

# Latoria Robinson

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## EDUCATION

**Fairfield Central High**  
*High School Diploma*

## RELEVANT COURSEWORK

Schooled in four-year Culinary Arts program during adolescence; been primarily cooking for a living ever since; student cook under Wolfgang Puck at various venues across LA.

## SKILLS

- Culinary: Cooking, grilling, baking
- Sanitary: cleaning, washing, diligently and thoroughly
- Dependable, loyal, reliable; dedicated to constant and productive work ethic
- Works under intense pressure within fast-paced atmosphere

## Professional Experience

**Overnight cook/Prep** Feb.2016

*Malibu Beach Inn*

- Cooked room service orders to the customers exact specification.
- Maintained a clean work place.
- Worked with seasonal fruits and veggies.
- Prepped for the morning shift.

**Line Cook/Prep** Feb. 2014

*Lemonade, Studio City, CA*

- Work salads, proteins, and Hot Stations.
- Prepping Fruits, and a verity of different vegetables and meats.
- Use of proper knife skills and cuts. Julienne, cubes, slices, barrel, etc.

**Line Cooke/Prep** Aug. 2013 - Apr. 2014

*Conner Baker, Encino, CA*

- Specialize in sandwiches, and pastries.
- Conducted catering orders and setup.
- Worked hot, salad, and sandwich stations.

**Caterer/Line Cook** Oct. 2012—Nov. 2013

*Culinary Staffing Hollywood, California*

- Prepping, serving, maintaining a clean workspace;
- student cook under fine- dining chefs;
- operating on a line at several large venues across Southern California;
- traveling with staff to accommodate catering needs across LA.

**Cook** May 2012—Aug. 2012

*The Waffle Hollywood, CA*

- Cooking and grilling, preparing various dinners and breakfast cuisines; learn how to handle organic foods and prep various meals.
- Suggesting potential recipe to managers on improving some of our dishes.
- Cleaning and maintaining a sanitary workplace for myself and coworkers at one of the premier diners in Hollywood.



**Cook/Waitress***The Soul Station Northridge, CA*

Jan. 2012—April 2012

- Prepping, baking deserts, cooking customers' food to exact specifications in accordance with customer satisfaction and company policy.
- Helping to organize and maintain a clean kitchen.

**Grill Operator/Shift Supervisor***Waffle House Lexington, South Carolina*

Aug. 2003—Aug. 2010; Jan. 2011—Jan. 2012

- Cooking customers' food to exact specifications in accordance to customer satisfaction and company policy.
- Conducted shift changes when store manager was not present.
- Provided quality customer service quickly and efficiently, handling any situations that arose at a given time.
- Cleaning and maintaining a clean store and work environment.

**Waitress***IHOP Columbia, South Carolina*

Oct. 1999—Mar. 2000

- Provided fast and quality customer service in a high volume and demanding environment.
- Maintaining a clean workplace.
- Contributing to a positive and wholesome atmosphere for the biggest pancake chain in the country.



## Grill Cooks Test

### 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

28

40

12

70%

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

b 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

a 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**

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

c 20) What temperature should chicken be cooked to?

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

a 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, butter, milk

for Gravy or Cheese Sauce

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

Cooking butter until water is gone

Used for Hollandaise sauce

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

- 1.
- 2.
- 3.
- 4.
- 5.

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

To add oil to a freshly cleaned grill to prevent sticking

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

Egg Yolk

Clarified butter

Lemon juice

Salt pepper to taste

X  
X

