



# MISAEEL CAMACHO

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## Summary

My goal is to become associated with a company where I can utilize my skills and gain further experience while enhancing the company's productivity and reputation.

## Skills

- Efficient in Microsoft Office, Photoshop, and Adobe Illustrator
- Communication
- Strong interpersonal skills
- Bilingual

## Experience

Chipotle | Tarzana, Ca

**Cook, Porter**

03/27- 10/30

Humble Pie Catering | Van Nuys,  
California

**Prep Cook**

02/2019 – Current

Ross Stores | Van Nuys, California

**Overnight Stocker**

10/2018 - 01/2019

- Maintaining a standard of cleanliness, and organization throughout the storefront.
- Preparing fresh food in a timely manner.
- Making sure there is enough food for the entire service.
- Preparing cooking ingredients by washing and chopping vegetables, cutting meat etc.
- Undertake basic cooking duties, such as preparing salads and entrees.
- Maintaining a clean and orderly kitchen by washing dishes, sanitizing surfaces, taking out the trash.
- Unloaded trucks, stocked shelves and carried merchandise out on the floor for customers.
- Maintained visually appealing and effective displays for the entire store.

Target | Westwood, CA

**Sales Associate**

09/2017 - 12/2017

- Created attractive product displays to enhance customer experience and boost sales.
- Provided customers with thorough information on product care and use.

Chevron | Santa Monica, CA

**Cashier**

06/2017 - 08/2017

- Provided customers with payment information and processed credit card payments and cash transactions.
- Reconciled cash drawer at the start and end of the shift.

## Education

Attended The Arts Institute of North Hollywood, Cal State Northridge, & East Los Community College

## References

Available Upon Request



**Grill Cooks Test**

**Score / 40**

**Multiple Choice Test (1 point each)**

- a. 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
- a. 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
- a. 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

-10  
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
- b. 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
- c. 12) A gallon is equal to \_\_\_\_\_ ounces
- a) 56
  - b) 145
  - c) 32
  - d) 128
- d. 13) How many cups are in a quart?
- a) 2
  - b) 4
  - c) 6
  - d) 8
- d. 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
- 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

- C. 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)

IT IS FLOUR AND FAT COOKED TOGETHER, USED AS A THICKENING.

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

BY MELTING BUTTER ALLOWING COMPONENTS TO SEPERATE.

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

1. HOLLANDAISE SAUCE
2. BECHAMEL SAUCE
3. ESPAGNOLE SAUCE
4. VELOUTE SAUCE
5. TOMATO SAUCE.

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

TO OIL IT AND PREPARE IT FOR COOKING.

IT IS IMPORTANT SO YOU WON'T STICK INGREDIENTS UPON IT.

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

EGG YOLK, MELTED BUTTER, AND LEMON JUICE.

