

Brad Everett
13810 Juanita/Woodinville Way North East
Kirkland, WA 98034
Phone: Cell 206- 909-7067
Email: Fortnw@aol.com

Objective: I am an experienced professional trained chef that has run his own kitchen 15 out of the last 20 Years. I would write new weekly menus based on a blend of soups, sandwiches, hot and cold components, entrees, full salad bars, ethnic and seasonal, favorite classics, and desserts choices. I enjoy the challenge making delicious food for those who have food allergies and diet restrictions. I am a custom to having a budget and meeting it within 3%. In the past I've taught other chefs to work with children, as well as hundreds of inner city fourth graders on how to cook for themselves using fresh ingredients.

Current Employer:

Sifted – Meal as a Perk! Line Cook
1740 1st Ave South Seattle, WA 98134

Worked for Sifted under All Team Staffing August, 2018 – December 14th, 2018
Hired By Sifted Directly December 17th, 2018

PAST EMPLOYMENT:

Alpha Phi Sorority – Executive Chef
4710 19th Ave N.E., Seattle WA. 98105

Responsible for Menu writing and implementation of it, and staying within budget.
September 2017-July 2018

Jersey's Great Food & Spirits
1306 North 175th street #101, Shoreline, WA 98183
Day Chef: responsible for all aspects of food production from sauces to desserts.
Cooking on the line to order. May 2015 to Present

Smokeable Arrangements & Smokeable Arrangements Clothing
13810 Juanita Woodinville Way North East, Kirkland, WA 98034
Owner/ Founder: Floral Design, Business Planning, Sales and Promotion
February 2014-Present

Cask & Trotter
711 Westlake Avenue North, Seattle, WA
Helping with ordering & receiving. Setting & preparing for to-go orders.
Preparing salad and starch stations for the day.

Roosevelt Ale House
8824 Roosevelt Way NE, Seattle, WA 98115
Executive Production Chef: Responsible for making all items on our food menu
from scratch. Ranging from Dressings, Aioli's, Sauce's, Flank Steak, Ribs, etc.
Up-keep of general kitchen maintenance. March 2014-June 2014

Response for Menon writing and implementation of it, (and studying various models)
September 2013-July 2018
4310 16th Ave NE, Seattle WA 98102
Vibhsa EPi Society - Executive Corp
Part Empowerment:
Hired Dr. Sifraa Directly December 12, 2018
Wagegap for Signed under All Team Standing August, 2018 - December 14th, 2018
1210 1st Ave South Seattle, WA 98134
Sifraa - Meet as a Better Place Corp
Current Employers

Comments on the use of arable land for biofuel production
B22 Crops for biofuels use all species of food biofuel
1300 North 125th Street #101, Seattle, WA 98133
Jared G. Good & Spiller

38817 County Woodinville Way North East Kirkland, WA 98034
Owens Lounds Florist Design, Business Planning, Sales and Promotion
Regional 204-462-2201
Seattle 206-467-2201
Corporate Alternatives & Strategic Alternatives (Jointly)

AGD- Alpha Gamma Delta- Sorority
4510 21st Ave North East
Seattle, Washington 98115

Executive Chef: Responsible for ordering, budgeting, receiving, writing & preparing of all new weekly menus. Supervise four part-time employees during cleaning and food production. Also organize and prepare every Monday night formal served dinners for 100 people along with other special events, i.e., rush, community taco feeds, and BBQ feeds for 200-550 people. September 2006 – February 2014.

OKI - New Castle Golf Coarse
New Castle, Washington

Purchasing and Receiving/ Banquets Catering Large Scale Production
All ordering for Calcutta Restaurant & All Banquet Food purchasing and receiving food along with alcohol from liquor to kegs. Proper handling and storing of ingredients to meet or beat the sanitary condition for the health department inspection. Organizing and keeping track of all food products to run a large property such as New Castle Golf Coarse that has big events range from 2- 400 people for wedding to BBQ's. April 2004 - September 2006

Lowell-Hunt Catering, INC.
1111 Fairview North
Seattle, Washington
206-264-0400 — Contact Chef Morgan Medlock
Seasonal on-call large scale production assistant for events both plated & buffet
EVENTS RANGING FROM 30- 550 PEOPLE. Incredible food prepared fresh that is well seasoned along with great presentations. Serving some of the world's most famous people! August 2004- January 2005

Alpha Delta Pi Sorority
1805 NE 47th Street
Seattle, Washington
Executive Chef: Responsible for ordering, budgeting, receiving and Writing & preparing of all new weekly menus. Supervising four part-time employees during cleaning and food production. Also organize and prepare every Monday Night formal served dinners for 100 people along with other special events, i.e., rush, community barbecues, and spaghetti feeds for 200-550 people. May 1997- June 2004.

