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Fri 8/10<sup>th</sup>  
11/22

**Chef James Hilliard**  
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### 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 – 1<sup>st</sup> 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. Velouté
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)

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

egg yolks & lemons

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