

Walter Nunez

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EXPERIENCE

Sous Chef, Shibumi

Los Angeles, CA — 2017-2018

Assist the Chef with daily operations, creating seasonal menus focusing on utilizing traditional Japanese techniques.

- Intimate, 40-seat, Kappo Restaurant Garnering Superlative write up and reviews from Johnathan Gold, LA Times, Besha Rodell, LA Weekly, Bill Addison, Eater
- Nominated James Beards Best New Restaurants
- Johnathan Golds 101 Best Restaurants, 2016 : #2
- Competed alongside Chef David Schlosser on Food Network's Iron Chef Showdown: Battle Symon Says

CHEF DE CUISINE , Faith & Flower

Los Angeles, CA — 2016-2017-(Returned in late 2018)

Responsible for establishing and maintaining a high quality standard throughout the kitchen and restaurant staff, regulating food and labor costs, hiring and creating kitchen staff schedules, transitioning the restaurant from outsourced products to locally sourced and house-made.

- 160-seat, high volume (300+ covers daily), \$6.5 million annual gross sales
- Manage and train 18+ BOH employees

Lead Cook, Jardinière

San Francisco, CA — 2014-2016

Fast paced, fine dining restaurant in the heart of San Francisco's Hayes Valley, providing daily menus based on our Chef's farm to fork principles.

- James Beard Award Winning Restaurant , high volume (300+ guests per evening, \$7 million annual net sales)

Banquet Chef, Claremont Country Club

Oakland, CA — 2014-2016

Responsible for daily banquets at an exclusive members only country club.

- Manage and train 6+ BOH employees
- Responsible for execution of all PGA tour events and Private Functions

Kitchen Supervisor, Bon Appetit

San Francisco, CA — 2013-2014

Assist Chefs in running the cafe at a prestigious college campus, responsible for prep and execution of catering BEO, adhere to the Executive Chef's vision of food safety and preparation standards.

EDUCATION

Sept. 2013 - Feb. 2015

Treasure Island Culinary School
San Francisco, CA
Culinary Arts

August 2008 - June 2009

Long Beach City College
Long Beach, CA

REFERENCES

Chef Michael Hung
Ardour Hospitality
415-412-8322

Chef Michael W. Geurds, CEC
Sodexo California
909-887-6305

Chef Hans Weigand
Claremont Country Club
510-653-6789



Grill Cooks Test

93/10

Multiple Choice Test (1 point each)

-2

95

100

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

1 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

C 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

D 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

C 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

AB 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

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



Grill Cooks Test

B

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c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
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C 20) What temperature should chicken be cooked to?

a) 145°F
b) 155°F
c) 165°F
d) 175°F

B 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)

Thickening agent

A emulsion of a starch and a fat

Traditional Butter & flour

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

Low Simmer until milky solids separate

can be used like oil or as a condiment

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

1. Espagnole
2. Bechamel
3. Veloute
4. Hollandaise
5. Tomato

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

To essentially lubricate it, and create a
non stick work surface for even cooking & mercury

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

acid, yolk, clarified butter, salt, white pepper
H₂O(optional)

