

# ANDY FLORES TEYSSIER

aflores026@student.butte.edu | (213) 840-5414 | 401 S La Fayette Park Pl., Los Angeles, CA 90057

## Summary

To seek employment within a company where I can effectively demonstrate my skills and strengths, as well as improve my overall abilities through dedication, experience, a willingness to learn and the help of management and team members.

## Skills

- Microsoft Office
- Exceptional communication and customer service skills
- Great leadership and team building skills
- Food presentation
- Highly motivated
- Positive learning process

## Experience

### **Line Cook** | Nordstrom Inc - Los Angeles, CA | 08/2018 - Current

Maintaining a clean and sanitary work environment. Cooking and preparing all menu items in accordance standards set by the Chef.

### **Concessionist** | Tinseltown Cinemark 14 - Chico, CA | 03/2018 - 07/2018

Clean and maintain the exterior and interior areas of the theatre including auditoriums, restrooms, lobbies, concession areas, and box office areas.

Give the best customer service by providing the guest with the best snacks and drink for their enjoy of the movie. Take orders for food or beverage, presenting prices and packing options, processing cash payments, operating food preparation equipment, and maintaining the stand clean and sanitized.

### **Usher** | Mariscos La Costa Mexican Restaurant | 04/2017 - 03/2018

Maintain a clean and orderly kitchen by washing dishes, sanitizing surfaces, and taking out trash.

Store food in designated containers and storage areas to prevent spoilage.

Prepare variety of foods accordingly to customers' orders or supervisors' instructions.

### **Ride Operator** | NBC Universal: Universal Studios Hollywood - Universal City, CA | 03/2014 - 04/2016

Supervised all present team members to ensure a responsible and effective workforce.

Maintained a presentable and safe environment for the entertainment of our guest.

Committed to assisting any and all guest concerns in order to provide a pleasurable experience.

## Education and Training

### Butte College | Oroville, CA | 2018

**Associate of Arts:** Graphic Design

**High School Diploma**

**Languages**

Fluent in both English and Spanish

14/20  
**Prep Cooks Test**

**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

B

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

B

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

B

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

10

## Prep Cooks Test

A 10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

A 11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

B 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

B 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

C 16) Which of the following means to cook in a small amount of fat?

- a. Sauté
- b. Broil
- c. Boil
- d. Fry

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)

## Prep Cooks Test

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.

