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SUMMARY OF QUALIFICATIONS

I am a goal, detail and results oriented professional ready to demonstrate my excellent organizational skills where they can be effective. I have a history of approaching assignments with enthusiasm and completing them with confidence, pride and accuracy in a timely manner. My past experience has provided for me a healthy work ethic inclusive of expediency in my learning capacity and ability, completion of all tasks, flexibility in duties and hours along with great customer service skills and the ability to work competently with others as well as independently with minimum supervision.

PROFESSIONAL EXPERIENCES

Patina Restaurant Group, Los Angeles, CA

8/18 – Present

Acting Sous Chef / Cook / Server

- Practice clean and safe kitchen methods in a timely fashion ensuring Customer satisfaction
- Provide food, kitchens and banquet areas for Established Restaurants and Private & Corporate Events
- Express optimal customer service while interacting with new Restaurant Personnel & Clients
- Remain Positive, Polite & Professional during complete service of food and beverage

Miss Ann's Donuts & Café, Los Angeles, CA

3/18 – 7/18

Kitchen Manager

- Take weekly inventory, Purchase food, Set portion standards and Prep accordingly
- Create opening, closing and shift Standards & Procedures for kitchen and barista area
- Train employees, Address the importance of practicing FIFO, Deep Clean equipment
- Ensure quality and proper presentation of food served to Customers

SUGARFISH, Los Angeles, CA

2/17 – 3/18

Kitchen Helper

- Communicate professionally with all restaurant staff to ensure expediency of orders
- Use kitchen equipment including Rice Cooker, Scales, Toaster Oven & Knives with safety
- Cook rice; Butterfly shrimp; Prep tuna, edamame, ginger, wasabi and all necessary condiments
- Ensure highest level of freshness and quality of all sushi related product by practicing FIFO and cleaning between jobs
- Plate and Garnish Nigiri, Gunk-an, Sashimi, Hand-rolls And Cut-rolls for maximum Customer enjoyment

PJ's Grill, Carson, CA

7/16 – 1/17

Cook / Cashier / Server

- Welcome guests with warmth as they enter the restaurant
- Make proper cash and credit exchanges with diners
- Serve Meals and Drinks to customers with a smile
- Prepare Food according to company recipes and standards while ensuring cleanliness and safety of all work areas

Barista / Cook

- Greet guests as they enter and leave the restaurant with great enthusiasm
- Prepare and serve quality coffee, tea, fruit and alcoholic beverages for dine-in, to-go, pick-up and delivery orders
- Organize, clean and prep food for the Coffee and Tea bar
- Prep ingredients for menu items; Prepare meals for guests using the stovetop, Merrychef and oven; Clean and organize the kitchen; Ensure that all health standards are met; Place orders for ingredients

American Red Cross, Los Angeles, CA**11/13 – 5/14****Blood Drive Intake Technician**

- Welcomed Blood Donors
- Verified identification and check donation status for all Donors
- Provided juice, water and snacks to ensure the wellbeing of Donors after donating

Los Angeles Unified School District, Los Angeles, CA**3/06 – 9/13****Senior Office Technician**

- Provided customer service to all parties entering the campus
- Processed employee payroll, Worker's Compensation Claims, Student enrollment and Parent requests
- Printing reports for Teachers and Administrators, typed letters
- Acting Secretary for Support Unit South, Special Education
- Instructed Students in proper office procedures

Starbucks Coffee Company, Culver City, CA**9/07 – 9/08 & 6/05 – 5/06****Barista**

- Delivered legendary customer service to all customers
- Anticipated customer and store needs constantly by evaluating environment
- Provided quality product
- Responded with integrity, honesty and knowledge
- Created a positive team environment

Los Angeles Public Library, Los Angeles, CA**2/02 – 2/05****Clerk Typist**

- Checked quality and quantity of received purchases
- Prepared invoices for payment
- Used internet and other computer based programs for research of purchases in question and processing of library materials so they are available to patrons visiting all branch libraries in the Los Angeles area
- Labeled Audio cassettes, Books, CDs, DVDs and Videos
- Converted Audio cassettes, Books, CDs, DVDs and Videos using CARL (the computerized circulation management system)

Grill Cooks Test**Score 3 / 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 -9 -2

c 2) The recommended temperature for your refrigerator is...
 a) 45°F
 b) 50°F
 c) 40°F
 d) 20°F (7.5)

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

b 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

a 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 (c)
 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

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

d 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

26 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



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Grill Cooks Test

19) Which of the following best describes the process of Caramelization?

