Kerry Gordon

143 North Commonwealth Avenue Apt #4, Los Angeles, CA 90004, United States
cincykg@gmail.com | 5139237363

Food service industry worker with 8 years experience, including Front of the House. Back of the House and Supervisor experience.

Professional Experience

09/16 - 03/18

Short North Pint House
Supervisor

BOH supervisor for leading bar/restaurant in Columbus Ohio.

- Responsible for opening and closing kitchen as well as running kitchen during busy hours and prepping pre open.
- Responsible for cleaning entire kitchen daily and maintaining cleanliness throughout the day.
- Responsible for working and communicating with FOH managers, servers and bartenders to problem solve and provide excellent customer service.
- Responsible for leading a team of line cooks and dishwashers as well as doing inventory.

10/15 - 08/16

Bravo Italiano
Servers Assistant

Busser and Food Runner for upscale set restaurant.

- Responsible for running food for servers and handling guest requests and concerns.
- Bussing tables in a fast paced environment handling glassware and keeping the store clean in a family/upscale environment.

08/14 - 08/16

Buffalo Wild Wings
Line Cook

Line cook for fast paced restaurant

- Was able to run all 5 stations effectively.
- Clean kitchen area
- open and close

Education

08/05 - 05/09

Winton Woods High School
Diploma

09/09 - 03/11

University of Cincinnati

- 2 yrs Sports Admin

Key Skills

- Leadership
- Customer Service

References

Jameal Gwynn - Sous Chef, Forno
+16144200398

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Prep Cooks Test

Score ____ / 20

Multiple Choice (1 point each)

c 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 blanche 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

b 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

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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

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

d 11) **What is the temperature range of the danger zone?**
   a. 25-135
   b. 40-140
   c. 50-160
   d. 30-130

C 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

d 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

C 15) **Which spoon is used to remove fat from soups and stews**
   a. Basting Spoon
   b. Ladle
   c. Slotted Spoon
   d. Portion Spoon

C 16) **Which of the following means to cook in a small amount of fat?**
   a. Season
   b. Sauté
   c. Broil
   d. Boil
   e. Fry

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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.