

Barbara King
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I have been working in the food service and hospitality industry since high school. I have always had a passion for food and enjoy creating memorable experiences.

Work Experience

Culinary Services of America 323 965-7582
August 2016 – Present

- Cook

Rosewood Tavern 448 N Fairfax Los Angeles, CA 90046 323 944-0980
February-August 2012

- Prep Cook

Genghis Cohen Restaurant & Live Music Room 740 N Fairfax LA CA 90046
323 653-0640
1998-2015

- Server, cashier, hostess
- Oversee live music venue with a 60 seat capacity serving drinks and dinner
- Back up bartender and ticket taker/door person
- Liaison between musicians, restaurant management and music promoter

Ronn Brown Tech Services Digital Photography 310 621-7515
2007-2016

- Bookkeeper: Quick Books Intuit, data entry, invoicing, billing, filing

Club Lingerie Los Angeles, CA 90028
2003 - 2004

- Bartender

Tenet Healthcare/Perot Systems Corporation West Los Angeles, CA 90045
1994-1996

- Employee Benefit Service Unit, customer service, data entry, open enrollment

Roxy Theatre 9009 Sunset Blvd Los Angeles, CA 90069 310 278-6457
1980 - 1992

- Waitress

Education

Le Cordon Bleu College of Culinary Arts Diploma 2012
Santa Monica City College
Dick Grove Music Workshop

References

Susie Ayers
Bartender
(213) 841-1222

Laura Walston
Cook, Wolfgang Puck Catering Kitchen
(818) 521-1872

Robin Dewey
Talent Coordinator for JT Presents
(619) 729-2543

Chris Rankin
Audio Engineer
(818) 424-4668

Michiko Freemond
Cook
(323) 839-8407

Ronn Brown
Ronn@ronnbrowntechservices.com
(310) 621-7515

Mario Maglieri
Owner of Rainbow Bar and Grill
(310) 278-4232

Event Work History

Wolfgang Puck Catering

Hollywood and Highland

LA Live

Universal Studios

Rose Bowl

Various event locations

Neuehouse events

Fox Studios

Kitchens for Exploring Foods, various event locations

Peterson Auto Museum Drago Catering

JW Marriott Hotel at LA Live

Hotel Shangri La Santa Monica

Le Meridien Delfina Hotel Santa Monica

Getty Villa and Getty Center

Levy Restaurants Staples Center

Food Fetish

Tres LA Catering

Haute Chefs LA Catering

El Caballero Country Club

Legends Hospitality Banc of California Stadium

Beverly Catering at Beverly Hilton Hotel

La Gondola Restaurant Catering

Multiple Choice Test (1 point each)

Grill Cooks Test

- 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 coved, 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)

Equal parts fat & flour. Used as a thickening agent

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

Melting butter in a pot to remove impurities, used to make hollandaise sauce

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

1. veloute
2. espagnole
3. bechamel
4. tomato
5. hollandaise

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

apply oil to grill, to clean grill, food won't stick, adds flavor

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

egg yolk, clarified butter, lemon juice