

Mia Anna Pua
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Skills:

15+ years kitchen experience, experience as shift lead, good knife skills, dependable, hard worker, experience in all kitchen stations, pantry, grill, saute', prep, some baking, butchering steaks and fish, breakfast cook, egg station.

Education:

Maui Community College Culinary Arts Program 2001-2003

Experience:

Royalty Staffing: San Diego CA

June 2018-present

Shift Lead, line cook, prep cook, dishwasher

Urban Solace: 30th and University, San Diego, CA.

July 2017-May 2018

Brunch cook, cook eggs to order, grill cook, cook fish, chicken, and steaks to temp, oversee prep, make sauces, follow recipes and procedure.

Lucky 13 Pub: Holiday Inn, Spearfish South Dakota

Dec 2015-June 2017

Lead breakfast cook, open kitchen, set up line, cook eggs, oversee other cooks and prep crew, work grill station during lunch. Ability to work all stations in kitchen.

Honu Seafood and Pizza: Front Street, Lahaina HI.

May 2011-June 2013

Lead lunch cook, ability to work all stations in kitchen, pizza, grill, saute', pantry, prep, oysters, butcher, cook fish and steaks, sashimi, help create daily specials.

5 Palms Ocean Grill: Mana Kai Resort, Kihei HI.

Mar. 2009-Apr 2011

PM Grill cook, ability to work all stations in kitchen including breakfast and eggs, butcher, prep, expo, cook steaks and fish, do all my own prep for station, create specials.

Bada Bing Italian Restaurant: Kalama Village, Kihei HI.

Feb. 2003-Aug.2007

Ability to work all stations in kitchen, open restaurant, set up line, PM saute', pizza, AM lunch line, pantry, prep, create specials, make pizza dough and focaccia bread.

Prep Cooker Test

Score 27 / 30

1) A portion to satisfy _____ person

- a. 60
- b. 320
- c. 32
- d. 120

2) Which are white type of vegetables?

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

3) What does the term brisote 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 mild heat
- c. Soak in cold water overnight
- d. Rub with salt before cooking

6) Which of the following ingredients would you pour 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

Prep Cooks Test

- C 9) Which is the improper way to thaw frozen food?
- In the fridge
 - In a sink with cold water
 - On the counter
 - In the microwave
- A 10) Which of the following can you use to put out a grease fire?
- Baking Soda
 - Baking Powder
 - Flour
 - Water
- b 11) What is the temperature range of the danger zone?
- 25-135
 - 40-140
 - 50-160
 - 30-130
- d 12) Which of the following is listed from smallest to largest?
- Dice, chop, mince
 - Mince, chop, dice
 - Chop, dice, mince
 - Mince, dice, chop
- C 13) Which direction should pan handles be turned while cooking on the stove?
- Over the fire at all times
 - Turned towards you for better control
 - Turned towards the right or left at all times
 - Over the countertop at all times
- C 14) When you poach something, you cook it with what?
- Noodles
 - Vegetables
 - Liquid
 - Oil
- b 15) Which spoon is used to remove fat from soups and stews?
- Basting Spoon
 - Ladle
 - Slotted Spoon
 - Portion Spoon
- b 16) Which of the following means to cook in a small amount of fat?
- Season
 - Sauté
 - Broil
 - Boil
 - Fry

Q 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

Q 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)

19) Salt & pepper are the basic seasoning ingredients for all savory recipes.

20) Mince : to cut into very small pieces when uniformity of size and shape is not important.

Grill Cooks Test

Score 35 / 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

d 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

c 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

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 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

- 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

- 20) What temperature should chicken be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

- 21) What temperature should ALL ground meat be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

- 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)

A mixture of equal parts butter or fat + flour, used to thicken sauces + liquids

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

Melt butter, skim stuff off top, use clear part but not the milk solids that settle at bottom - clarified butter doesn't burn as easily also better in sauces

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

1. Vélouté
2. Espagnole
3. Bechamel
4. Burre blanc (?)
5. Hollandaise

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

heat oil into grill before use
- keeps food from sticking to grill

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

Lemon, egg yolk, worcestershire, ~~tabasco~~, salt ~~pepper~~
Clarified butter, water