



MISAELO 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?

- 1 minute
- 20 seconds
- Time does not matter, water temperature does
- 5 minutes

a. 2) The recommended temperature for your refrigerator is...

- 45°F
- 50°F
- 40°F
- 20°F

d. 3) Food handlers must always wash their hands

- Before starting work
- Switching between handling raw and ready-to-eat food
- After going to the restrooms
- All of the above

a. 4) The most important reason for having food handlers wear hair restraints is to

- Prevent food from getting into food handlers' hair
- Prevent food handlers from contaminating their hands by touching their hair
- Keep the food handlers' hair in place
- None of the above

c. 5) Which of these conditions requires immediate corrective action?

- Packaged food items are stored at least 6 inches above the floor
- Ice is being used to cool beef stew in a shallow pan
- Raw meats are stored on a shelf above ready-to-eat egg salad in the walk-in cooler
- 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?

- 0°F and 100°F
- 32°F and 220°F
- 41°F and 135°F
- 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?

- Clean the cutting board with a wet wiping cloth
- Turn the board over and use the other side
- Rinse the board with running water
- 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?

- In a microwave oven
- During the cooking process
- Under cool running water
- On a clean counter, at room temperature

a. 9) Wiping cloths stored submerged in a bucket of sanitizing solution are for:

- Wiping spills only
- Washing hands if the hand sinks are too far away
- Sanitizing the blade of utensils such as knives
- 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

g. 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 SEPARATE.

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

1. HOLLANDAISE SAUCE
2. BECHAMEL SAUCE
3. ESPAGNOLE SAUCE
4. VELVETTE 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.