- To cook quickly in a pan on top of the stove until food is browned
- Process through which natural sugars in food become browned and flavorful while cooking
- Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
- To plunge food into boiling water briefly, then into cold water to stop the cooking process

20) What temperature should chicken be cooked to?

- 145°F
- 155°F
- 165°F
- 175°F

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

- 145°F
- 155°F
- 165°F
- 175°F

22) What temperature should fish be cooked to?

- 145°F
- 155°F
- 165°F
- 175°F

23) What is a roux and what is it used for? (2 points)

A gravy used for ~~cheese~~ flavoring stews e.g. a roux is prepared for Gumbo. We have prepared a cheese roux for ~~cheesy~~ grits and Mac & Cheese. It thickens.

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

Heating till butter is melted and allowing solids to fall to bottom and then strain. It is removing water & creating a more pure product.

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

?

- Apple Cider Vinegar Brown
- Béchamel
- TOMATO
- Velouté
- HOLLANDAISE

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

It means to rub the grill down with oil. This helps to provide a nonstick ~~soa~~ surface for cooking.

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

Egg Yolk, Vinegar, Salt, Lemon, Hot Sauce (but not necessary), Butter

Bartenders Test

Score 29 / 35

Multiple Choice (6 points)

a 1) Carbonation _____ the rate of intoxication.
 a) Slows down
 b) Speeds up
 c) Does nothing to

b 2) What are the six most commonly used spirits?
 a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
 b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
 c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
 d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum

a 3) You can accept an expired ID as long as all other information is correct.
 a) True
 b) False

b 4) If someone has had too much to drink, serving them coffee will help sober them up.
 a) True
 b) False

d 5) What are the acceptable forms of ID for Alcohol Consumption?
 a) State or Government Issued ID Card or Drivers License
 b) Passport or Passport ID Card (as long as it lists the person's date of birth)
 c) School ID or Birth Certificate
 d) A & B
 e) A, B & C

b 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.
 a) True
 b) False

Vocabulary (9 points)

Match the word to its definition

c "Straight Up"

a.) Used to crush fruits and herbs for craft cocktail making

f Shaker Tin

b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

i "Neat"

c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

a Muddler

d.) To pour $\frac{1}{2}$ oz of a liquor on top

b Strainer ?

e.) Used to measure the alcohol and mixer for a drink

c Jigger

f.) Used to mix cocktails along with a pint glass and ice

g Bar Mat

g.) Used on the bar top to gather spills

d "Float"

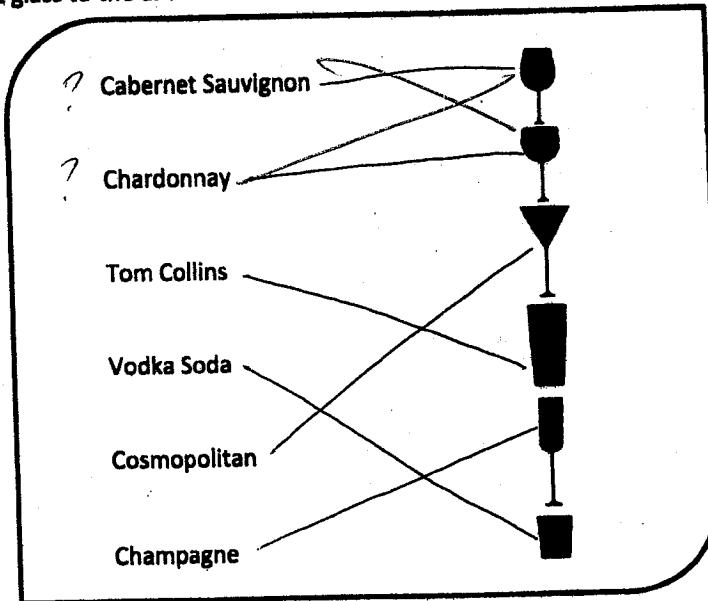
h.) Requesting a separate glass of another drink

h "Back"

i.) Means to serve spirit room temperature in a rocks glass with no ice

Glassware (6 points)

