

# Thaddeus A. Wade

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## Professional Summary

Seasoned cook with 30 years of culinary experience. Also capable to work all stations of the kitchen

## Skills

I have been in the culinary field for 30 years. I have, and can work any station in the kitchen.

## Experience

*Cook*

*Sonoma Wine Garden*

*Jun 2017-Present*

*Santa Monica, CA*

Responsibilities include setting up the line for, preparing the food for customers at lunch.

Then wipe down and set up for dinner

*Cook*

*Eagle's Nest Country Club*

*Feb 2011-Apr 2017*

*Phoenix, MD*

Responsibility include prepping and then preparing for dinner. As well as prepping for lunch on the next shift

*Cook*

*Sinai Hospital*

*Oct 2009-Apr 2014*

*Baltimore, Md*

Responsibilities included working the tray line to feed the hospital guests, and making soups for the cafeteria

## Education

*High School Diploma: General*

*Patterson High*

*Jun 1988*

*Baltimore, Md*



## 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**

B 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

A 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)

\* A ROUX IS BUTTER + FLOUR COOKED TOGETHER  
TO BE USED TO THICKEN SOUPS + GRAVY

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

SLOWLY MELT BUTTER, SEPARATE BUTTER FROM MILK FAT, USED TO MAKE  
HOLLANDAISE, VINN:

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

1. HOLLANDAISE
2. BROWN SAUCE
3. BEUR BLANC
4. DEMI
5. MARINARA

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

HEATING GRILL, SPRAYING ON OIL, TO FLAVOR THE PROTEIN ABOUT TO COOK

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

\* EGG YOLK  
\* CLARIFIED BUTTER  
\* LEMON JUICE  
\* SALT  
\* PEPPER  
\* PAPRIKA

Grill Cooks Test

20) Which of the following best describes the process of caramelization?

- a) It is the process by which a sugar or starch is broken down into its constituent sugars or starches.
- b) It is the process by which a sugar or starch is broken down into its constituent sugars or starches, and then the sugars or starches are further broken down into their constituent monosaccharides or disaccharides.
- c) It is the process by which a sugar or starch is broken down into its constituent sugars or starches, and then the sugars or starches are further broken down into their constituent monosaccharides or disaccharides, and then the monosaccharides or disaccharides are further broken down into their constituent monosaccharides or disaccharides.
- d) It is the process by which a sugar or starch is broken down into its constituent sugars or starches, and then the sugars or starches are further broken down into their constituent monosaccharides or disaccharides, and then the monosaccharides or disaccharides are further broken down into their constituent monosaccharides or disaccharides, and then the monosaccharides or disaccharides are further broken down into their constituent monosaccharides or disaccharides.

21) What temperature should steaks be cooked to?

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

22) What temperature should A10 ground beef be cooked to?

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

23) What temperature should fish be cooked to?

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

24) Which of the following is a common method for cooking steaks?

25) Which of the following is a common method for cooking ground beef?

26) Which of the following is a common method for cooking fish?

- a) Broiling
- b) Baking
- c) Boiling
- d) Braising

27) Which of the following is a common method for cooking steaks?

28) Which of the following is a common method for cooking ground beef?

- a) Broiling
- b) Baking
- c) Boiling
- d) Braising