

RASHONE PARIE

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My objective is to continue to increase my education and skills until I reach the title of Master Chef. In the process I strive to meet and exceed all educational and professional goals. With passion, eagerness, and willingness to learn, my ultimate goal is to be an asset not only to the culinary industry but to the guest we are privileged to serve.

EXPERIENCE

5/2018 – PRESENT

PARTY STAFF INC.

COOK/SERVER/BARTENDER

MY RESPONSIBILITIES INCLUDE BUT ARE NOT LIMITED TO PREPARING MEALS TO ENSURE GUEST SATISFACTION, MAINTAINING AND ENSURING FOOD QUALITY AND TEMPERATURES, ASSISTING OTHER COOKS AND CHEF DURING THE COOKING PROCESS, AND ADJUSTING MEALS TO ACCOMMODATE GUEST ALLERGIES AND DIET CONCERNS.

3/2018 – PRESENT

CULINARY STAFF

COOK/SERVER/BARTENDER

MY

RESPONSIBILITIES INCLUDE BUT ARE NOT LIMITED TO ANSWERING GUEST QUESTIONS, LIAISON BETWEEN FRONT AND BACK OF THE HOUSE AND ENSURING THE SAFE AND RESPONSIBLE CONSUMPTION OF ALCOHOL.

EDUCATION

1/2018 - CURRENT

LOS ANGELES TRADE TECHNICAL COLLEGE,

CULINARY ARTS

SKILLS

- Line and grill cook
- Omelet chef
- MS Office certified
- Menu Planning & Purchasing
- Read, Analyze, & Interpret publications and Regulations

Bartenders Test

Score / 35

Multiple Choice (6 points)

C 1) Carbonation _____ the rate of intoxication.
 a) Slows down
 b) Speeds up
 c) Does nothing to

b 2) What are the six most commonly used spirits?
 a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
 b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
 c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
 d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum

b 3) You can accept an expired ID as long as all other information is correct.
 a) True
 b) False

b 4) If someone has had too much to drink, serving them coffee will help sober them up.
 a) True
 b) False

A 5) What are the acceptable forms of ID for Alcohol Consumption?
 a) State or Government Issued ID Card or Drivers License
 b) Passport or Passport ID Card (as long as it lists the person's date of birth)
 c) School ID or Birth Certificate
 d) A & B
 e) A, B & C

b 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.
 a) True
 b) False

Vocabulary (9 points)

Match the word to its definition

C "Straight Up"

a.) Used to crush fruits and herbs for craft cocktail making

F Shaker Tin

b.) Used with the Shaker Tin to prevent solid material

I D "Neat"

from entering a cocktail glass when poured

M Muddler

c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

S Strainer

d.) To pour $\frac{1}{2}$ oz of a liquor on top

J Jigger

e.) Used to measure the alcohol and mixer for a drink

B Bar Mat

f.) Used to mix cocktails along with a pint glass and ice

F "Float"

g.) Used on the bar top to gather spills

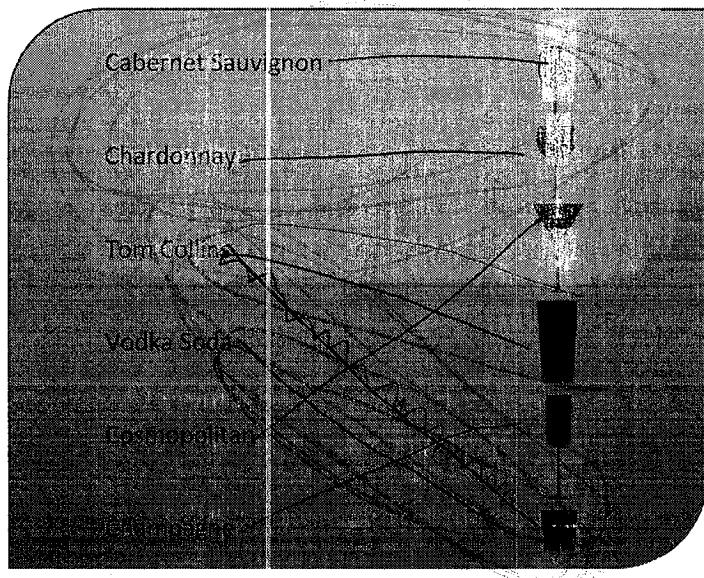
B "Back"

h.) Requesting a separate glass of another drink

i.) Means to serve spirit room temperature in a rocks glass with no ice

Glassware (6 points)

Match the correct glass to the drink



Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): Patton, Jack Daniels, Belvedere

What are the ingredients in a Manhattan? 2 oz whisky (Canadian) dash bitters, 3/4 sweet vermouth

What are the ingredients in a Cosmopolitan? 1/2 oz Cointreau 1 oz cranberry 1/2 oz lime juice 1 1/2 oz triple sec

What are the ingredients in a Long Island Iced Tea? 1 oz lemon juice 1/2 oz gin, 1/2 oz triple sec, 1/2 oz vodka

What makes a margarita a "Cadillac"? 1/2 tequila, 1 oz lime juice, 1/2 oz triple sec, 1/2 oz orange liqueur

What is simple syrup? Water and sugar

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

Marrying

Not clean

What should you do if you break a glass in the ice? clear out all ice clean sanitize shatter

When is it OK to have an alcoholic beverage while working? never

What does it mean when a customer orders their cocktail "dirty"? with olive

What are the ingredients in a Margarita? 1/2 Cointreau 1/2 lime juice 1/2 tequila

Grill Cooks Test

Score / 40

Multiple Choice Test (1 point each)

A 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

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

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

d 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

d 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

C 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

C 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

d 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

d 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

A 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

c 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

d 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

d 12) A gallon is equal to _____ ounces

- a) 56
- b) 145
- c) 32
- d) 128

d 13) How many cups are in a quart?

