

Chef James Hilliard
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Fm 2/10⁴
11/22

Pre CAREER PROFILE

Enthusiastic, dependable and devoted customer service professional with several years of successful experience within the hospitality industry. Ability to work well under pressure and a quick learner. Recognized for effective interpersonal and communication skills. A true team player who supports the principles of quality.

RELEVANT SKILLS & QUALIFICATIONS

- Sincere commitment to guests' satisfaction
- Skilled in clearly interpreting and explaining policies and procedures
- Perform project management functions to ensure deadlines were met
- Supervised and managed multiple employee

EDUCATION

Le Cordon Bleu College of Culinary Arts – Tucker, Ga
Associate of Occupational Degree in Le Cordon Bleu Culinary Arts
Graduated May 2012

EXPERIENCE

03/16 - 8/18	Georgia State University	Chef	Atlanta, Ga
07/15 - 2/16	Tavern Point Restaurant & Bar	Chef	Atlanta, Ga
08/13 - 06/15	Self Employed	Chef	Atlanta, Ga
06/11 - 05/13	Morehouse College & ITC	Chef	Atlanta, Ga
02/11 - 05/11	Ruby Tuesday	Cook	Lithonia, Ga
12/10 - 02/11	Truffles Restaurant	Cook	Atlanta, Ga
06/10 - 12/10	Applebee's Bar & Grill	Cook	Atlanta, Ga

AWARDS & RECOGNITIONS

- ServSafe Certified
- Controlling Food Service Cost Certified – 2010
- The World's Chef Scholarship Foundation Event – 2010
- Taste of Atlanta Food Event – 2010
- Ronald McDonald House Holiday Dinner – 2010
- Student Appreciation Day – 1st place winner for Chocolate Chip Cookie Bake-off – 2010
- St. Regis Atlanta Hotel – Meals To Remember Event – 2010
- Letter of Recognition/Congratulation from Congressman Hank Johnson, US Honor of Representative 2010
- Culinary Fight Night Event Cook-off – 2010

Grill Cooks Test

Score / 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
- 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

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

B

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)

Butter & flour

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

Boiling the Butter and take the fat out

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

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

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

putting oil on it

27

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

egg yolks & lemons

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