

# Adrian Perry

## **kitchen staff**

Houston, TX 77002

perryandrian861@gmail.com

+18327101173

Authorized to work in the US for any employer

## Work Experience

### **Cafe Express**

Food Service - Houston, TX

January 2013 to April 2018

- Worked in a fast paced environment
- Prepped my station daily to better meet the needs of menu
- Followed all recipe to company standards to better provide guests with a quality product
- Worked in a team orientated place

### **Utility**

Boston Market - Houston, TX

February 2011 to July 2013

PREPARED AND COOKED ROTISSERIE CHICKEN

### **Steward**

Luby's - Houston, TX

November 2008 to January 2011

- Responsible for breakdown, loading and unloading, and sorts of all dishes.
- Washed, stacked and store all cleaned items in an organized safe manner.
- Ensured all breakages and chipped items are removed from circulation and inventoried.
- Guaranteed a clean and safe work environment.
- Transported garbage from kitchen areas to designated disposable areas.

### **Cook/Prep**

Wyatt's Cafeteria - Houston, TX

January 1989 to June 1995

Preformed various tasks in the kitchen, preparing food and ingredients, operating and cleaning kitchen equipment such as food warmers, grinders and mixers, working on plate preparation, and maintaining cleanliness of kitchen and service areas.

- Ensured guests and team members have a spotless, clean and safe environment and equipment, including Cleaned dishes, silverware, glassware, utensils, pots and pans, etc.
- Maintained sparkling cleaned restrooms and grounds.
- Stocking the restocking supplies for servers and cooks.

## Education

## **Bachelor of Science in Economics**

Sam Houston State - Huntsville, TX

December 1988

### **Skills**

- Kitchen Staff
- Food Prep
- Team Member
- Servsafe
- Food Service
- Expo

### **Certifications and Licenses**

#### **Food Handler**

#### **Assessments**

##### **Reliability — Familiar**

December 2019

Tendency to be dependable and come to work.

Full results: [https://share.indeedassessments.com/share\\_to\\_profile/971cd99a14054a5e177d1c961cfaa268](https://share.indeedassessments.com/share_to_profile/971cd99a14054a5e177d1c961cfaa268)

##### **Cooking Skills: Basic Food Preparation — Completed**

September 2019

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

Full results: [https://share.indeedassessments.com/share\\_to\\_profile/68fba051d96e37a76e57c5be62a6471beed53dc074545cb7](https://share.indeedassessments.com/share_to_profile/68fba051d96e37a76e57c5be62a6471beed53dc074545cb7)

##### **Personality: Hard-Working — Expert**

October 2019

Measures a candidate's tendency to be rule-abiding, well-organized, hard-working, confident, and think before acting.

Full results: [https://share.indeedassessments.com/share\\_to\\_profile/e6e5f3840e84e181640941cead2d40d1eed53dc074545cb7](https://share.indeedassessments.com/share_to_profile/e6e5f3840e84e181640941cead2d40d1eed53dc074545cb7)

##### **Food Service: Problem Solving Skills — Expert**

September 2019

Measures a candidate's ability to use logical approaches when solving problems in a restaurant context.

Full results: [https://share.indeedassessments.com/share\\_to\\_profile/01f127b592f55533399fe3ea5339c9a0eed53dc074545cb7](https://share.indeedassessments.com/share_to_profile/01f127b592f55533399fe3ea5339c9a0eed53dc074545cb7)

##### **Cooking Skills: Basic Food Preparation — Completed**

June 2019

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

Full results: [https://share.indeedassessments.com/share\\_to\\_profile/793733399892891faf089bfc9725935beed53dc074545cb7](https://share.indeedassessments.com/share_to_profile/793733399892891faf089bfc9725935beed53dc074545cb7)

### **Food Safety — Highly Proficient**

June 2019

Proper food handling, storage, and equipment use for preventing the spread of foodborne illness.

Full results: [https://share.indeedassessments.com/share\\_to\\_profile/a2363c417375e876651238a1657e3ba1eed53dc074545cb7](https://share.indeedassessments.com/share_to_profile/a2363c417375e876651238a1657e3ba1eed53dc074545cb7)

### **Memorization & Recall Skills — Proficient**

May 2019

Measures a candidate's ability to commit product or merchandise information to memory and recall at a later time.

Full results: [https://share.indeedassessments.com/share\\_to\\_profile/f888f310288cc725ca930a0a9afdc09deed53dc074545cb7](https://share.indeedassessments.com/share_to_profile/f888f310288cc725ca930a0a9afdc09deed53dc074545cb7)

### **Reliability — Highly Proficient**

May 2019

Measures a candidate's tendency to be dependable and come to work.

Full results: [https://share.indeedassessments.com/share\\_to\\_profile/603cbd95b56b19d4b1980c0273fb572feed53dc074545cb7](https://share.indeedassessments.com/share_to_profile/603cbd95b56b19d4b1980c0273fb572feed53dc074545cb7)

### **Attention to Detail — Completed**

May 2019

Identifying differences in materials, following instructions, and detecting details among distracting information.

Full results: [https://share.indeedassessments.com/share\\_to\\_profile/d581a3812389db68597e869eb0193f5deed53dc074545cb7](https://share.indeedassessments.com/share_to_profile/d581a3812389db68597e869eb0193f5deed53dc074545cb7)

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

## **Additional Information**

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- Organization skills
- 15 years of collaborative team member experience
- Self-motivated and assertive
- Learn 2 Serve's Food Handler Certification of Completion
- Fast-Paced Decision Making
- Able to Multitask
- Able to use grill, deep fryer, flat grill, ovens
- Knife Skills

**Grill Cooks Test**

Adrian Ferrer  
Score / 40

**Multiple Choice Test (1 point each)**

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

30

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

D 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

H 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

H 12) A gallon is equal to \_\_\_\_\_ ounces

- a) 56
- b) 145
- c) 32
- d) 128

S 13) How many cups are in a quart?

- a) 2
- b) 4
- c) 6
- d) 8

H 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

H 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

H 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

H 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

**Grill Cooks Test**

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

20) What temperature should chicken be cooked to?

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

21) What temperature should ALL ground meat be cooked to?

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

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)  
IS Red Gravy or Brown used For Gumbos etc

24) What is the process of making clarified butter, and why is clarified butter used? (3 points)  
Melting used For Buns + Breads

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

1. Bechamel
2. Voulouté
3. Tomato
4. Hollandaise
5. Aspic

26) What does it mean to season a grill and why is this process important? (3 points)  
TO OIL and Keep It Seasoned to Enhance flavor.

27) What are the ingredients in Hollandaise sauce? (5 points)  
Egg, Yolk, Cream,