Grand Opening April 2004 - January 2005
is a well known sports store with a fast service.
EVENTS RANGING FROM 30- 520 PEOPLE. Provides a food service there
seasonal on-call staff serve delicious meal presentation for every party
200-240-0-100 - Contact Chef Morgan Maschoer
Sesame, Maspeth
1111 Broadway
Paw-It-Home Catering, INC

2004, *contingency participants*, and *supplementary fees* for 200-550 people. Waka 100-2. June
Journal: *selected histories for 100 people along with outfit for civil events*, i.e., traps,
gunnery and food preparation. Also *outcomes and losses*. *early Monday night*
thundered at all new meetings. *Generalization from past-time operations during*
Executive Cope Response for ordination, publication, re: giving and writing &
Secular, *Adaptation* 1802 NHC 47th Series
Albert Delti Pi Society

Bates Technical College

2320 19th Street

Tacoma, Washington. Guest Chef/ Instructor Substitute teaching students culinary preparation and techniques. June-July 2002

Learn Associates, Inc.

1732 28th S.

Seattle, Washington

Sanitation Safety Support

Inspect and evaluate kitchen staff during all stages of production. Reinforce proper holding and cooling techniques with all staff at several different cafeterias

Contact: Lenore Emery June 2000 - September 2000

Europa West

148 Lake Street South, Kirkland, Washington

Product Specialist/Chef- Responsible for establishing pares, inventory lists, and organizing/restocking all kitchen Ingredients and equipment as well as tracking and filling food orders as needed for Kirkland and Bainbridge restaurants

locations: Contact: Jason Weisser (206-972-8060)

June 1999 - August 1999

North Seattle Community College

9600 College Way North, Seattle, Washington

Instructional Technician (Culinary Arts Program: 80 full-time students) Responsible for ordering food for cafeteria, dining room, lunch mart and culinary classes. Keep current on seasonal prices. Check in orders upon delivery. Organize all received products, including linen, produce. dry goods, refrigerator and freezer items. Supervise Cleaning and maintenance of sanitary storage areas and walk-ins. Meet with four chefs to plan orders for meat, seafood and produce that would fit their menu costs.

Contact: Darrell M. Mihara, Associate Dean (206-528-4402)

September 1995-December 1999

Landmark Convention Center/ Temple Theater, Tacoma, Washington Assist during Christmas Holiday Banquets worth 2.5 Million over 3-4 weeks time. All aspects of production. Large Banquets from 65-600 people.

Decembers 1995-2000

Grazie Ristorante

23207 Bothell/Everett Highway SE

Canyon Park, Washington

Pizza Chef, pantry cook, broiler person

Contact: Kevin Downey (425-402-9600)

December 1994- March 1995

Sebastopol 1002-B December 1993
Country: Dublin, WI, Minn., Associate Dean (306-258-4103)
that having fit their mean score.
and half-in. Meet with your spouse to list your strengths and weaknesses
and pleasures. Spouses can maintain a positive attitude towards their
Obligations. Help children on seasonal chores, budget, etc. Books, television
and musical tapes. Read current on seasonal topics. Check in with
neighbors. Help children to organize book for celebrities, unique soon, touch small and
large. Participate in community (Cynthia Aria Program: 80 to 1-time
3400 College Way Minneapolis, MN 55416, 612/822-7400

Location: Gosselz: Jason Miser (208-937-8060)
Hiring food orders as needed for Kriglund and Bimbyrd's restaurants
Businesses will be located in Kriglund buildings and dining in as well as in Kriglund and Bimbyrd's buildings
Position Description: Responsible for establishing bars, insurance, etc., and
Hiring: Full-time Street Corp, Kriglund, Wapitiagon
Etcetera: Wet
Concept: Person's Party June 2000 - Gobstopper 2000
Hirable and сооtible реаsonаtе реаsonаtе whiсh аrе аvаilаble to thе аvаilаble реаsonаtе
Simplification: Gable's Pub
Address: Wapitiagon
11333 28th St.
Easton Associates, Inc.

Madison House Retirement Home
620 Kirkland Way
Kirkland, Washington
Breakfast Chef
Contact: Chef Scott Gmazel (425-827-3344)
January 1995-July 1995
Wyndham Garden Hotel
Bothell, Washington
June 1994-December 1994

ADDITIONAL PROFESSIONAL ACTIVITIES

Attended workshops at American Culinary Federation National Conferences: Atlanta 1997; Anaheim 1998; Western Regional in Denver 1996; Portland 1997; Sacramento 1998; Las Vegas 1999; Hawaii 2000; Arizona 2001.

PROFESSIONAL MEMBERSHIPS

Member of Washington State Chefs Association since 1994; Certified Culinarian, May 1998; American Culinary Federation (A.C.F.);

Member of Chefs Collaborative; Washington State Representative to National Child Hunger Day, Washington, D.C., 1996 and 1997

COMMUNITY ACTIVITIES

Co-Writer with David Wasson of Curriculum for "That's Fresh: Kids Cooking Team," Chef and Child Foundation, Chef Instructor for "That's Fresh: Kids Cooking Team," Seattle, Washington, 1994-2004.

