

Eric L. Hudson
3405 Nathaniel Brown St.
Houston, Texas 77021
Phone: 504-957-4881
ericludson1711@gmail.com

Objective

My goal is to obtain a Line Cook or Salesmen Position.

Abilities

Experienced in receiving, storing, and issuing sales floor merchandise. I am also experienced in working every station in a kitchen environment which includes the Grill Station, Fry Station, Baking Station and Prep Station. All this experience comes from years of hands on experience in a kitchen preparing and prepping food throughout Louisiana.

Employment History

Cook (Dinner)

01/2015 - 03/2015 Applebee's Neighborhood
Grill & Bar

3701 Veterans Memorial Blvd,
Metairie, LA

I was the Grill Cook for Applebee's.

Cook

08/2014 - 01/2015 Antoine's Restaurant Llc
I cooked all the food at Antoine's.

713 St Louis, New Orleans, LA

Marketer

01/2014 - 09/2014 %ADP
TOTALSOURCE CO
XXI

10200 SUNSET DRIVE, MIAMI, FL

I worked as a Marking Exec. for this company, which required for me to market tours of the Greater New Orleans area.

Cook

12/2013 - 08/2014 STRATEGIC
RESTAURANTS
ACQUISITION C

P O BOX 283 %TALX UCM
SVCS INC, SAINT LOUIS, MO

I cooked all the food for Burger King and I also worked as a Porter.

Security Guards

01/2014 - 04/2014 LANDMARK EVENT
STAFFING SERVICES, I

1100 Poydras St, New Orleans,
LA

I was a Security Guard at the New Orleans Super Dome.

Cook

11/2013 - 01/2014 RW PRETZELS LLC

6257 DRY CANYON LANE,
HIXSON, TN

I cooked all the food for this company.

Stock Control Clerk

12/2012 - 01/2013 ROUSES
SUPERMARKETS

701 Baronne St, New Orleans, LA

- Answer customers' questions about merchandise and advise customers on merchandise selection.
- Itemize and total customer merchandise selection at checkout counter, using cash register, and accept cash or charge card for purchases.
- Take inventory or examine merchandise to identify items to be reordered or replenished.
- Pack customer purchases in bags or cartons.
- Stock shelves, racks, cases, bins, and tables with new or transferred merchandise.
- Receive, open, unpack and issue sales floor merchandise.
- Clean display cases, shelves, and aisles.
- Compare merchandise invoices to items actually received to ensure that shipments are correct.
- Requisition merchandise from supplier based on available space, merchandise on hand, customer demand, or advertised specials.
- Transport packages to customers' vehicles.

10/2010 - 01/2011 LA BAYOU

208 Bourbon St, New Orleans,
LA

Cook

While working for La Bayou, I oyster shucker and also the grill cook.

Cook

06/2009 - 11/2009

ZeaRotisserie &
Grill

St. Charles, New Orleans, LA

Prepare, season, and cook soups, meats, vegetables, desserts, or other foodstuffs in restaurants. May order supplies, keep records and accounts, price items on menu, or plan menu.

Laborer

09/2005 - 07/2009

SavardStaffing

Metairie, LA

Help production workers by performing duties of lesser skill. Duties include supplying or holding materials or tools, and cleaning work area and equipment.

Electrician

04/2002 - 04/2006

Marine
Corp

New Orleans, LA

Install, maintain, and repair electrical wiring, equipment, and fixtures. Ensure that work is in accordance with relevant codes. May install or service street lights, intercom systems, or electrical control systems.

Stocker/ Cashier

01/2000 - 05/2003

Walgreen
Pharmacy
Services
Midwest

P O Box 283 %Talx Ucm Services, Saint
Louis, MO

Receive, store, and issue sales floor merchandise. Stock shelves, racks, cases, bins, and tables with merchandise and arrange merchandise displays to attract customers. May periodically take physical count of stock or check and mark merchandise.

Education History

Completion Date	Issuing Institution	Location	Qualification	Course of Study
2000	Alcee Fortier	LA	High School Diploma	Basic Skills

Certifications

Certification Title	Issuing Organization	Completion Date	Expiration Date
Basic Electrician 1141	United States Marine Corps	06/2004	06/2035

References

Ms. Lisa, Dispatcher

Labor Ready

2339 Tchoupitoulas St,
New Orleans, LA 70130

504-539-5192

Business reference known for 5 year(s).

Ms. Sherrie, Dispatcher

Labor Ready

2339 Tchoupitoulas St,
New Orleans, LA 70130

504-539-5192

Business reference known for 5 year(s).

MR. Lawrence, Manager

Office Depot

1429 Saint Charles Ave
New Orleans, 70130

504-561-8846

Business reference known for 9 year(s).

Grill Cooks Test

Multiple Choice Test (1 point each)

Score / 40

-9

31

- 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
- 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
- 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

- 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
- 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
- C 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
- B 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
- B 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

- 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

- 20) What temperature should chicken be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

- 21) What temperature should ALL ground meat be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

- 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)

A roux is the gravy of many foods

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

Grilling, Sauting, Cooking

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

- 1.
- 2.
- 3.
- 4.
- 5.

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

To clean and add Butter
Sanitize

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

Maiionase, eggs,
Green onions, salt, setd
Pepper. This receipt
Varies at different
Restaurants.