

# Marc Chua

90019

Contact Marc on Culinary Agents

## EXPERIENCE

### Line Cook – Petit Trois

May, 2019 to Present (Less than 1 year)  
Los Angeles, CA

### Line Cook – Patina Restaurant Group

Apr. 2017 to Present (2 years)  
Los Angeles, CA

#### Role & Tasks

Gathering cook, line cook, meat, fish, poultry prep, sauté, grill, fryer cook

### Line Cook – NoMad Los Angeles

Nov. 2018 to May. 2019 (6 months)  
649 South Olive Street, Los Angeles, CA

### Line Cook – Café Pinot

Apr. 2016 to Apr. 2017 (12 months)  
700 West 5th Street, Los Angeles, CA, United States

#### Role & Tasks

Salads, cheese plates, cold appetizers, hot appetizers, crudités, charcuterie boards, pastry, and desserts

## EDUCATION

### Culinary Arts – Le Cordon Bleu Pasadena

Nov. 2015 to Nov. 2016  
Culinary Arts Certificate Degree, GPA: 4.0

#### Awards

Gold and red chord

### Environmental Studies – The University of Southern California

2009 to 2012  
BA Degree  
Los Angeles, California, United States

## SKILLS

Advanced Knife Handling, Molecular gastronomy, Charcuterie, Cheese course, Chopping, Ordering / Purchasing, Culinary Menu / Recipe Development, Dough Making / Portioning, Pasta Cooking, Dressings, Pasta making, Pizza Cooking, Portioning, Family Meal, Fish Cookery, Sauce Development, Fish butchery, Sauté, Food Handlers Certificate, Smoking, Food Safety Knowledge, Sous-vide, Food Styling, Frying, General knife handling, Gluten Free, Grilling, Up to 200 covers a night, Inventory, Kitchen Cleaning/Sanitation, Vegan / Vegetarian Cooking, Meat Butchery, Vegetable cookery, Meat Cookery, Menu development

## CERTIFICATIONS & COURSES

### Certified Professional Food Manager – National Environmental Health Association

Dec. 2015 to Dec. 2020





## Grill Cooks Test

Score 40/40

Multiple Choice Test (1 point each)

a 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

d 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**

L 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

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

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 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)

MIX OF OIL AND FLOUR USED TO THICKEN SAUCE

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

BOIL BUTTERFATS OUT OF THE BUTTER, GIVE HIGHER  
BURNING TEMPERATURE AND SAUCE

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

1. BECHAMEL
2. HOLLANDAISE
3. TOMATO
4. VELVETTE
5. ESPAGNOLE

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

OIL AND HEAT, THEN WIPE GRILL FOR BETTER SEAR

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

Egg Yolk, WARM BUTTER, SALT, PEPPER, LEMON (OPT.) JUICE



**Multiple Choice**

a 1) Food is served on what side with what hand?  
 a) On the left side with the left hand  
 b) On the left side with the right hand  
 c) On the right side with the left hand  
 d) On the right side with the right hand

d 2) Drinks are served on what side with what hand?  
 a) On the left side with the left hand  
 b) On the left side with the right hand  
 c) On the right side with the left hand  
 d) On the right side with the right hand

d 3) Food and drinks are removed on what side with what hand?  
 a) On the left side with the left hand  
 b) On the left side with the right hand  
 c) On the right side with the left hand  
 d) On the right side with the right hand

a 4) What part of a glass should you handle at all times?  
 a) The stem  
 b) The widest part of the glass  
 c) The top

d 5) When you are setting a dining room how should you set up your tablecloths?  
 a) Neatly and evenly across the tables  
 b) The creases should all be going in the same directions  
 c) The chairs should be centered and gently touching the table cloth  
 d) All of the above

d 6) If you bring the wrong entrée to a guest what should you do?  
 a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn  
 b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served  
 c) Try to convince the guests to eat what you brought them  
 d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

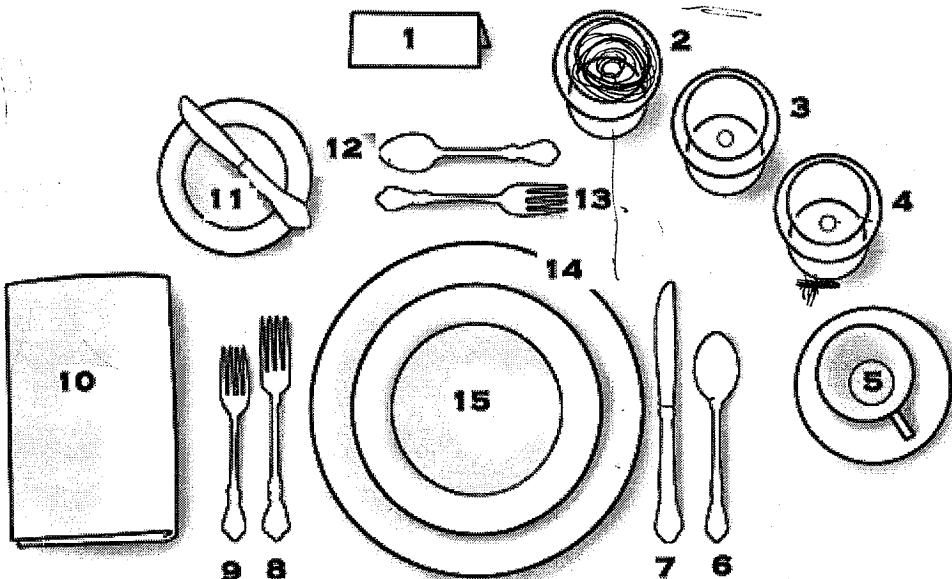
5  
6  
-2 94/1

**Match the Correct Vocabulary**

<u>D</u> Scullery	A. Metal buffet device used to keep food warm by heating it over warmed water
<u>E</u> Queen Mary	B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)
<u>A</u> Chaffing Dish	C. Used to hold a large tray on the dining floor
<u>B</u> French Passing	D. Area for dirty dishware and glasses
<u>B</u> Russian Service	E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
<u>E</u> Corkscrew	F. Used to open bottles of wine
<u>C</u> Tray Jack	G. Style of dining in which the courses come out one at a time



**Servers Test**



**Match the Number to the Correct Vocabulary**

10 Napkin

11 Bread Plate and Knife

1 Name Place Card

12 Teaspoon

13 Dessert Fork

10 Soup Spoon

15 Salad Plate

14 Water Glass

8 Dinner Fork

5 Tea or Coffee Cup and Saucer

7 Dinner Knife

6 Wine Glass (Red)

9 Salad Fork

14 Service Plate

3 Wine Glass (White)

DOES  
VARY  
BETWEEN  
LOCATIONS

**Fill in the Blank**

1. The utensils are placed 2 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? CREAM, SUGAR, LEMON, HONEY
3. Synchronized service is when: WHEN FOOD IS PLACED AT SAME TIME
4. What is generally indicated on the name placard other than the name? TITLE
5. The Protein on a plate is typically served at what hour on the clock? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
INFORM CAPTAIN