

Nathan Whitney

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I am a part time business student with a wide variety of work experience that has helped me build a very strong work ethic. Working in production and in the restaurant business has taught me to be fast paced and great with people. I am willing to work hard in any occupation I have in order to reach my greater goal.

Authorized to work in the US for any employer

Work Experience

Valet

CurbStand - Los Angeles, CA
August 2019 to Present

Provide an excellent valet experience for customers at Mercado, Jaffa and Tasty Noodle Company in West Hollywood.

Server

Z Garden - Santa Monica, CA
May 2019 to August 2019

Being a server at this restaurant includes taking orders, running food, bussing tables, opening/closing duties, etc.. Customer service is key and I pride myself on being the best I can for the customer.

Forklift Operator/Material Handler

G&W Equipment - Greenville, NC
August 2018 to April 2019

Provide the proper tools for the mechanics. Prepare rental and new trucks for customers. Miscellaneous tasks such as painting the shop walls and keeping the shop presentable.

Barista/Cashier

Dunkin' Donuts - Mooresville, NC
February 2018 to July 2018

I did everything from working the cashier both for the lobby, and drive thru as well as preparing everything on the Dunkin menu. Also I worked most nights there and preformed all closing duties. I learned everything quickly and enjoyed the job and the people a lot.

Assembly Line Worker

Carolina Beverage - Mooresville, NC
September 2016 to January 2017

Assembling boxes and also ripping up old ones.
● Assorting flavored sodas in appropriate packages.
● Keeping my work area safe and clean.

Dishwasher/ Cook

Cici's Pizza - Mooresville, NC

October 2015 to March 2016

Wash dishes, glassware, flatware, pots, or pans, using dishwashers or by hand.

- Store supplies or goods in kitchens or storage areas.
- Prepping pizza as well as cooking pizza.
- Maintain and restocking food items out on buffet.

Cashier/Cook

McDonald's, Gateway Blvd - Mooresville, NC

May 2015 to September 2015

Taking customer orders, preparing menu items, and displaying friendly attitudes at all times.

- Replace inventories and food supplies when necessary and sanitize dining rooms and work stations as needed.
- Cut and wash foods as well as prepare foods very fast and in agreement with laid down rules of the company.
- Operate griddles, deep-fat fryers, grills, etc.

Education

DIPLOMA

Mooresville Senior High School - Mooresville, NC

August 2012 to June 2016

Additional Information

SKILLS

Certified in Microsoft Word, PowerPoint and Publishing.

Grill Cooks Test

Score 33.75 / 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

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

b 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

-6.5
83.75%

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

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

d 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

a 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

C 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)

making sauce with flour to thicken up the sauce

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

extracting fat from butter for a healthier use.

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

1. Tomato
2. Hollandaise
3. White Sauce (Fat free) veloute
4. V6d ka sauce Bechamel
5. Red sauce BROWN / espagnole

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

Heating your grill with oil prevents it from rusting

27) What are the ingredients in Hollandaise sauce? (5 points) and keep it cooking at its prime.
egg yolk, butter, lemon makes for a nonstick grill

b 1) A roll of quarters is worth?
 a) \$5.00
 b) \$10.00
 c) \$15.00
 d) \$20.00

a 2) A roll of dimes is worth?
 a) \$5.00
 b) \$4.00
 c) \$3.00
 d) \$2.00

d 3) A roll of nickels is worth?
 a) \$8.00
 b) \$6.00
 c) \$4.00
 d) \$2.00

C 4) A roll of pennies is worth?
 a) \$1.00
 b) \$0.75
 c) \$0.50
 d) \$0.25

C 5) What does POS stand for?
 a) Patience over standards
 b) Percentage of sales
 c) Point of sales
 d) People over service

6 6) What is the current sales tax rate in your city \$15 per dollar 9.5

C 7) A customer buys a bowl of soup for \$1.25, an apple \$0.90 and a soda is \$0.79. If you are given \$10.00 how much change should you give back?
 a) \$4.06
 b) \$2.06
 c) \$7.06
 d) \$5.06

b 8) A customer buys two shirts for 10.50 each and two ball caps for \$7.25 each. If you are given \$50.00 how much change should you give back?
 a) \$19.50
 b) \$14.50
 c) \$9.50
 d) \$4.50

d 9) A customer buys soda for \$3.75 and a hot dog for \$4.25. If you are given \$20.00 how much change should you give back?
 a) \$6.00
 b) \$8.00
 c) \$10.00
 d) \$12.00

a 10) A customer buys two hamburgers at \$3.75 each, two bags of chips at \$1.25 each, two cookies at \$2.50 each and two sodas at \$3.25 each. If you are given \$100.00 how much change should you give back?
 a) \$78.50
 b) \$58.50
 c) \$38.50
 d) \$28.50

Cashier Test

Score / 15

a 11) Counterfeit pens should be used on which three denominations?

- a) \$20, \$50, \$100
- b) \$10, \$20, \$50
- c) \$5, \$50, \$100
- d) \$10, \$20, \$50

b 12) How many times should you count change when giving it to the customer?

- a) one
- b) two
- c) three
- d) no need to count

Question & Answer:

13) What is the minimum age for legal alcohol purchases? 21 years old

14) What are the acceptable forms of ID for alcohol purchases? Driver License / Photo ID

15) How many \$20 bills are in a bank band? 50 100 \$1000