Instructor each year at Bailey Gatzert Elementary School, 1301 East Yesler Street, Seattle, Washington.

AWARDS RECEIVED

Invited to and attend Michelle Obama's launching of her program Chefs MOVE! To Schools on The White House Lawn June 6th, 2010

Chef of the Year Award - Washington State Chefs Association, 2002

"In Appreciation of your untiring commitment to the children"-American Culinary Federation Chefs Forum, 2000, Nashville, Tennessee – National Convention

"True Spirit Award" - American Culinary Federation/Chef and Child Foundation, 1999

Participants each year in Battle Creek Elementary School's 1901 First Easter Parade,
Sister, Wisconsin, USA, and
Cochran Town, "Sister, Wisconsin", 1904-2004.

Members of CPEs Collaborative, National Society of Registered Dietitians, and National Council of Dietetics Regulation, USA; American Council on Education (ACE); Certified Nutritionist, USA 2008; American Council on Education (ACE); Member of National Dietitians in Practice Association since 1989;

COMMUNITY AGENTS

ADDITIONAL PROFESSIONAL ACCREDITATIONS

Published 1993; Subsidized 1993; La Vie 1993; Human 2000; Arizona 2001; California 1993; American 1993; American 1998; Western Review in Denver 1998; Attended Workshops at American Cultural Federation's Station

PROFESSIONAL MEMBERS

Chinese Press, Washington, D.C., 1906 and 1903
Wesleyan College Cooperative, Wesleyan Girls' Refresher Seminary to Wesleyan College
Chinese Christians, May 1868; American Chinese League (ACL);
Wesleyan Chinese, 1868; Wesleyan Chinese Association since 1869;

The Chef and the Child Foundation: Special Individual Award For Outstanding Community Service-Presented at American Culinary Federation Western Regional Conference, Sacramento, California, 1998.

"Chef and Child "Little Oscar" - for innovative children's nutrition program on behalf of the Washington State Chefs Association's "That's Fresh - Kids Cooking Team," 1997.

Junior Member of the Year - Washington State Chefs Association, 1996

EDUCATION:

**The Culinary Institute of America, Greystone
Napa, California - Ingredients and Flavor Dynamics, June 1997
3.0 Continuing Education Units (American Culinary Federation)**

**Edmonds Community College
Lynnwood, Washington
AA, Culinary Arts Degree, 1995**

**Waterbury State Technical College
Waterbury, Connecticut
Associate of Science Degree, Chemical Engineering, 1992**

REFERENCES

Sandy Anderson - AGD Mother 206-919-6687

John Templin – Co-worker/ Friend from New Castle Golf Course 425-793-4693

Michael Higgins – Past Tenant/ Friend / Fellow Chef with Washington State Chefs Association
206-250-3850

The City and the City Foundation: *Black Indigenous Art and Our Indigenous Communities Service-Presented at American Indian Federation Winter Regional Conference, Seattle, Washington, October 1988.*

"City and City Title Case," for instance requires a nation to provide an "equal right to the American State City Association," *Title is Free - City Council", 1982.*

Joint Member of the Year - American State City Association, 1986

EDUCATION:

The Chinese League of America, Chinese, Chinese
Year, Chinese - Chinese and Puerto Rican Federation, Inc. 1982
30th Anniversary Education Unit (American Chinese Federation)

Edmonds Community College
Lynnwood, Washington, 1986
AV, Chinese Arts Degree, 1986

Master's Degree Teaching College
Westfield, Connecticut, 1985
Associate of Science Degree, Community Business
AV, Chinese Arts Degree, 1986

REFERENCES

Smith, Yvonne - AGO Model 200-010-0883

John Semple - Co-Worker, Head from New Castle Govt Course 432-283-4633

Michael Higgins - Past President, Hollow City with Washington State Cities
Association
SOE-280-3820

Grill Cooks Test

Score / 40

Multiple Choice Test (1 point each)

B

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

3

92

C

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

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

92

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

92

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

92

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

92

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

92

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

92

C

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

92

Grill Cooks Test

e 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

C 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

B 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

A 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

A 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

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

B

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 = OIL OR FAT

used to thicken liquids like Stock or Soups.

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

*Slowly Melt Butter then remove the top part off
leaving Dairy Product Behind. C.B used for great flavor + IS ABLE*

*TO Be Heated to
High Temperature.*

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

1. Bechamel
2. Red Mucum Sauce
3. Veloute
4. Beur Blanc
- 5.

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

*To coat the grill grates with oil that helps prevent
Slicking.*

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

Egg Yolks + Clarified Butter.

Prep Cooks Test

Multiple Choice (1 point each)

C 1) A gallon is equal to _____ounces

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

1
1

95%

C 2) Mesclun are what type of vegetable?

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

B 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

B 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

A 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

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

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

A 7) What is Al Dente?

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

A 8) Food should be left out no more than

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

C 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

Prep Cooks Test

A

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

d

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

B

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

A

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 & Sweet are the basic seasoning ingredients for all savory recipes.

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

