



George Zelenz

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Mission

Hospitality professional dedicated to making every guest's experience the best.

Experience

PRIVATE CHEF 2013 TO PRESENT

Have worked for a prominent entertainer mostly in Los Angeles, with some travel work. Primarily providing meals for two with occasional dinner parties and a few large catering type events.

FEAST RESTAURANT - UCLA JAN. 2019 TO PRESENT

Tournant and chef de partie duties for a Pan-Asian dining hall serving 2500-3200 covers a day.

DIDI HIRSCH MENTAL HEALTH, VIA AVANTA CAMPUS, OCT.2017-APRIL 2018

Foodservice Director, duties included menu planning, inventory, ordering, food preparation and managing two kitchen crews. Hired to replace a chef on sick leave.

INTERCONTINENTAL HOTEL BEVERLY HILLS MARCH 2016 - OCT. 2017

Mari restaurant fine dining line cook, banquets, internal culinary educator.

OTHER EXPERIENCE

Worked for chef Sean Brock at Husk in Charleston South Carolina for the Summer of 2012, spent time at Border Grill and Barona Resort Casino between 2010 and 2012.

OWNER- GEORGE ZELENZ DESIGN/ BUILD – 1996 -2010

Design and construction of primarily residential spaces. Lectured on the junction of music and architecture at SciArc, Dartmouth, and other universities

Key Strengths

Raw talent, tenacity, eternally curious.

Education

My education is the same as chefs Thomas Keller, Ferran Adria', and Heston Blumenthal. I am self-taught.

Summary

My coming up through the ranks in the culinary world has been unconventional, and is far from over. I am seeking a position in which to grow my skills and further my career and creativity. I am a serious student, but light-hearted worker. Ever buoyant, always encouraging, and being the best man I can be in any storm. Thank you for your time.

Culinary References

Michael Baray, GM Feast-UCLA mbaray@ha.ucla.edu

Jeff Thurston, Exec Chef, Bon Appetit at Huntington Gardens 619-997-2386

Mona Winningham- Didi Hirsch 818-897-2609

Nick Loncran -Executive Sous Viceroy hotel 424-302-7586

Personal References

Peter West, friend 323-420-4175

Chuck Hickey, VP gaming Barona Resort Casino 619-328-3213

Jeff Fitzgerald, friend 760-803-2306

Grill Cooks Test

Multiple Choice Test (1 point each)

37/40
-3

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
- 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
- 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
- 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?

TEST_Grill Cook (rev. 2013.07.31)

B SERVICE. ABOVE ALL

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

D 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)

50/50 FAT TO FLOUR, USED AS A SAUCE BASE AND GENERAL THICKENER

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

HEAT BUTTER TIL MELTED SEPARATE MILK SOLIDS FROM BUTTERFAT, USED TO INCREASE SMOKY PAN AND PROVIDE A CLEANER FLAVOR

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

1. BECHAMEL
2. HOLLANDAISE
3. SAUCE TOMATE
4. VIOLETTE
5. SPANISH OR BROWN

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

TO HELP FOODS NOT STICK

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

EGG YOLK, OIL, LEMON JUICE
OR
CLARIFIED BUTTER