

Genea Wilson

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I am an experienced job seeker that is looking for similar employment within your field or industry. I have a skill set that is diverse or widely applicable and I want to be considered for more then one kind of position.

Work Experience

Chef

Chef Monique's Gourmet Catering - Los Angeles, CA
May 2014 to Present

- Trained and mentored kitchen staff in daily job activities
- Handled purchasing functions relating to food and beverage
- Prepared food for all customers, including banquet preparation
- Created and prepared original sauces for extensive combination dinners
- Prepared a wide variety and assortment of fresh and appealing bake items
- Prepared and served food selections

Pastry Cook

Nobu - Malibu, CA
September 2017 to September 2019

- Prep and maintained the station cleanliness for the shift
- Prepared desserts to order in a fast pace
- Prepared gelatos and sorbets
- Made large portions of date cake and devil's cake

Server and Trainer

Palm Court - Culver City, CA
March 2016 to September 2017

- Greeted residents
- Took and memorized orders
- Served food
- Checked on residents frequently
- Cleared tables
- Processed transactions

Line Cook

Buffalo Wild Wings - Culver City, CA
November 2014 to March 2015

- Prepared cooked food to order in a fast paced, short - order restaurant
- Created and prepared original sauces and extensive combinations dinners
- Trained and mentored kitchen staff in daily job activities

Cashier

Honey Baked Ham - Culver City, CA

November 2011 to January 2015

- Resolved customers complaints
- Learned prices, stocked shelves, weighted items, issued trading stamps, and redeem coupons
- Bagged,boxed, and wrapped merchandise
- Answered questions and provided information to customers
- Operated cash register and electronic scanner

Line Cook

Home Depot Center - Carson, CA

March 2003 to July 2011

- Prep salads, sauces, and dressings
- Prepared and cooked pizza
- Prepared fruit and vegetables platters
- Maintained kitchen condition to standards exceeding health regulations
- Trained and mentored kitchen staff in daily job activities
- Prepared and served food selections

Line Cook

Yi Cuisine - Los Angeles, CA

June 2005 to September 2005

- Mise en place items for the day
- Prepared appetizers and salads for dinner menu
- Maintained kitchen condition to standards exceeding health regulations
- Prepared Chinese, Japanese, Thai, Indian, Filipino, European & oriental food
- Created and prepared original sauces

Prep Cook

Creative Cakes & Catering - Gardena, CA

June 2004 to September 2004

- Prepared and decorated various cakes; chocolate, marble, and vanilla
- Prepared spaghetti, salads, and pasta for dance studio
- Served 175 dance members
- Assisted bakery manager when ordering ingredients and decorating supplies

Prep Cook

Annie's Edibles - Los Angeles, CA

May 2004 to July 2004

- Prepared special diet menus
- Prepared meals with low sugar, low carbs, and low fat
- Participated in daily kitchen operation

Prep Cook

View Heights Convalescent Hospital - Los Angeles, CA

July 2001 to August 2001

- Mise en place items for the day.

- Prepared special diet meals for the elderly
- served 100 senior citizens

Education

Associate in Culinary

The Art Institute of CA-LA - Santa Monica, CA
October 2003 to March 2006

Skills

Baking, Cooking, Line cook, Team Player, kitchen, training, Chef (5 years), Cooking Experience, Knife skills

Certifications/Licenses

food handler certificate



Grill Cooks Test

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

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

C

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

d

12) A gallon is equal to _____ ounces

- a) 56
- b) 145
- c) 32
- d) 128

A

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

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

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?



a

Grill Cooks Test

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

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)

Roux is for sauces as
a thickening agent

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

melting butter down slowly and fat is
taking off the top

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

1. bechamel
2. velouté
3. Tomato
4. espagnole
5. Hollandaise

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

oil the grill keep the food from sticking

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

egg yolk
butter

