



## **RAYMOND FLOYD**

(424) 248-7279

CHEFANDNOD247@GMAIL.COM

### **PROFESSIONAL PROFILE**

#### **CULINARY**

- \* Completed 10-week professional cook training program studying moist and dry heat cooking methods, knife skills, kitchen terminology, stocks and sauces, kitchen best practices, and safety and sanitation procedures.
- \* Assisted with preparation and plating of varied meals for approximately 140 café guests during kitchen practicum.
- \* Collaborated with head chef and teammates to ensure timeliness of meal services at Bread and Roses Café.
- \* Followed safe food handling procedures and guidelines while engaged in food preparation and service
- \* Recruited interns and managed kitchen production team for MACY'S Culinary Council and Amoretti World Pastry Championship.
- \* Led culinary event staff at CaterSource event in Las Vegas
- \* Experience with High Volume Catering, Grill, Fry, Stove, Ovens, CombiOven, Steamer

#### **WORK EXPERIENCE**

**SUR LA TABLE**, LA, CA Kitchen Assistant October 2013 - Current  
**LAWRY'S THE PRIME RIB**, Beverly Hills, CA Cook/Prep May 2019 - Current  
**BELMONT VILLAGE SEN CENTER**, Rancho Palos Verdes, CA Line Cook Sep 2016 - Mar 2018  
**NORDSTROM (BLUE STOVE)**, Los Angeles, CA Line Cook May 2016 - Feb 2017  
**MUD HEN TAVERN (SUSAN FENIGER)**, CA Line Cook June 2015 - July 2016  
**MICHAEL'S**, Santa Monica, CA Prep Cook (Extern) October - November 2013  
**BREAD AND ROSES CAFÉ**, Venice, CA Prep & Line Cook (Volunteer) September - October 2013  
**BUFFALO WILD WINGS**, LA, CA Line Cook March 2013 - March 2014  
**CULINARY BUTLER**, Los Angeles, CA Media PM/R&D January 2011 - Current

#### **STAGE(S)**

**GROUNDWORK CAFE**, Venice, CA Prep Cook January 2014  
**WOLFGANG PUCK** Hollywood, CA Prep Cook (Catering) April 2017  
**NEUE HOUSE** Hollywood, CA Prep Cook (Catering) May 2017

#### **EDUCATION AND CERTIFICATIONS**

**ST. JOSEPH CENTER CULINARY TRAINING PROGRAM**, Venice, CA September-November 2013  
Certificate of Training **SERVSAFE FOOD PROTECTION MANAGER CERTIFICATION**, Venice, CA September 2013  
**LANDMARK (GRADUATE)** Culver City, CA March 2019

#### **COMPUTER AND LANGUAGE SKILLS**

- \* Proficient in Mac and PC Environments; Experience with a variety of Microsoft and Adobe Products.
- \* Speaks and Understands Spanish
- \* Understands ingredients in Ethnic cuisines (Latin, Italian, Asian)





THE SERVICE  
COMPANIES

SERVICE. ABOVE ALL

RAYMOND FLOYD  
424 248-7279

## Grill Cooks Test

### Multiple Choice Test (1 point each)

- a 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~~ c 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
- b 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
- a 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

38  
40 -

-2  
95%

TEST\_Grill Cook (rev. 2013.07.31)





## 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
- a 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

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

TEST\_Grill Cook (rev. 2013.07.31)



**Grill Cooks Test**

b

- 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

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)

COMBINATION OF FLOUR TO FAT. USED FOR GUMBO OR GRAMY. USUALLY A BASE THICKENER

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

REMOVE THE FAT SOLIDS FROM LIQUID PORTION OF MELTED BUTTER. CLARIFIED ~~IS~~ BUTTER IS USED BECAUSE OF ITS HIGHER TEMPERATURE/SMOKE POINT

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

1. BECHAMEL
2. HOLLANDAISE
3. ESPANGOLE
4. VELOUTÉ
5. TOMATO

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

CLEAN AND APPLY OIL OR YOU CAN RUB OREGANO ON IT TO AVOID STICKING/RUST AND FOR REGULAR MAINTENANCE

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

EGG YOLK, A PINCH OF CAYENNE, LEMON, BUTTER