Chefs)

May 2017 – July 2017

Line cook, Pastry, and Prep | Oakland, CA

Cooking, Preping, designing

Escape Lounge (Oak Airport)

December 2016- Present

Pastries/Line. | Oakland, CA

Production, Breakfast and Lunch pushed out, Inventory Restock buffet.

Shattuck Hotel (Five Restaurant)

December 2014 – December 2016

Pastry Chef. | Berkeley, CA

Pastry Production, Plating and Designs, Menu Planning and Seasonal Changes, Keep Updated Stock

California Great America

April 2013 – August 2013

Cashier. | Santa Clara, CA

Cashier, Prepare Items, Run Carts, Buss Dishes

Castlemont High

July 2008 – July 2010

Office Assistant. | Oakland, CA

Typed, File papers, Answered phones, Assisted with meetings

VOLUNTEERING EXPERIENCE

California Fish Market

April 2016 – Now

Cook/ Server. | Los Angeles, CA

Cooking, Serving, Festivals, Street Fairs

Zella's Soul Kitchen

July– September 2013

Cook/ Server. | San Francisco, CA

Catering, Cook, Package/ Seal, Buss Dishes, Festivals, Street Fairs

EDUCATION

Castlemont Community High School | 2006-2010 Oakland, CA

Fresno State | 2010-2012 Oakland, CA

Laney Culinary Program (Pastry Chef) | 2013- 2014 Oakland, CA

References upon Request

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
- 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

b

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

b

10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

d

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, Minde
- 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

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

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

