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Objective

To gain employment which will inspire me to enhance my skills and work as a team player in a positive working atmosphere.

To be able to solve problems in a creative and effective manner in a challenging position.

To build a long-term career with opportunities for career growth.

- Great written and verbal communication skills.
- Able to work well in a team, as well as alone with little to no supervision.
- Able to perform under pressure and difficult situations effectively.
- Detail oriented, a problem solver, and a very fast learner.
- Always strives for perfection.
- Excellent relationship building and multi-tasking skills.
- Able to take direction from all levels of Management.

Employment History

76 Polanco Enterprises

San Jose, CA.

Store Attendant/Cashier

October 2018-Present

Assist customers with gasoline purchases.

Help answer any questions customers may have.

Keep all areas clean and well stocked.

Deal with a high-volume of customers and transactions.

Safeway

San Jose, CA

Cashier

August 2018-January 2018

Helped customers with grocery items being purchased.

Kept all surrounding areas free of debris and neatly organized to prevent any accidents.

Dealt with a variety of issues regarding purchases or returns, as well as handling complaints.

Cosmopolitan Catering.

Sunnyvale, CA.

Grill Cook

January 2018-October 2018

Prepped a variety of items for the days use. Including making fresh sauces, marinating different types of meat, dicing and chopping vegetables, and stocking the line with all necessary ingredients.

Dealt with a high-volume of orders and prepared them in a timely manner.

Cleaned grill area after each days use. Re-stocking, and ordering product.

Safeway

San Jose, CA

Cashier

August 2018- January 2018

Helped customers with grocery items being purchased.

Kept all surrounding areas free of debris and neatly organized to prevent any accidents.

Dealt with a variety of issues regarding purchases or returns, as well as handling complaints.

Myth Taverna & Lounge

San Jose, CA

Bottle Service Host/Bar-back

May 2015-June 2017

Set up all VIP tables throughout the venue.

Assisted the bar in stocking items running low, as well as keeping bar tops clean and neatly organized throughout the night.

Cleaned venue at the end of every shift.

Apple Inc. (via Addeco)

Sunnyvale, CA

Food Prep

October 2016-January 2018

Maintained a clean and neatly organized work area.

Kept temperature logs of all food items being prepared cooked or stored.

Followed all food standard guidelines as well as prevented any cross-contamination using proper storing and preventive measures.

During service helped serve meals to employees dining in our café.

Multiple Choice (1 point each)

D

1) A gallon is equal to _____ounces

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

C

2) Mesclun are what type of vegetable?

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

60%

A

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

B

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

A

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

C

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

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

A

7) What is Al Dente?

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

A

8) Food should be left out no more than

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

Prep Cooks Test

D

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

C

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

B

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

Prep Cooks Test

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)

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.