

Jeffrey Thorbs
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JOB OBJECTIVE: Seeking a customer service position in food service and hospitality industry.

Skills and Abilities: Excellent in-line & fine-dining restaurant work; good general cooking and sales-clerk skills. Great with people. Able to both follow instructions and to improve when required. Personal professional experience includes even coordination for small parties and larger events at clubs and other venues. Warehouse and delivery work experience includes extension pack and ship, forklift operation, and driving.

WORK HISTORY

Campus Shoe Repair – 660 Topanga Cyn Blvd. Canoga Park, CA 91303

General Manager: Victor

Position: Maintenance

Date of Position: November 2014 to Present. Contact: (310) 208-8749

Steven M. Slavitt – 721 North Beverly Dr. Beverly Hills, CA 90210

Deputy District Attorney, L.A. County (ret.) 28 years

Security services (private contract, part time) for travel between personal residence and work, meetings, outings; guarding residence, family.

Date of Position: Jan 2005 to Mar 2015. Contact: (310) 844-5498

Angst Films, Ltd.

President & C.E.O Michael Roth 741 Gayley Ave. Los Angeles, CA 90024

Film production security services (private contract part time) for locations, actors and transit during film shoots, including flights and hotel and other private occasions.

Date of Position: Feb 2000 to Jan 2005. Contact: (310) 621-3119; Email: kiproth@yahoo.com

Gypsy Café – 940 Broxton Ave. Westwood, CA 90024

Position: Food pre-opener & closer. Grill & sous chef. Meat cutter (incl. Veal lamb). Some night security, Asst night supervisor, closer. Middle Eastern foods & Italian foods.

Date of Position: Nov 1999 to Dec 2000 Owners: Mr. Fathi (310) 704-1136 or (310) 714-6626

VOLUNTEER WORK

Working with juveniles generally & with group home special needs children

Youth Speaker (Athletics/Track & Field)

Assistant coach Personal raining.

Also working with the elderly.

Dishwasher Test

b 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

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

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

d 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

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

- a) True
- b) False

C 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

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

- a) True
- b) False

C 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

C 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

J 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

a 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

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