

## Sebastyen Ruiz

## Objective

My career goal is to be working in the hospitality industry, whether that be in the front of the house, back of the house, or anywhere else I am needed while maintaining a clean and safe work environment for the customer and my fellow employee.

## Experience

04/2018-12/2018

## Super King Market

## Los Angeles

CA

### Meat Cutter

- Preparing Meat for Service
- Using/Maintaining Meat and Bone Saws
- Clerk Responsibilities

04/2017-4/2018

## Super King Market

## Los Angeles

CA-

Meat Clerk

- Customer Service
- Opening/Closing Duties
- Grinding Meat
- Limited Cutting of Meat
- Inventory
- Food/Equipment Logs
- Food Packaging

02/2016-04/2016

## Papi's Pizza

## Los Angeles

CA

### Front/Back of House

- Food Prep
- Cashier
- Server
- Opening/Closing Duties
- Delivery

07/2015-04/2017

## Uber Driver

### Los Angeles

64

07/2014-8/2015

LAZOO

Los Angeles, CA



**Visitor Services**

- Cashier
- Server
- Food Prep
- Cooking
- Customer Service
- Catering/Events

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3/2014-11/2014

Bazilikum Catering

Los Angeles, CA

## Part-Time Server

- Cleaning
- Food Prep
- Cashier
- Food Service

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8/2012-9/2013

USC Hospitality

Los Angeles, CA

## Guest Service Representative

- Cashier
- Steward Responsibilities

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10/2011-08/2012

USC Hospitality

Los Angeles, CA

## Steward

- Opening/Closing Duties
- Food Prep/Service
- Cleaning/Maintaining Equipment
- Customer Service
- Barista
- Stockroom
- Catering/Special Events
- Limited Cashier Duties

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02/2009-06/2009

UC Santa Cruz Dining

Santa Cruz, CA

## Student Worker

- Cooking
- Cleaning
- Food Prep
- Closing Duties
- Customer Service

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**Education**

04/2010-06/2010

Los Angeles Trade-Technical College

Los Angeles, CA



No Degree

- I am working toward obtaining my AA in Culinary Arts.
- Servsafe Food Protection Certification

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09/2008-06/2009

UC Santa Cruz

Santa Cr

No Degree

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09/2004-06/2008

Cathedral High School

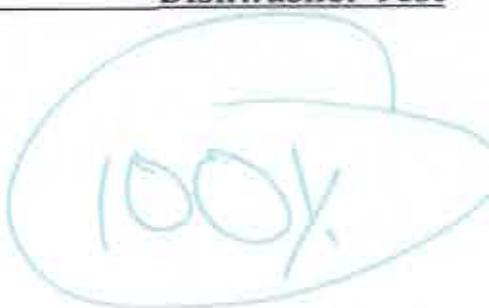
Los Angel

High School Diploma

- Tri-M Music Honor Society
- Cathedral High School Founder's Scholarship



## Dishwasher Test



1) After washing your hands, which item should be used to dry them?

- a) Clean apron
- b) Sanitized wiping cloth
- c) Single use paper towel
- d) Common used cloth

2) While washing dishes by hand, which item should you wear?

- a) Cutting glove
- b) Oven Mitt
- c) Rubber glove
- d) Nothing

3) When should you wash your hands?

- a) Before you start work
- b) After handling non-food items (garbage, money, cleaning chemicals)
- c) After using the restroom
- d) All of the above

4) If you need to move a heavy load, you should PULL and not PUSH the object.

- a) True
- b) False

5) Which of the following could you be at risk for getting burned from?

- a) Steam from boiling pots
- b) Hot liquids (coffee, soup, tea)
- c) Hot equipment (ovens, pots, chafing dishes)
- d) Harsh chemicals
- e) All of the above

6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.

- a) True
- b) False

7) What should you do if you spill liquids or see a liquid spill?

- a) Leave it for someone else to clean-up
- b) Wait until the end of your shift to clean it
- c) Flag the spill and clean it immediately
- d) Not sure

8) When handling hot items you should?

- a) Wear rubber gloves
- b) No need to wear anything
- c) Use an oven mitt or dry cloth towel
- d) Nothing

9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?

- a) Rinsing
- b) Scraping
- c) Washing
- d) Sanitizing

10) What is the proper method for cleaning and sanitizing stationary equipment?

- a) Spray with a strong cleaning solution and wipe with a sanitized cloth
- b) Spray with a sanitizing solution, then rinse with clean water and dry
- c) Wash and rinse, then wipe or spray with a chemical-sanitizing solution
- d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution



Multiple Choice

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

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

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

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

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

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 VocabularyD Scullery

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

E 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

<u>1</u>	Dinner Fork
<u>5</u>	Tea or Coffee Cup and Saucer
<u>7</u>	Dinner Knife
<u>12</u>	Wine Glass (Red)
<u>9</u>	Salad Fork
<u>14</u>	Service Plate
<u>15</u>	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 Water Glass

Fill in the Blank

1. The utensils are placed 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: everyone is seated at once.  
 4. What is generally indicated on the name placard other than the name? job title.  
 5. The Protein on a plate is typically served at what hour on the clock? 8 12.  
 6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
inform the cook.

## 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

5  
160

## Prep Cooks Test

C 10) Which of the following can you use to put out a grease fire?  
a. Baking Soda  
b. Baking Powder  
c. Flour  
d. Water

b 11) What is the temperature range of the danger zone?  
a. 25-135  
b. 40-140  
c. 50-160  
d. 30-130

b 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

C 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

C 14) When you poach something, you cook it with what?  
a. Noodles  
b. Vegetables  
c. Liquid  
d. Oil

b 15) Which spoon is used to remove fat from soups and stews  
a. Basting Spoon  
b. Ladle  
c. Slotted Spoon  
d. Portion Spoon

b 16) Which of the following means to cook in a small amount of fat?  
a. Season  
b. Sauté  
c. Broil  
d. Boil  
e. Fry

Q 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

A 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) chop/mince: to cut into very small pieces when uniformity of size and shape is not important.