Match the correct glass to the drink



Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): Bombay, Patron, Kettle One

What are the ingredients in a Manhattan? bitters, bourbon/whiskey, cherry

1 1/2 What are the ingredients in a Cosmopolitan? Vodka, Triple Sec, cran, lime

1 1/2 What are the ingredients in a Long Island Iced Tea? Coke, Rum, Vodka, gin, Cointreau, lime

What makes a margarita a "Cadillac"? Grand Marnier

What is simple syrup? 2 parts sugar + 1 part water ~~heated~~

? Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

1 No. Contamination. Mixing

What should you do if you break a glass in the ice? Empty all ice and clean

? When is it OK to have an alcoholic beverage while working? Never

What does it mean when a customer orders their cocktail "dirty"? Add Olive Juice

What are the ingredients in a Margarita? Tequila, Triple Sec, Lime Juice, Salt Rim, Simple Syrup

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

Match the Correct Vocabulary

D Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

E 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)

A Chaffing Dish

C. Used to hold a large tray on the dining floor

G French Passing

D. Area for dirty dishware and glasses

B Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

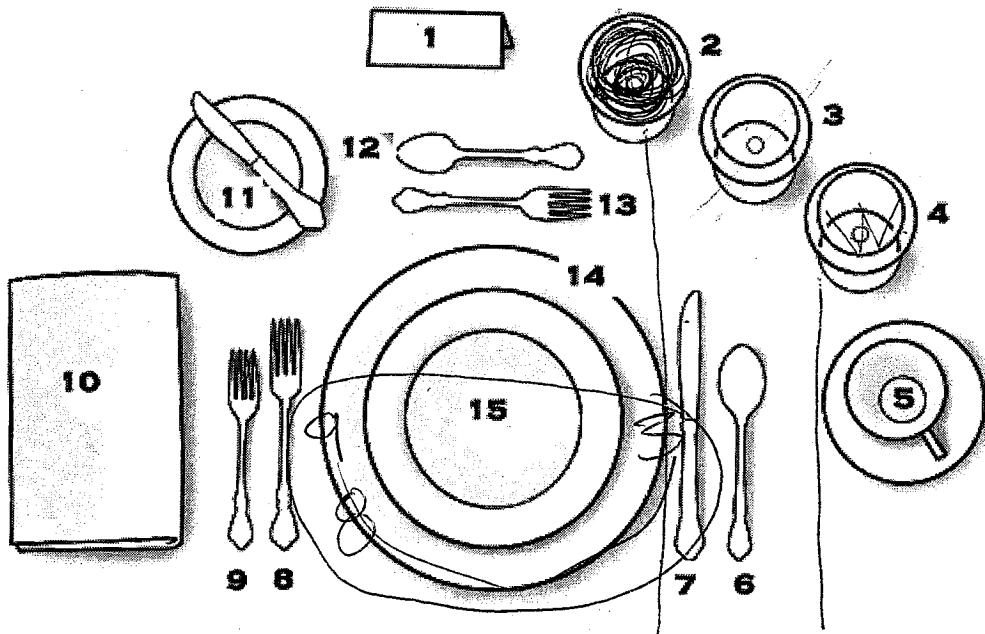
F. Used to open bottles of wine

C Tray Jack

G. Style of dining in which the courses come out one at a time

Name Daa'iyah Allah Score / 35

Servers Test



Match the Number to the Correct Vocabulary

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

Fill in the Blank

1. The utensils are placed 1 6 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sweeteners, Cream.
3. Synchronized service is when: More than one Server provides 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? 8 o' clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Inform them of their options

