

EXPERIENCE

Cerda Productions/F&B Staffing/Method Event Productions, Catering Event Work Aug 2018 – Present

- Work with multiple event contractors to work food/drink/concession jobs at events where temp workers are needed
- experience includes Dodgers Stadium, Rose Bowl, Empire Polo Club, Staples Center, Anaheim Convention Center, holiday parties.
- Maintain professional demeanor and learn on the fly. Examples: mixed drinks, barbacking, brand ambassador, line cook, bussing, preparing hot food, scullery, inventory

Kohii Coffee, Los Angeles, CA, Asst. Manager July 2018 – Mar 2019

- Serve customers and maintained cleanliness of store with patience and expertise in a high-profile business building. Open/close the shop independently or with one other employee
- Identify stock shortages, alter inventory/recipe purchases with fellow employee for new recipes and offerings, improved sales from a daily loss to more than breaking even while communicating with the rapidly changing, sometimes non-existent management
- Daily accounting with Square point-of-sale from opening to closing time, register all cash and credit transactions exactly in system categorized by product, maintain consistent drawer amounts for opening and closing, progressively edit menu to improve sale amount per cap by 10%, refine outsourced inventory orders along with independent grocery runs to maximize profits and prevent loss of spoiled goods

Ninja Tune + Brainfeeder Records, Los Angeles, CA, Intern Jan – June 2018

- Actively track streaming/physical sales, lifestyle marketing leads, and social media research for shared marketing/sales/tour/A&R reports
- Allocate, organize, and confirm invoices versus product count for the office's in-house stock of promo-copy physical records and label merchandise

Epitaph + ANTI- Records, Los Angeles, CA, Sales/Digital Marketing Intern Aug – Dec 2017

- Research business contacts and edit Salesforce campaigns for Lifestyle marketing mailings
- Receptionist at the front desk while receiving/reporting/transferring incoming calls, buzz-in/greet guests, maintain office kitchen's produce invoices and delivery

Vitamin City, Long Beach, CA, Sales Floor, Inventory July – Nov 2017

- Count/organize incoming produce stock from mailroom, confirm invoices versus product count
- Deal with customers concerns on the sales-floor, enforce retail loss prevention, operate archaic point-of-sale register with ease

SKILLS

On call, open schedule, ready to work. Food/drink prep, pull espresso, barbacking, micheladas, prep cooking, bussing, grind coffee/prepare drip, dishwashing, lattes (including matcha/chai), steam milk, smoothie prep, cash register, by-hand dishwashing, identify stock shortages, sociable with employees and clients. Holds a CA Food Handlers License, proficient with Stripe register app. Apple, PC. Adobe Creative Suite [PS, Illustrator], Gmail, Google [Analytics, Calendar, Voice], Microsoft Office Suite [Outlook, Excel, PowerPoint, Word], Salesforce, Skype, Square POS, Stripe POS.

EDUCATION

Los Angeles City College, Los Angeles, CA, Aug 2017 – May 2020

Business Administration/Marketing

* Complete references available upon request



THE SERVICE
COMPANIES

SERVICE. ABOVE ALL

Prep Cooks Test

14/20

Multiple Choice (1 point each)

- D 1) A gallon is equal to _____ ounces
- a. 56
 - b. 145
 - c. 32
 - d. 128
- A 2) Mesclun are what type of vegetable?
- a. Roots
 - b. Beans
 - c. Salad Greens
 - d. Spices
- B 3) What does the term braise mean?
- a. Sear quickly on both sides
 - b. Slowly cook in covered pan with little liquid
 - c. Cook on high heat and quickly
 - d. Slowly cook in simmering water
- D 4) At what internal temperature must chicken be cooked so that it is safe to eat?
- a. 155 degrees F
 - b. 165 degrees F
 - c. 175 degrees F
 - d. 185 degrees F
- A 5) How do you blanch vegetables?
- a. Immerse for a short time in boiling water
 - b. Cook lightly in butter over med heat
 - c. Soak in cold water overnight
 - d. Rub with salt before cooking
- B 6) Which of the following ingredients would you pack before measuring?
- a. Olive Oil
 - b. Salt
 - c. Brown Sugar
 - d. White Sugar
- A 7) What is Al Dente?
- a. Firm but not hard
 - b. Soft to the touch
 - c. Very hard
 - d. Very soft
- A 8) Food should be left out no more than
- a. 2 hours
 - b. 3 hours
 - c. 4 hours
 - d. 5 hours



Prep Cooks Test

D 9) Which is the improper way to thaw frozen food?

- a. In the fridge
- b. In a sink with cold water
- c. On the counter
- d. In the microwave

A 10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

B 11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

D 12) Which of the following is listed from smallest to largest?

- a. Dice, chop, mince
- b. Mince, chop, dice
- c. Chop, dice, Mince
- d. Mince, dice, chop

C 13) Which direction should pan handles be turned while cooking on the stove?

- a. Over the fire at all times
- b. Turned towards you for better control
- c. Turned towards the right or left at all times
- d. Over the countertop at all times

C 14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

B 15) Which spoon is used to remove fat from soups and stews

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

B 16) Which of the following means to cook in a small amount of fat?

- a. Season
- b. Sauté
- c. Broil
- d. Boil
- e. Fry



Prep Cooks Test

A 17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8" dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

C 18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

19) Salt & pepper are the basic seasoning ingredients for all savory recipes.

20) mince to cut into very small pieces when uniformity of size and shape is not important.

