

Mr. DeSha Carter
Apollyon_104@yahoo.com

323-345-7916

COVER LETTER:

I am an extremely hard working individual with experience in several areas of employment. I have been a manager of several locations of business throughout the greater Los Angeles area.

Due to the deaths of fourteen (14) family members, my Mother and Grandmother being two of those persons. I have given up a lot of my personal life to hold my family together and bring peace amongst others.

In the process of taken on that responsibility. I had to resort to utilizing a job app as means of acquiring employment for the past six (6) months. I find it quite convenient and useful.

I am not content when employment is scarce. I enjoy working at whatever capacity assigned to me. I am effective, deliberate, diligent, loyal and honest. I work hard and give 1000% in all that I do. I will be asset to any business that employs me.

I'm available for immediate employment. I'm a sociable and easy to get along with type. I'm approachable and capable of having articulate an intellectual conversations or conversing at a level in which anyone can feel included.

If you are interested in anything that I've presented, you can contact me at the number or email provided herein.

04/29/19

Resume of Mr. Desha Michael Carter
323-345-7916

OBJECTIVE:

To maximize my managerial skills, quality assurance and to strengthen my abilities of social interactions. In my history of employment I have been entrusted with Managerial responsibilities due to my strong work ethic, leadership skills and ability to socialize and deal with individuals with diplomacy.

Barros Pizza: 1985-1990;

Responsibilities consisted of; Managing and operating the establishment, as well as the orders of supplies, assuring that all food items were stored, preserved and prepped correctly. Seeing that all personnel followed the duties and responsibilities expected of them according to their job description. Also taking and preparing orders.

B

CSULB: Shipping & Receiving/Inventory Clerk: 1985-1986;

Responsibilities consist of: Unloading, shelving, recording/inventorying and shipping products throughout the University.

Quality Construction: 2004- 2015;

Responsibilities consist of; Making appointments with home owners who wish to receive repairs and improvements on their homes, and convincing others who are indecisive or opposed to receiving improvements that there are many benefits to having their homes upgraded (cold calling).

PROPERTY MANAGER: 2010-2012;

Responsibilities consist of :Collecting and depositing rent, Showing property, preparing and filing lease/rental agreements, scheduling and monitoring outside vendors, recording and tracking work orders, light maintenance, serving legal notices, conflict resolution between tenants, assuring all tenants stayed in compliance of property rules and keeping an amicable rapport with all tenants.

Tax Professional: 2010- 2012;

Previously employed by LIBERTY TAX;

Managed (7) seven locations.

Responsibilities consisted of; marketing for each store by canvassing the community and speaking to potential clients, trying to convince them to have their taxes filed by the company. Also distributing coupons throughout vast areas within a 20 mile radius promoting the company discounts and cash return for filing with the company.

Diligent Tax Service: 2012- September 2017;

Currently; Involved in self-established TAX FIRM; DILIGENT TAX SERVICE;

Responsibilities include; Keeping records of all clients information, making sure that they are adequately provided the best tax assistance and representation, securing all clients personal information, keeping logs and accounts of all finances accumulated by the company, distributing salaries, as well as preparing W-2's for employees.

Shaka Shack Burgers: 2017--Sep 2018; Responsibilities consisted of prepping and properly storing food, line cook duties and cleaning grill. Other duties consisted of dish washing and degreasing the kitchen hood.

Toll Global forwarding: Oct 2018 - Nov 2018; Responsibilities consist of;

Loading/Unloading trailers filled with 50-60 lbs boxes of merchandise. Separating items by size, code and docket numbers to be stacked and wrapped for shipping.

Fashion Nova: Nov 2018-- Dec 2018;

Shipping, loading, stocking and

inventorying merchandise. Filling orders and managing supplies, as well as disposing of recyclables.

TESLA: Dec 2018 - Dec 2018;

Performing logistics of vehicles, VRI

vehicles, logging vehicles and transporting vehicles from HUB to Marina Del Rey facility.

THISTLE Healthy foods: Jan 2019- Mar 2019

Responsibilities consist of packing, loading and delivering baskets of health food selections to clients home.

Family Style pizza: 2018 - Apr 2019;

Preparing sides and dough, storing foods,

making pizza, filling orders for take out via in-line delivery groups, cleaning, prepping,

stacking and sorting pizza boxes according to size and style, washing dishes and cleaning kitchen, opening and closing store

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

~~85%~~

C

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

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

~~87.5%~~

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

B

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

C 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

Z 13) How many cups are in a quart?

- a) 2
- b) 4
- c) 6
- d) 8

$$\begin{aligned} 2 & \rightarrow 16 \text{ oz cups} \\ 4 & \rightarrow 8 \text{ oz cups} \end{aligned}$$

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

b 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

d

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)

It's a mixture used in making
sauces. 1) thicken food

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

Melting butter down to separate water content
from butter.

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

1. HOLLANDAISE
2. TOMATO
3. Bechamel
4. ESPAGNOLE
5. VELOUTE

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

-1 Oil the grill and heat before you cook to cleanse toxins &
germs. & FROM STICKING

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

Melted butter, lemon juice, egg yolk, salt & cayenne pepper

