



# CHRISTOPHER OLIVER

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4/11 @ 11am

Quality-focused and efficient Cook adept at preparing and plating food in high energy, fast-paced kitchens. Motivated self-starter open to learning new and innovative techniques in the culinary industry. Possess expertise in creating sauces, soups and marinades. Ability to cook beef, pork, seafood and chicken in various ways. Following recipes or instruction, I have a great disposition to detail. Demonstrated skills improving cooking processes and reducing food waste costs.

## EXPERIENCE

JULY 2018 – SEPTEMBER 2018

**LINE COOK, PETITE VIOLETTE – ATLANTA, GA**

Worked the sauté station. Preparing various appetizers as well as main course entrees; Beef Wellington, Coq au Vin, Boeuf Bourguignon, Canard, Escargot and Diver Mussels.

MARCH 2018 – SEPTEMBER 2018

**SPECIALIST, LGC STAFFING – ATLANTA, GA**

Mainly provided table service for catering events and conventions. Worked with some hotels prepping, cooking and plating for banquets.

JUNE 2018 – SEPTEMBER 2018

**SPECIALIST, ELEGANT STAFFING – ATLANTA, GA**

Provided bartending and banquet service for this new staffing agency. Worked mainly within banquet and sporting facilities. Assisted with training of other specialists on job sites.

MARCH 2017 – MARCH 2018

**SPECIALIST, SHIFT GIG – ATLANTA, GA**

Worked various food and beverage events with this temp agency. Clients ranged from education institutions, private contractors, conventions, weddings, corporate offices and hotels. Prepped and prepared a wide range of items under the tutelage of Chefs and Sous Chefs.

SEPTEMBER 2017 – NOVEMBER 2017

**LINE COOK, SCAD – ATLANTA, GA**

Prepped, cooked and served healthy, nutritional food at this progressive artistic college. Provided input regarding menu which changed daily. Served on average 1000 students and staff daily.

JANUARY 2017 – MARCH 2017

**LINE COOK, COCA-COLA (FLIK HOSPITALITY) – ATLANTA, GA**

Prepped, prepared and served healthy food options for the staff at the world headquarters for this company. Created special dishes for Innovative Thursdays. Introduced to the Sous Vide concept of cooking.

Bartenders Test

Score / 35

Multiple Choice (6 points)

b 1) Carbonation \_\_\_\_\_ the rate of intoxication.  
 a) Slows down  
 b) Speeds up  
 c) Does nothing to

b 2) What are the six most commonly used spirits?  
 a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice  
 b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila  
 c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel  
 d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum

b 3) You can accept an expired ID as long as all other information is correct.  
 a) True  
 b) False

b 4) If someone has had too much to drink, serving them coffee will help sober them up.  
 a) True  
 b) False

d 5) What are the acceptable forms of ID for Alcohol Consumption?  
 a) State or Government Issued ID Card or Drivers License  
 b) Passport or Passport ID Card (as long as it lists the person's date of birth)  
 c) School ID or Birth Certificate  
 d) A & B  
 e) A, B & C

b 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.  
 a) True  
 b) False

Vocabulary (9 points)

Match the word to its definition

i "Straight Up"

Shaker Tin

c "Neat"

a Muddler

b Strainer

e Jigger

g Bar Mat

k "Float"

h "Back"

a.) Used to crush fruits and herbs for craft cocktail making

b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

d.) To pour  $\frac{1}{2}$  oz of a liquor on top

e.) Used to measure the alcohol and mixer for a drink

f.) Used to mix cocktails along with a pint glass and ice

g.) Used on the bar top to gather spills

h.) Requesting a separate glass of another drink

i.) Means to serve spirit room temperature in a rocks glass with no ice

## Buffet Service Test

8/10

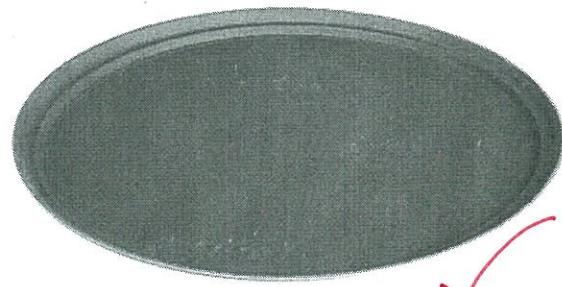
### Multiple Choice:

1. The first thing a client is going to notice about you is:
  - A. How much you went through to get there
  - B. How far you had to park
  - C. What you look like when you report for duty
  - D. How Punctual you are
  - E. A&B only
  - F C&D only
  - G. All of the above
2. BEO stands for:
  - A. Banquet Effeciency Order
  - B. Better Events Organization
  - C. Banquet Event Order
  - D. Best Ever Odor
  - E. None of the above
3. Once your chaffing dish is set up, the next step is to add what to the pan:
  - A The food
  - B. Hot Water
  - C. Cold Water
  - D. Jelly from the Sterno can
  - E. None of the above
4. Which is an acceptable way to lite a sterno can?
  - A. With matches
  - B. With a regular cigarette lighter
  - C With a long-neck lighter
  - D. All of the above
  - E. None of the above

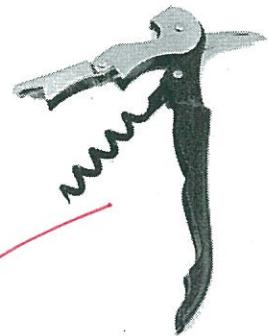
### Name that item:



Sterno



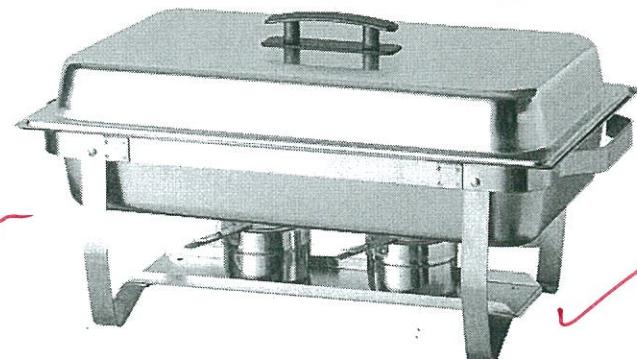
Large Dual



Wine Service



Cocktail tray



Chaffing dish



long neck lighter

17/20

Prep Cooks Test

Multiple Choice (1 point each)

1

1) A gallon is equal to \_\_\_\_ ounces

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

2

2) Mesclun are what type of vegetable?

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

3

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

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

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

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

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

7

7) What is Al Dente?

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

8

8) Food should be left out no more than

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

9

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

b 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

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

a 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

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✓ 19) Salt & pepper 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.