

- Maintained clean, sanitized and well-organized food preparation zones to promote company efficiency.

### **Line Cook**

Pho Daily - Gardena, CA

January 2019 to April 2019

- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Received food orders from cashiers and cooked items quickly to complete entire order together and serve hot.
- Upheld optimal staff and customer protections by monitoring food handling, cleaning and sanitation protocols.

### **Warehouse Receiver**

MVP Staffing - Santa Fe Springs, CA

November 2018 to March 2019

- Calculated correct order totals, updated accounts and maintained detailed records for inventory management.
- Processed incoming and outgoing shipments upon package receipt by scanning boxes and envelopes and using Wms to maintain an updated system.
- Collaborated with sales team members to stay current on inventory levels, complete accurate orders and resolve item issues.
- Diligently examined packages and labels for defects or inaccuracies, decreasing overall packaging mistakes vastly.

### **Child Caregiver**

Kidz Table - Los Angeles, CA

March 2014 to July 2018

- Instructed children in crafts and other activities to promote gross and fine motor skills, including creating paintings, drawings, paper crafts and decorations.
- Prepared healthy foods and beverages for children based on optimal dietary guidelines and individual restrictions daily.
- Created and implemented diverse educational strategies to boost development.

## **Education**

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### **Culinary Arts**

St. Joseph Culinary Art Center - Venice, CA

2019

### **High School Diploma**

Columbus High School - Downey, CA

2008

## **Skills**

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# Tai Davis

## **Line Cook - Bread & Roses Cafe**

Norwalk, CA 90650

davistai0044\_boa@indeedemail.com

(562) 726-6643

Energetic enthusiastic culinary arts program graduate professional with passion for food, blends of creativity, exceptional cooking skills and thorough comprehension of food and health safety and hazard prevention. Works well as dynamic leader in high-pressure restaurant and general problem solving situations and settings all while aspiring to learn and utilize my proven abilities to work well under pressure and as a prominent team member ostensibly exerting great customer service and character. Organized individual possessing excellent memorization and communication skills. Proficient in preparing raw food and ingredients for catered events and restaurants. Detail-oriented professional with superior knife skills and strong sense of taste and smell. Capable of handling criticism well and quickly learning from mistakes.

Willing to relocate: Anywhere

## **Work Experience**

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### **Line Cook**

Cleo - Hollywood, CA

June 2019 to Present

Prep/Line cook at Cleo, an upscale Mediterranean seafood restaurant, where all dishes are prepared from scratch, cooked with love and served with high sanitation preparations

### **Line Cook**

Bread & Roses Cafe - Venice, CA

January 2019 to June 2019

- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Volunteers As a line cook to feed to over 120 less fortunate individuals handmade cuisine 3 times daily in the city of Venice
- Adjusted established recipes to remove allergens or alter tastes for customer desires.
- Upheld optimal staff and customer protections by monitoring food handling, cleaning and sanitation protocols.

### **Caterer**

Border Grill - Los Angeles, CA

March 2019 to May 2019

- Operated as full-service food provider in various events, vast establishments and our Food trucks by taking orders, preparing meals and collecting payments.
- Sourced and selected food and beverage suppliers for contracted events.
- Communicated with event coordinators to ensure and facility management to ensure adequate and appropriate accommodations.

Bookkeeping (2 years), customer service (10+ years), Ms office (2 years), Quickbooks (2 years), Receptionist (Less than 1 year), Retail sales (Less than 1 year), Line cook (5 years), kitchen (10+ years), Cooking (10+ years), Baking, POS (1 year), Knife skills (2 years), Team Player (10+ years), training (5 years), Management (1 year), Chef (1 year), Creative Direction (10+ years)

## Certifications and Licenses

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### **Manager ServSafe**

January 2019 to January 2024

Manager ServSafe Food Handler Certified

### **Culinary Arts Training Program**

March 2019 to Present

Completed with an award a 12-week and 80 hour externship Culinary Arts program in Venice California

### **Business Information Course**

September 2018 to Present

Business Information Certified (i.e Ms Office, QuickBooks, Bookkeeping)

### **ServSafe**

### **Food Handler**

### **food handler certificate**

## Assessments

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### **Cooking Skills: Basic Food Preparation — Highly Proficient**

May 2019

Preparing food, using cooking equipment, and converting ingredient measurements.

Full results: [https://share.indeedassessments.com/share\\_assignment/rjhxdpbs-yndnnl](https://share.indeedassessments.com/share_assignment/rjhxdpbs-yndnnl)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.





**THE SERVICE  
COMPANIES**

SERVICE. ABOVE ALL

## Grill Cooks Test

### Multiple Choice Test (1 point each)

35/40  
87.5%

- 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
- D 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

- 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
- D 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
- D 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
- A 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 coved, 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

A

- 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

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)

Clarified butter and flour cooked 4 minutes until nappé, it's used as a base for sauces & stocks, and ~~as a base~~ thickener for sauces

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

melt butter and remove the fat solid that rise to the top.

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

1. bechamel
2. Hollandaise
3. demi Glace Brown (Espagnole)
4. velouté
5. Sauce Tomato

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

Heat the Grill at high heat apply oil and gently remove before use.  
(to prevent sticking.)

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

Butter  
egg yolk  
egg white  
Cayenne  
Salt  
Pepper

