

Jacob Burch

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Summary

I have had over 8 years experience in Culinary Arts I am familiar with Gourmet Cousine as well as Traditional recipes. I have great knife skills and knowledge of proper time and temperatures. My goal is to complete ever task I am given to the best of my abilities

Education

Art Institute of Jacksonville
Certificate of Culinary Arts
Jacksonville, Florida
Graduated May 2011

Employment History

Levy's Restaurant
Cook
July 2012 – Present

Professional Skills

Customer service: None
Food service: None
Cooking: None

Grill Cooks Test

Score 36/40

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

c 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

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
 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

D. 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

A. 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)

a Roux is flour and butter sauteed and used for thickening different sauces

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

The process for clarified butter is since no salt is added, butter slowly than sift out all the fat that floats to the top and it is used for different toppings on

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

- 1. Tomato
- 2. Hollandaise
- 3. Velouté
- 4. Espagnole
- 5. Bechamel

OK to sauté
- Journal
- foods
sauces

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

To season the grill is to add a little oil before cooking to prevent sticking and burning of foods

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

Egg Yolk, Clarified butter, Lemon juice, salt