- a) 2
- b) 4
- c) 6
- d) 8

a 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

b 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

c 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

c 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

c 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

C 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

C 20) What temperature should chicken be cooked to?

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

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

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

A 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)

flour and fat used as a base for certain dishes/soup to thicken (a thickener agent).

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

Process of clarifying butter is heating then removing milk deposits from butter.

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

1. Veloute
2. Espagnole
3. Hollandaise
4. Tomato
5. Bechamel

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

allowing time for grill to get hot about 15 min. Once grill burns and is evenly hot food will cook more evenly.

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

egg yolks
OTP/fat/butter
Lemon juice
Salt

Name Monique Rashane Pace
Servers Test

Score / 35

Multiple Choice

b 1) Food is served on what side with what hand?
a) On the left side with the left hand
b) On the left side with the right hand
c) On the right side with the left hand
d) On the right side with the right hand

C 2) Drinks are served on what side with what hand?
a) On the left side with the left hand
b) On the left side with the right hand
c) On the right side with the left hand
d) On the right side with the right hand

b 3) Food and drinks are removed on what side with what hand?
a) On the left side with the left hand
b) On the left side with the right hand
c) On the right side with the left hand
d) On the right side with the right hand

a 4) What part of a glass should you handle at all times?
a) The stem
b) The widest part of the glass
c) The top

c 5) When you are setting a dining room how should you set up your tablecloths?
a) Neatly and evenly across the tables
b) The creases should all be going in the same directions
c) The chairs should be centered and gently touching the table cloth
d) All of the above

d 6) If you bring the wrong entrée to a guest what should you do?
a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
c) Try to convince the guests to eat what you brought them
d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

Match the Correct Vocabulary

d Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

C Queen Mary

B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)

A Chaffing Dish

C. Used to hold a large tray on the dining floor

B French Passing

D. Area for dirty dishware and glasses

G Russian Service

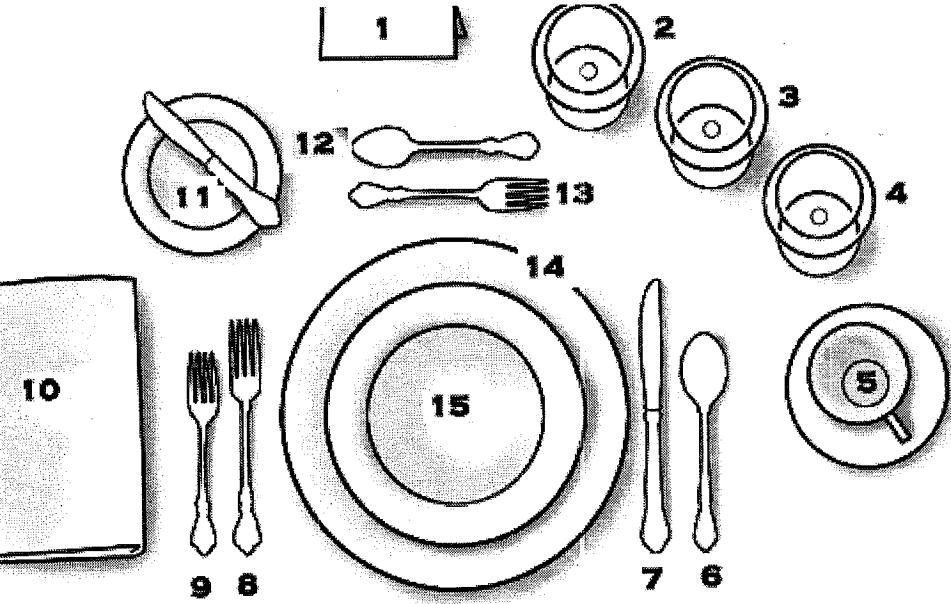
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

C Tray Jack

G. Style of dining in which the courses come out one at a time



Score / 35

Match the Number to the Correct Vocabulary

8	Dinner Fork
5	Tea or Coffee Cup and Saucer
7	Dinner Knife
10	Wine Glass (Red)
9	Salad Fork
14	Service Plate
3	Wine Glass (White)

10 Napkin
11 Bread Plate and Knife
1 Name Place Card
12 Teaspoon
13 Dessert Fork
6 Soup Spoon
15 Salad Plate
4 ~~12~~ Water Glass

Fill in the Blank

1. The utensils are placed one to two inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar Creamer.
3. Synchronized service is when: All are fed at same time.
4. What is generally indicated on the name placard other than the name? entre selection.
5. The Protein on a plate is typically served at what hour on the clock? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? let them alert chef.