

Kelly Willey

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Skills:

- Grill, sauté, fry, & garde manger
 - Classic French and International cooking
 - Poultry fabrication
 - Knife skills
 - Basic baking and pastries
 - sauces
 - cookies
 - cakes
 - basic frosting and decorating
 - mousse
 - temping chocolate
 - Hot & cold entrees
 - Some knowledge of basic molecular gastronomy
 - Always open to learn more and new things
 - Can understand, read, and speak basic Spanish (Mexican and Spain)
 - MS Office (Word, Powerpoint, Excel)
 - Can handle fast paced and changing environment
 - Some inventory and ordering training
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Experience:

Cook – Full Time
Culinary Staffing Co. – Los Angeles

June 8, 2018 – Present

- Work line
 - Grill
 - Pantry
 - Sauté
- prep

Sous Chef/Kitchen Manager – Full Time
La French Touch/Pan y Vino – Newport Beach

December 29, 2017 – June 2, 2018

- Helped the chef and worked all stations while La French Touch
 - In charge of all dessert
- Became kitchen manager after chef left and helped open Pan y Vino
 - Inventory
 - Ordering

Line Cook - Full time**September 5, 2015 – May 13, 2017**

Hey 19 Public House – Torrance, CA

- Works all stations where needed
 - Garde Manger
 - Fry
 - Sauté
 - Grill
- Helped with inventory and some ordering
- Worked off and on site events

Line/Prep Cook/Baker – Full time (Closed)**June 30, 2015 – October 24, 2015**

Huckleberry's Place – West Hollywood, CA

- Part of opening crew
- Sandwich station
- Sauté/Grill station
- Pantry station
- Baked vegan and gluten free desserts and pastries
- Some inventory training

Cook – Part time (2nd job) (Closed)**August 1, 2013 – December 18, 2013**

Pork Belly Sandwich Shop – Venice, CA

- Make sandwiches and sides
- Prep meat and other ingredients

Line/Prep Cook – Full time**June 8, 2013 – July 12, 2015**

Salt Air – Venice, CA

- Part of opening crew
- Garde Manger/Dessert (Pantry/dessert station)
 - Prep station for service
 - Lunch & Brunch
 - Salads
 - Desserts
 - Housemade Gravlax
 - Housemade burrata
- Hot Apps (Sauté/fry station)
 - Prep station for service
 - Brunch
 - Omelets
 - French toast
 - Fries
 - Lunch
 - Sandwiches
 - Pasta
 - Fish
 - Some sides

Line Cook – Full time (2nd job)

Hollywood Park Casino – Inglewood, CA

February 18, 2013- April 28, 2013

- Garde Manger (Pantry station)
 - Salads and sandwiches
 - Prep for next shift
- Dessert Station
 - Prep and plate desserts
- Cover and help sauté/breakfast station and grill

Pastry Chef – Full time (Closed)

Tower 42 – Playa del Rey, CA

September 4th, 2012 – June 7, 2013

- Part of opening crew
- Pastry station
 - Make all desserts (except ice creams & sorbets) and dessert sauces
 - Plate desserts
- Garde Manger (Pantry station)
 - Help prep and run when needed
- Expo
 - Prep and run when needed

Extern Cook**Feb. 2012 – May. 2012**

Barona Resort & Casino – Lakeside, CA

- Bakery
 - Muffins
 - Cookies
 - Brownies
 - Sesame brittle
 - Rice Krispy treats
- Steakhouse
 - Prep work
 - Line cook
 - Vegetable station
 - Prep, cook, and plate vegetables
 - Prep, cook and plate baked & pureed potatoes
 - Pastry Station
 - Prepped the station
 - Plated the desserts

Education:

- Juinpero Serra High School
 - Diploma, 2007
- El Camino Community College
 - Transferred, 2010
- Le Cordon Bleu College of Culinary Arts in Los Angeles
 - Associate of Occupational Studies (Culinary)

8/16/2010 – 5/12/2012

Certifications:

- ServSafe – National Restaurant Association
 - Human Resources Management and Supervision
 - ServSafe Alcohol
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Hobbies:

- Baking
- Cooking
- Tent camping; roughin' it
- Fishing
- Costuming
- Having fun in life with a positive attitude and outlook

Grill Cooks Test

Score 38 / 40

Multiple Choice Test (1 point each)

-2
95%

- 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
- 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
- d 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
- 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
- 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

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
- C 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 coved, 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)

Equal parts butter and flour to thicken a soup, sauce, or stock.

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

Melt butter and skim the fat. So you can still have the flavor, but it doesn't burn.

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

1. Béchamel
2. Velouté
3. Tomato Sauce
4. Espagnole
5. Hollandaise

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

Putting oil on the grill so food doesn't stick and they get the grill marks

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

- egg yolks
- clarified butter
- salt
- paprika
- other spices you want to add

