

# Mustafa Saleem

Los Angeles, CA 90063

mustafaasaleem5\_vq9@indeedemail.com

2024132691

To obtain a position that offers diverse job responsibility, providing me the opportunity to utilize Customer Service, and will allow me to grow within the organization.

Authorized to work in the US for any employer

## Work Experience

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### **Prep Cook/Line Cook**

Legends Hospitality - Los Angeles, CA

August 2019 to Present

- Prepared meals in a high volume kitchen with exceptional precision
- Ensured compliance with menu, portioning, and presentation
- Measured and recorded storage temperatures for frozen, cold, and hot items.
- Use grill and steamers to make vegetables potatoes rice and meats
- Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.
- Serve customers proper food portions
- Go above and beyond customers' expectations
- Work effectively, professionally, proficiently, and efficiently

### **Dishwasher/Houseman**

Culinary Staffing Services - Los Angeles, CA

November 2018 to Present

- Wash ALL Dishes used by Customers, Hosts, Servers, and Cooks
- Clean my work area
- Provide additional helping hand around the kitchen
- Manage Trash throughout the kitchen

### **Laborer/Stage Hands**

Charm City - Baltimore, MD

Present

Set up concerts, conferences, and other forms of events in DC, MD, VA, and Buffalo, NY

### **Dishwasher/Server**

PARTY STAFF - Los Angeles, CA

January 2019 to May 2019

- Deep Clean Kitchen Equipment Thoroughly
- Manage Trash Throughout Kitchen
- Clean Dishes Using Commercial/Industrial Dish Washing Machine
- Set Tables, including any possible rearrangements and accommodations for larger parties
- Escorted guest to next available table

- Periodically check with customers to keep them comfortable
- Report to management about any customer or in-house issue.

### **Dishwasher**

Boiling Point - Pasadena, CA

September 2018 to January 2019

Wash dishes from customer, food prep, and cook. Manage the trash, keep a clean area at all times

### **Labor Worker**

Command Center Temp Agency - Landover, MD

July 2015 to August 2018

- \* Private and Government Auditorium Installations and Set-Up
- \* Load/Unload material from commercial trucks
- \* Landscaping
- \* Ensuring that all projects meet or exceed expectations

### **Driver**

DoorDash - Washington, DC

August 2018

Pick-up and drop-off both Catering and Personal Food Orders from local restaurants demanded by the customer

### **Master Level 3 Technician**

CPR, Cell Phone Repair - Ellicott City, MD

August 2014 to December 2014

- \* Repairing cell phones and tablets (Apple, Samsung, LG, Kindle)
- \* Ensuring that all repairs meet or exceed expectations
- \* Providing friendly customer service

## Education

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### **Culinary Education in Culinary Arts**

Institute of Culinary Education - Pasadena, CA

October 2018 to September 2019

## Skills

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- Roofing
- Construction Laborer
- General Laborer
- General Labor
- Food Prep
- Food Service
- Busser
- Grill

## Certifications and Licenses

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### **Drivers License**

### **food handler certificate**

## Additional Information

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- \* 5+ years o on hands on Desktop Support experience with Windows XP, Vista, 7, and 8
- \* Extensive knowledge of supporting and troubleshooting Microsoft Office and Operating System
- \* Expert at web software and languages such as: Adobe, Dream Weaver, Flash, HTML, CSS
- \* Certified Cellular Master Technician, Level 3



**Servers Test**

**Multiple Choice**

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

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

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

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

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

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

-6  
82/1

**Match the Correct Vocabulary**

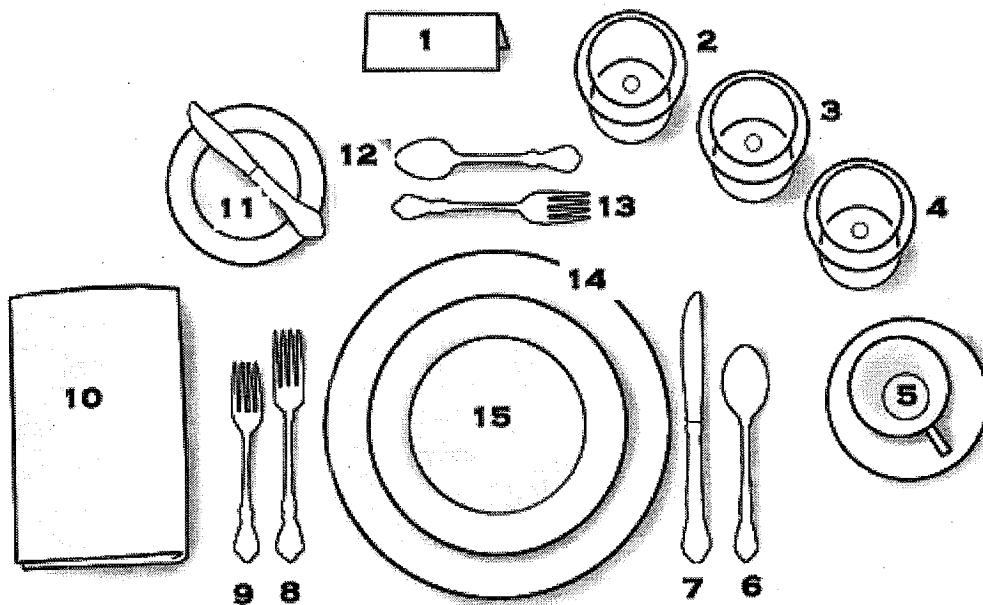
D Scullery E  
E Queen Mary  
A Chaffing Dish  
B French Passing  
G Russian Service  
F Corkscrew  
C Tray Jack

A. Metal buffet device used to keep food warm by heating it over warmed water  
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)  
C. Used to hold a large tray on the dining floor  
D. Area for dirty dishware and glasses  
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored  
F. Used to open bottles of wine  
G. Style of dining in which the courses come out one at a time

Name \_\_\_\_\_

**Servers Test**

**Score / 35**



**Match the Number to the Correct Vocabulary**

10	Napkin	8	Dinner Fork
11	Bread Plate and Knife	5	Tea or Coffee Cup and Saucer
1	Name Place Card	7	Dinner Knife
12	Teaspoon	2	Wine Glass (Red)
13	Dessert Fork	3	Salad Fork
6	Soup Spoon	9	Service Plate
15	Salad Plate	14	Wine Glass (White)
11	Water Glass	3	
		4	

**Fill in the Blank**

1. The utensils are placed 1 4-6 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Bread, Crackers, Sugar & Cream
3. Synchronized service is when: Service is continuously coming out as one.
4. What is generally indicated on the name placard other than the name? Organization / 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?  
Take the customers order and tell them to see if accommodations can be made with the order

## Prep Cooks Test

### Multiple Choice (1 point each)

J 1) A gallon is equal to \_\_\_\_ ounces

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

-35

C 2) Mesclun are what type of vegetable?

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

14.5

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

82.5%

A 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

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

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

C 7) What is Al Dente?

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

C 8) Food should be left out no more than

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

C 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

## 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

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

B 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

A 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

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

Chop

