

# Christopher Brewer

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## Objective

An experienced cook seeks a fast paced, elevating position in a professional kitchen setting that will allow me to utilize my culinary field experience as well as help me expand on my knowledge of culinary techniques and processes.

## Experience

### Culinary Staffing Service

Aug/2010-July/2018

- A prestigious culinary staffing company that specializes in helping various companies such as Wolfgang Puck Catering, Patina Restaurant Group and NOE at the Omni Hotel Los Angeles staff their special catering events and restaurant establishments with experienced professional cooks, servers, bartenders and housemen.
- As an employee my duties included serving, going to different events and parties server guest with plate up serving and tray pass. Duties as a server also included some light table setup and clearing designated areas afterwards.
- As a cook most duties included prep cook assignments i.e. cutting vegetables and fruits, baking rolls and simple desserts and also trimming different meat cuts, such as skirts steak, ribs and loins. Also performing a plate up service line and high volume plating.

### CB Catering

Nov/2014-Dec/2016

- A catering company started by myself that begin with handling craft services for film crews and catering celebrity parties and charity events
- Duties included preparing meals off site and prepping meals for safe transportation.
- Setting up buffet style catering meals and serving some of the guests based on the events
- Ordering produce when events became scheduled constantly improving food costs and minimizing space at events.

### The Factory Gastro bar

Aug/2013-Mar/2014

- A line cook position in an American gourmet style restaurant located in a artsy district serving well established patrons and their families as well as students and young artists.
- Prepping all ingredients for service such as bacon wrapped trout, 8 oz. patties, sauces, etc.
- Keeping line stocked with everything needed for service, rotating and checking all containers in walk in are labels and still in positive shelf life status.
- Duties while on the line included working sauté station and sometimes working grill at the same time when it was busy

## Education

The Arts Institute of California Culinary Arts

Feb/2012-July/2012

## Skills and Certificates

Completed 40 hours Customer Service Course.

25 hour PACE Entrepreneurial Training Program

Food Handlers Certification

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## CB Catering

Nov/2014-Dec/2018

- A catering company started by myself that began with handling craft services for film crews and catering celebrity

## Culinary Staffing Service

Aug/2010-July/2018

- As a cook most duties included prep cook assignments i.e. cutting vegetables and fruits, baking rolls and simple desserts and also trimming different meat cuts, such as skirt steak, ribs, and joints. Also performing a plate up service line and high volume plating.
- As an employee my duties included serving, going to different events and parties server guest with plate up serving and tray pass. Duties as a server also included some light table setup and cleaning designated areas afterwards.
- restaurant establishments with experienced professional cooks, servers, bartenders and housemen.
- Catering, Patina Restaurant Group and NOE at the Omni Hotel Los Angeles staff their special catering events and
- A prestigious culinary staffing company that specializes in helping various companies such as Wolfgang Puck

## Experience

An experienced cook seeks a fast paced, elevating position in a professional kitchen setting that will allow me to utilize my culinary field experience as well as help me expand on my knowledge of culinary techniques and processes.

## Objective

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## Grill Cooks Test

### Multiple Choice Test (1 point each)

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

2) The recommended temperature for your refrigerator is...

- a) 45°F
- b) 50°F
- ☒ c) 40°F
- d) 20°F

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

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

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

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

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

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

## Grill Cooks Test

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

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

12) A gallon is equal to \_\_\_\_\_ ounces

- a) 56
- b) 145
- c) 32
- ☒ d) 128

13) How many cups are in a quart?

- a) 2
- ☒ b) 4
- c) 6
- d) 8

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

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

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

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

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**

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

20) What temperature should chicken be cooked to?

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

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

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

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)

A roux is a butter and flour that provides the base of a sauce

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

Clarified butter is made by putting butter in a pot on med heat and allowing milk solid to rise to surface then straining butter. Used for Hollandaise sauce and frying

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

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

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

To season a grill means to oil and salt grill and ~~place~~ heat at high temp in order to keep grill smooth and evenly coated with oil to prevent sticking

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

Clarified butter  
Cayenne pepper (pinch)  
egg yolk  
lemon juice

