

October 2016 - January 2017 Attainment and Training
Lead Chef

- Cooks and prepares food following approved recipes and production standards
- Trains and mentors the team to prepare food following the company's standards
- Leads the team to prepare food following the company's standards
- Coordinates with the kitchen manager to ensure food is prepared to the required standards

Experience

Gerald J. Colomb

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August 2018-current Crazy Cajun Louisiana
Manager

- organize stock and equipment, order supplies and oversee building maintenance, cleanliness and security
- plan and work to budgets, maximize profits and achieve sales targets set by head office
- control takings in the restaurant and administer payrolls
- recruit new staff, and train and develop existing staff
- coordinate staff scheduling and rotes, and motivate and encourage staff to achieve targets
- ensure standards of hygiene are maintained and that the restaurant complies with health and safety regulations
- ensure high standards of customer service are maintained
- implement and instill in your team company policies, procedures and ethics
- handle customer complaints and queries
- implement branded promotional campaigns from head office, including the handling of point-of-sale promotional materials, or devise your own promotional campaigns
- prepare reports and other performance analysis documentation
- report to, and attend regular meetings with area managers or head office representatives
- establish relationships with the local community and undertake activities that comply with the company's corporate social responsibility programs.

February 2017 – January 2018 Bacon Brothers Public House
Sous Chef

- Cooks and prepares food following approved recipes and production standards. Ensures all deadlines are met based on production orders.
- Supervises hourly food service associates. Includes interviewing, scheduling, payroll, training, counseling, participating in reviews and recommending disciplinary action, as appropriate.
- Stores food in designated areas following all corporate, state and federal food safety and sanitation procedures.
- Ensures proper food handling, presentation, portion control and maintenance of appropriate serving temperatures.
- Maintains sanitation of equipment, supplies and utensils. Cleans workstation thoroughly before leaving area. Keeps display equipment clean and free of debris during meal service to comply with all sanitation, safety, production and merchandising requirements.
- Interacts with customers to resolve complaints in a friendly, service-oriented manner. Relays relevant information directly to supervisor.
- Demonstrates complete understanding of daily menu items and accurately explains them to associates and customers.
- Keeps up with peak production and service hours.
- Monitors inventory and deliveries of product and supplies. Tracks product production, consumption and waste. Informs supervisor when supplies or product are low.
- Performs other duties as assigned

October 2015 – January 2017 Bourbon and Bacon

Sous Chef

- Cooks and prepares food following approved recipes and production standards. Ensures all deadlines are met based on production orders.
- Supervises hourly food service associates. Includes interviewing, scheduling, payroll, training, counseling, participating in reviews and recommending disciplinary action, as appropriate.
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October 2013 – October 2015 Plucker's Houston, TX

LINE COOK

- Responsible for the preparation and cooking of food using established procedures and sanitary regulations, maintains cleanliness of work area
- Understands orders clearly and basic culinary skills
- Able to work swiftly and efficiently
- Good sense of taste and smell
- Able to perform any function around the kitchen
- Must be able to deliver high quality work
- Knowledge about the different cooking equipment and ingredients
- Able to remain balanced and work under emergency situations and pressure
- Able to work well in a group
- Able to stand in hot places all day long.

February 2013- October 2013 Bayou Warehouse Arnaudville, La

Sous Chef

- Executes the head chef's orders in the kitchen. Takes inventory of food supplies
- Ensuring that the supplies used in the kitchen are of top quality. Is responsible for maintaining high sanitation standards in the kitchen. Planning the menu ensures that patrons are served efficiently

July 2010 -Jan 2013 Sonic Drive In Shreveport, La

Working Partner

- Managed and is responsible for operations, training and development of all employees within a Sonic Drive- In.
- Leads the drive-in employees in order to provide quality food in a clean, safe and efficient manner so that guests will have an enjoyable experience at the Sonic Drive-In:
- Manages, trains and coaches drive-in employees, management and conducts orientation.

- Directs and assigns drive-in employees and management to perform all duties in the Basic Stations (Fountain & Frozen, Dresser, Front Swamp, Back Swamp, Grill, Switchboard, Expeditor, Food Prep, Carhop, Skating Carhop and if applicable Drive-Thru) as needed and depending on store volume, during a shift to ensure the preparation (portion control), temperature, packaging, appearance, presentation, taste and service of all menu items meet operational standards.
- Adheres to and monitors employee compliance of the drive-in employee handbook, policies and practices. Takes appropriate action to address employee issues and policy violations and immediately reports all employee issues, complaints and policy violations to his/her immediate supervisor.
- Performs opening and/or closing duties to standard.
- Monitors and makes appropriate adjustments to staffing levels during assigned shift.
- Prepares employee work schedules in a timely manner to ensure continuous ability to properly serve guest in accordance with Sonic Drive-In policy and applicable law.
- Monitors and maintains inventory levels to ensure product availability and portion control. Places orders for food, paper and other supplies within cost control procedures.
- Monitors performance of vendors.

- Completes and maintains all drive-in employment-related records and payroll records.
 - Reinforces the importance of placing guests' needs first to drive-in employees on a consistent basis.
 - Immediately resolves guest request and complaints in a respectful manner.
 - Recruits, interviews and hires crew and management team members to achieve proper staffing levels.
 - Determines compensation levels of drive-in employees within company guidelines.
 - Prepares all necessary operational reports. Develops appropriate action plans to resolve unfavorable financial and/or sales trends.
 - Develops and implements a marketing plan
 - Performs frequent washing and sanitizing of: food areas, food preparation tools, and hands.
 - Performs other job-related duties as assigned or required.

December 2009 -June 2010 Sonic Drive In Shreveport, La

Assistant Manager

- Created schedules to ensure adequate and efficient staffing at all times
- Report staff hours to the Payroll department and respond to inquiries
- Recruit, interview, hire, and train staff as required
- Advise Store Manager on staffing needs and personnel issues • Proactively build and maintain customer relationships
- Ensure that newly-received product is stocked in a timely manner
- Motivate staff and maintain a positive work environment

Education

- August 2003 June 2008 Grambling State University Grambling, La

References

Joseph Zerwas
Rosalind Boyd
Frank Hadley

Grill Cooks Test

Score 28 / 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

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

A 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

B 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 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 C 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 thickening agent

Etc. Gravy, béchamel

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

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

1. Velouté
2. Bechamel
3. Espagnole
4. Hollandaise
5. Tomato sauce

26) What does it mean to season a grill and why is this process important? (3 points)
oiling for of the grill keep things from sticking

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

egg
lemon juice
salt
pepper
butter