

12/30  
Mon 10:30(404) 808-8975 cell  
Roderick.Wimberly@gmail.com**SUMMARY OF  
QUALIFICATIONS:**

Passionate culinary professional with over 15 years of experience working in a wide variety of restaurants. Strong skills in kitchen management and staff training. A dedicated leader who is known for motivating culinary staff. Team player with proven ability to learn and implement new systems quickly and efficiently. Detail-oriented, self-starter who works well under pressure.

**EXPERIENCE:**

4/17 – 7/17

**LINE COOK****Black Walnut Cafe, Alpharetta, GA**

- Ensured that all meals were made in a timely fashion using recipes set forth by the company.
- Trained line cooks, maintained proper sanitation, and adhered to health codes.

8/16 – 4/17

**CHEF****Ted's Montana Grill, Cumming, GA**

- Served as precision-timing line cook and provided line training for 3-4 staff.

4/16 – 8/16

**LAWN SERVICE TECHNICIAN****Scott's Lawn Service, Duluth, GA**

- Provided excellent customer service and answered all customer questions about lawn care.
- Treated lawns for weeds and disease to foster thicker grass growth and overall health.

7/15 – 4/16

**PREP COOK****Bonefish Grill, Johns Creek, GA**

- Prepared food to assist the line and prepared salads, sauces, dressings, and desserts.
- Assisted Kitchen Manager with ordering based on usage and produce and dairy quality.
- Pressure washed and sanitized back doc to keep in line with health code standards.

11/14 – 7/15

**KITCHEN MANAGER / CHEF****The Rustic Couch, Duluth, GA**

- Set up kitchen of new restaurant, introduced new recipes, and established line flow procedures.
- Planned catering events, boosted breakfast menu, and sampled new vendor products for recipes.
- Hired, trained, and motivated kitchen staff and handled operational problems such as staff absenteeism and underperformance.

1/15 – 7/15

**BUSCUIT MAKER****Hardee's, Roswell, GA**

- Prepared fresh, hot, quality biscuits according to company recipes, procedures and standards with strict adherence to safe food handling procedures.

9/14 – 1/15

**TRAINING SPECIALIST****DesignComm, Inc., Alpharetta, GA**

- Wrote questions to test learner knowledge of various topics for online curriculum.

12/11 – 9/14

**LEAD LINE COOK****Taco Mac, Alpharetta, GA**

- Completed prep work, set up cook's station, and maintained product presentation and quality.
- Set up equipment, verified stock, cleaned equipment, and prepared food items to specifications.
- Trained over 10 new line cooks and managers on back of house policies, inventory, par levels, procedures, and key music and sporting events.

**EDUCATION:**

Industrial Systems Technology, Lanier Tech, Oakwood, GA, Fall 2012

Electrical Diploma, Everest Institute, Decatur, GA, Graduated Fall 2011

High School Diploma, Fayetteville Tech, Fayetteville, GA, Graduated May 1994

## Grill Cooks Test

B

19) Which of the following best describes the process of Caramelization?

- 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

L

20) What temperature should chicken be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

S

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)

equal parts flour and fat used as a ~~thickens~~  
thickening agent

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

butter is slowly heated until all ~~the water~~ has been removed, it is used to make food more flavorful

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

1. bechamel
- 2.
- 3.
- 4.
- 5.

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

to season a grill is to give it a non stick surface by ~~coating~~ heating a layer of fat burn on it.

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

egg

clarified butter

lemon

pe cayenne pepper

**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

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