Chop



THE SERVICE
COMPANIES

SERVICE. ABOVE ALL

AARON GOLDEN

12/20/19

Cashier Test

Score / 15

B

1) A roll of quarters is worth?

- a) \$5.00
- b) \$10.00
- c) \$15.00
- d) \$20.00

...5

97%

A

2) A roll of dimes is worth?

- a) \$5.00
- b) \$4.00
- c) \$3.00
- d) \$2.00

D

3) A roll of nickels is worth?

- a) \$8.00
- b) \$6.00
- c) \$4.00
- d) \$2.00

C

4) A roll of pennies is worth?

- a) \$1.00
- b) \$0.75
- c) \$0.50
- d) \$0.25

C

5) What does POS stand for?

- a) Patience over standards
- b) Percentage of sales
- c) Point of sales
- d) People over service

10.25

6) What is the current sales tax rate in your city?

10.25?

9.5

C

7) A customer buys a bowl of soup for \$1.25, an apple \$0.90 and a soda is \$0.79. If you are given \$10.00 how much change should you give back?

- a) \$4.06
- b) \$2.06
- c) \$7.06
- d) \$5.06

B

8) A customer buys two shirts for 10.50 each and two ball caps for \$7.25 each. If you are given \$50.00 how much change should you give back?

- a) \$19.50
- b) \$14.50
- c) \$9.50
- d) \$4.50

22

D

9) A customer buys soda for \$3.75 and a hot dog for \$4.25. If you are given \$20.00 how much change should you give back?

- a) \$6.00
- b) \$8.00
- c) \$10.00
- d) \$12.00

A

10) A customer buys two hamburgers at \$3.75 each, two bags of chips at \$1.25 each, two cookies at \$2.50 each and two sodas at \$3.25 each. If you are given \$100.00 how much change should you give back?

- a) \$78.50
- b) \$58.50
- c) \$38.50
- d) \$28.50



THE SERVICE COMPANIES

SERVICE. ABOVE ALL

Cashier Test

Score / 15

A

11) Counterfeit pens should be used on which three denominations?

- a) \$20, \$50, \$100
- b) \$10, \$20, \$50
- c) \$5, \$50, \$100
- d) \$10, \$20, \$50

B

12) How many times should you count change when giving it to the customer?

- a) one
- b) two
- c) three
- d) no need to count

Question & Answer:

13) What is the minimum age for legal alcohol purchases? 21

14) What are the acceptable forms of ID for alcohol purchases? State ID / DRIVER'S LICENSE / PASSPORT

15) How many \$20 bills are in a bank band? 100



- B 1) After brewing a pot or kettle of coffee how long is the coffee good for until you need to re-brew? 4
- a) 20 minutes
 - b) 30 minutes
 - c) 60 minutes
- B 2) What are the basic ingredients of a Latte?
- a) Milk, Espresso, Whipped Cream
 - b) Espresso, Steamed Milk
 - c) Water, Espresso, and Foam
- A 3) When making cup of tea for a customer, how long should you tell the customer to let the tea bags steep?
- a) 2 minutes
 - b) 4 minutes
 - c) 5 minutes
- C 4) When steaming milk for a beverage, what temperature should you steam the milk to? 73%
- a) 150-160 degrees
 - b) 190-200 degrees
 - c) 120-130 degrees
- A 5) Once an Espresso Shot has been pulled from an Espresso machine, how long do you have to mix the shot with other liquid before the shot goes bad?
- a) 8 seconds
 - b) 20 seconds
 - c) 10 seconds
- B 6) What do you do if a customer says their latte does not taste like there is espresso in it?
- a) Tell them you made the drink according to the recipe so it should be fine
 - b) Apologize to the customer, then add another shot of espresso to their drink and encourage the customer to return
 - c) Apologize to the customer and remake their drink according to standards
 - d) Walk away and have another barista remake their drink
- B 7) You can re-steam milk ____?
- a) Only Once
 - b) Never
 - c) Sometimes
 - d) Always
- B 8) What is the proper ratio of coffee grounds to water?
- a) 2 Tablespoons coffee to 6oz water
 - b) 2 Tablespoons coffee to 8oz water
 - c) 1 Tablespoon coffee to 6oz water
 - d) 2 Teaspoons coffee to 8oz water
- C 9) A customer requests a non-dairy coffee beverage and you are out of soy, what actions do you take?
- a) Make their drink with regular milk and hope they do not notice
 - b) Apologize and ask the customer to come back tomorrow
 - c) Apologize and inform the customer we are out of soy, and offer a beverage alternative
 - d) Inform your manager we are out of soy



THE SERVICE COMPANIES

SERVICE. ABOVE ALL

Barista Test

Score / 15

B

10) Decaffeinated coffee is 100% caffeine free?

- a) True
- b) False

C

11) What are the basic ingredients in a cappuccino?

- a) Coffee, Milk, Foam
- b) Espresso, Foam
- c) Espresso, Steamed Milk, Foam
- d) Espresso, Cream, Foam

A

12) What is a café au lait?

- a) Coffee, Steamed Milk
- b) Coffee, Cold Milk
- c) Coffee, Cream, Sugar
- d) Espresso, Cold Milk

C

13) What does "half caf" mean?

- a) Half cream and half regular milk
- b) Half as much coffee as normal
- c) Half regular and half decaf coffee

A

14) What does it mean when a customer requests their cappuccino "dry"?

- a) Less milk and more foam
- b) No milk and lots of foam
- c) Extra foam
- d) No foam and no milk

B

15) What is an Americano?

- a) Regular drip coffee
- b) Espresso with water
- c) Coffee with cream
- d) Iced coffee