

JEFFREY FIGUEROA

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OBJECTIVE

Seeking a chef position with opportunity for advancement, which offers challenging responsibilities; cooking on the line to ensure high quality kitchen standards.

PROFESSIONAL PROFILE

- Bilingual (English and Spanish); effective communication skills
- Contemporary and fine dining experience
- Strong organization skills; extremely resourceful; detail-oriented
- Trains staff to follow proper kitchen procedures
- Knowledge of menu pricing and overall food cost
- Recording inventory and placing orders

EXPERIENCE

SNAPCHAT – BON APPETITE/ COMPASS

RESENT
VENICE, CALIFORNIA

MAY 2017 – P

LEAD LINE CHEF

- Receive and store daily orders; cook and serve for over 300 people for lunch and dinner
- Guarantee holding temperatures meet optimum health standards and provide premium satisfaction
- Ensure accommodations are met for all dietary restrictions
- Provide friendly customer service
- Collaborate with team members on daily menu

OTIUM

LOS ANGELES, CALIFORNIA

DECEMBER 2015 – MAY 2017

LEAD LINE CHEF

- Managed and operated the wood burner
- Oversaw inventory of meats and fish
- Worked effectively as team member to executive chef standards
- Ensured best quality and temperature of proteins

HATCHET HALL

CULVER CITY, CALIFORNIA

JUNE 2015 – DECEMBER 2015

OPENING SOUS CHEF

- Assisted with menu execution
- Developed kitchen stations and job duties; expedited work line
- Trained staff to execute high standards
- Oversaw opening and closing

RAYS AND STARKS BAR

LACMA, LOS ANGELES, CALIFORNIA

December 2014 – JUNE 2015

INTERIM LEAD LINE

- Provided general kitchen help during busy season
- Created specials and creative ideas to the program
- Helped management with kitchen training

FLORES AND THE LADIES GUNBOAT SOCIETY

MAY 2013–NOVEMBER 2014

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WEST LOS ANGELES, CALIFORNIA

SOUS CHEF

- Assisted with grand opening and developing restaurant
- Trained staff to kitchen standards
- Expedited work line

INDUSTRIEL

DOWNTOWN, LOS ANGELES, CALIFORNIA

MAY 2012– MAY 2013

SOUS CHEF

- Assisted executive chef with menu selection and specials
- Handled scheduling and ordering
- Maintained kitchen standards

RITZ CARLTON – WP24

L.A. LIVE, LOS ANGELES, CALIFORNIA

MARCH 2010– MAY 2012

LEAD LINE COOK

- Maintained fast paced fine dining experience
- Managed wok, grill, sauté, and fish station
- Provided efficient customer service to hotel guests

W HOTEL- DELPHINES

HOLLYWOOD, CALIFORNIA

SEPTEMBER 2009 – MARCH 2010

LEAD LINE COOK

- Contributed as opening team
- Responsible for pasta, grill, and sauté station

HOTEL OCEANA

SANTA MONICA, CALIFORNIA

MAY 2007– MAY 2009

KITCHEN MANAGER

- Provided food service to hotel guests
- Supervised and trained hotel staff on kitchen standards; oversaw scheduling
- Maintained a clean and efficient work environment
- Handled opening and closing shift responsibilities
- Managed ordering and stocked inventory

THE STANDARD HOTEL

WEST HOLLYWOOD, CALIFORNIA

APRIL 2006 – APRIL 2007

COOK 2

- Overnight position
- Worked entry level cooking pantry and hot line

EDUCATION

Associate of Applied Science in Culinary Arts (2007)
Art Institute of California-Los Angeles, Santa Monica, California 90405

Walt Whitman High School (2004)

References available upon request

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Grill Cooks Test

-3 37/40

Multiple Choice Test (1 point each)

92.5/100

- 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

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

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 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?



Grill Cooks Test

- B
- a) To cook quickly in a pan on top of the stove until food is browned
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 - c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
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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)

A roux is a mixture of flour and butter used to then thicken sauces as it cooks.

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

1. Separating the fat content from the butter by heating it up
2. Clarified butter can be used to cook or bake for more flavor - also to make sauces

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

1. Veluté
2. Bechamel
3. Hollandaise
4. Español
5. Tomato

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

to season the grill means to heat up and clean the grill. usually with oil. It's important so that food doesn't stick and makes it easy to cook perfectly.

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

egg yolks
clarified butter
vinegar / white wine

