

11/20/19
4/28

Jeanette McClamb

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Skills

- Entremetier (entree, hot apps, soups, sauces)
- Possionier (fish butchering, prep, storage, inventory)
- Breakfast, lunch and, dinner experience
- Familiar with French, mediterranean, itallian, Philippine, Indian, American, Fine dining/ casual cuisine
- knowledgeable with industrial cooking equipment.
- efficient with volume, buffet, A la carte/ A la minute cooking.
- adaptive to high volume settings.
- skillful in deadline efficiency and accuracy.
- experienced with inventory and management of food cost by following portion requirements and preparation guidelines.
- detail and organization oriented. team inclined.
- honors authority protocol.
- intuitive and dependable with bestowed responsibility.

Experience (ten plus dedicated years of food service experience)

Collective Retreats/ Amali, Governors Island (Lead line cook)

07/18 to present

- Responsible for breakfast and dinner shift opening preparation, menu ideas via food, kitchen, equipment setup
- Affirmed company/ DOH regulations for both front and back of the house
- Delivery and stock stewardship.

Maison Premiere/ Sauvage (Line cook)

03/18 to 8/18

- construction of ingredients following menu and storage requirements.
- stimulated team orient, upholding our James Beard award winning seafood program.
- vital to morning operations, which required assembling two to three stations (occasionally entire kitchen) for breakfast, lunch and dinner shifts.

Cafe Erzule, Brooklyn, ny (sous chef)

02/17 to 09/17

- lead role overseeing every aspect of the kitchens food storage, ingredient maintenance, and preparations following food safety guidelines.
- assisted in menu/ budget planning using local produce/ grocery providers
- responsible for all paperwork responsibilities from filing orders, recipes and protocol/ prep checklist for staff
- responsible for food preservation utilizing good "food waste" for new menu ideas to generate profit
- properly trained staff on menu preparation. stock upkeep and food safety guidelines lading to an A inspection grade and great reviews

Strand Hotel, New York, NY (Saucier/ Garde Manger/ Pastry)

08/15 to 07/16

- casual fine dining
- food holding/ storage utilizing company's temperature log booking standards
- exquisite preparation of of food items with speed and efficiency
- catering/ volume cooking using large pots and equipment. for hotel and private events
- preparation for such events using intuitive knowledge of dish requirements
- practicing material, industrial and food handler safety to ensure kitchen standards

Pinch/ Dan Rooney's Pub - Empire casino, Yonkers, NY Extremetier/ Grillardin/ Garde Manger

02/14 to 05/15

- constructing consistent American/ gastro pub menu dishes in a high volume setting
- proficient in every station available such as grill, broil, baking, fry, & sautee.
- thorough responsibility with overall maintenance to sustain optimal station quality
- following required skills for steaks, burgers, fish, salads, side dishes, hot apps and desert. from start to finish

4/29/19
CM @ 11:05am
cock
5/2
16m
9/30
2ma1

Bills bar & burger - New york, Ny
extrimentier/ garde manger

06/13 to 01/14

- Cross trained in multiple kitchen stations, prepared consistent dishes for high volume setting for breakfast, lunch and dinner shifts.
- Prepared dishes requested for connected hotel room service.
- Assisted sous chef with private events ranging from 50 to 300 guest on a weekly basis preparing breakfast and dinner set up using white table cloth/ banquet service.
- Adapted all required recipe guidelines and cooking methods using food safety knowledge.

Nordstrom Café - Atlanta, GA
Chef de Partié

02/11 to 08/11

- kitchen and food for patrons per meal in a hygienic and timely manner.
- Prepared meals by following recipes and guidelines set forth by restaurant management.
- Prepped all ingredients and condiments from scratch using required prior knowledge and experience of recipe criterion.
- Handled multiple machineries at once including but not limited to stove top grill, induction cook top cooker, and turbo chef ovens.
- Prepared daily special dishes according to menu plan.
- Close cultivation with sous Chef Johnathan Myrvick.

OTG Management at John F. Kennedy Airport - Queens, NY
Chef de Partié

02/10 to 06/11

- Maintained, managed and cleaned compact cafe kiosk.
- Provided table service dining to patrons at gate areas using computerized menus and payment methods.
- Served over four hundred customers during the course of each shift.
- Crafted fresh,gourmet breakfast, lunch, dinner and appetizer items.

Hms host - JFK airport, New York
Grillardin/ Garde manger/ Hostess

01/08 to 09/09

- Prepared properly portioned meals for over thousands of costumers daily;
- Managed and prepared ingredients for assigned station using the Department of Health "First In, First Out" method.
- Assisted with inventory.
- Waited tables during hostess shift,
- handled to go orders and costumer seating using a strategic floor plan to make sure all servers had equal table amounts.

2011 Art Institute of Atlanta Culinary fundamentals
References and documentation furnished upon reques

Grill Cooks Test

Score 31 / 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

B C X 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

B 12) A gallon is equal to _____ ounces

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

4 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 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 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 A 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 B 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)

Roux is Butter and Flour use to thicken / Emulsify a Sauce

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

Warmed on low heat then take out the cream used for many thing but prevents the Caramelization / Burning of food

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

1. Bechamel
2. Volute
3. Espanol
4. Tomato
5. hollandaise

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

Rubdown with Oil

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

Clarified Butter ~~and~~ egg yolk

Vinegar, lemon, Tobasco ← optional sparingly