

RESUMÉ

Osmund C. Bouigny, Jr.
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EMPLOYMENT EXPERIENCE

Carlos Spivey (ArtisticArtJourneys.org)
Los Angeles CA
March 2017-Present
Help design and develop art pieces.

ROSS Dress for Less
3425 E. Foothill Blvd.
Pasadena, CA 91107
December 2015- May 2016

- *Unloaded trucks, stocked shelves, and assisted customers with questions and needs.*

Rose Bowl/United Services
1001 Rose Bowl Dr.
Pasadena, CA 91103
September 2014- February 2015

- *Helped clean the Rose Bowl and made sure it maintained a desirable image.*

Target
2626 Colorado Blvd.
Los Angeles, CA 90041
December 2011- January 2012

- *Stocked shelves and backrooms, organized isles, and assisted in unloading trucks.*

North Central Animal Shelter
3201 Lacey Street
Los Angeles, CA 90031
July 2011- March 2014

- *Volunteer-Assisted in adoption support such as keeping dogs calm while they were being recorded, greeted visitors, introduced animals to interested visitors in the "Get Acquainted" area of the animal shelter, and groomed and bathed dogs.*

Pasadena Homeless Shelter
825 E. Orange Grove Blvd.

Pasadena, CA 91104

December 2007- January 2009

- *Volunteer-Donated personal services (cooking and cleaning) for the less fortunate.*

EDUCATION

COLLEGE

Pasadena City College

1570 E. Colorado Blvd.

Pasadena, CA 91106

September 2010-June 2013

HIGH SCHOOL

Monrovia High School

845 W. Colorado Blvd.

Monrovia, CA 91016

September 2009- June 2010

High School Diploma

Maranatha High School:

169 S. St. John Ave.

Pasadena, CA

September 2006-June 2009

Grades 9-11

REFERENCES

Shane Underwood-English Professor, Pasadena City College: shaneunderwood@pcc.edu

Arlene McNeil-Animal Shelter Volunteer Supervisor: 213.792.4955

Prep Cooks Test

Multiple Choice (1 point each)

1) A gallon is equal to ____ ounces

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

2) Mesclun are what type of vegetable?

- a. Roots
- b. Beans
- c. Salad Greens
- d. Spices

3) What does the term braise mean?

- a. Sear quickly on both sides
- b. Slowly cook in covered pan with little liquid
- c. Cook on high heat and quickly
- d. Slowly cook in simmering water

4) At what internal temperature must chicken be cooked so that it is safe to eat?

- a. 155 degrees F
- b. 165 degrees F
- c. 175 degrees F
- d. 185 degrees F

5) How do you blanche vegetables?

- a. Immerse for a short time in boiling water
- b. Cook lightly in butter over med heat
- c. Soak in cold water overnight
- d. Rub with salt before cooking

6) Which of the following ingredients would you pack before measuring?

- a. Olive Oil
- b. Salt
- c. Brown Sugar
- d. White Sugar

7) What is Al Dente?

- a. Firm but not hard
- b. Soft to the touch
- c. Very hard
- d. Very soft

8) Food should be left out no more than

- a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

9) Which is the improper way to thaw frozen food?

- a. In the fridge
- b. In a sink with cold water
- c. On the counter
- d. In the microwave

83%

STUDENT COOK

Prep Cooks Test

10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

12) Which of the following is listed from smallest to largest?

- a. Dice, chop, mince
- b. Mince, chop, dice
- c. Chop, dice, Mince
- d. Mince, dice, chop

13) Which direction should pan handles be turned while cooking on the stove?

- a. Over the fire at all times
- b. Turned towards you for better control
- c. Turned towards the right or left at all times
- d. Over the countertop at all times

14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

15) Which spoon is used to remove fat from soups and stews?

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

16) Which of the following means to cook in a small amount of fat?

- a. Season
- b. Sauté
- c. Broil
- d. Boil
- e. Fry

17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8" dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

Prep Cooks Test

19) Salt & pepper are the basic seasoning ingredients for all savory recipes.

20) Dice: to cut into very small pieces when uniformity of size and shape is not important.
CHOP

