

## Grill Cooks Test

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

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

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

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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

D. 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

## 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

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)

A Roux is a base for sauces.

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

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

1. Brown Roux
2. Hollandaise
3. Tomato
4. White Roux
5. Espagnole

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

Oil the grates, to prevent meat from sticking to grill.

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

Eggs, Butter



**Servers Test**

**Multiple Choice**

D. 1) Food is served on what side with what hand?  
 a) On the left side with the left hand  
 b) On the left side with the right hand  
 c) On the right side with the left hand  
 d) On the right side with the right hand

A. 2) Drinks are served on what side with what hand?  
 a) On the left side with the left hand  
 b) On the left side with the right hand  
 c) On the right side with the left hand  
 d) On the right side with the right hand

A. 3) Food and drinks are removed on what side with what hand?  
 a) On the left side with the left hand  
 b) On the left side with the right hand  
 c) On the right side with the left hand  
 d) On the right side with the right hand

A. 4) What part of a glass should you handle at all times?  
 a) The stem  
 b) The widest part of the glass  
 c) The top

D. 5) When you are setting a dining room how should you set up your tablecloths?  
 a) Neatly and evenly across the tables  
 b) The creases should all be going in the same directions  
 c) The chairs should be centered and gently touching the table cloth  
 d) All of the above

D. 6) If you bring the wrong entrée to a guest what should you do?  
 a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn  
 b) Inform the guests that you will bring the correct entrée once everyone else in the dining room is served  
 c) Try to convince the guests to eat what you brought them  
 d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

**Match the Correct Vocabulary**

D. Scullery  
G. Queen Mary  
A. Chaffing Dish  
F. French Passing  
B. Russian Service  
F. Corkscrew  
C. Tray Jack

A. Metal buffet device used to keep food warm by heating it over warmed water  
 B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)  
 C. Used to hold a large tray on the dining floor  
 D. Area for dirty dishware and glasses  
 E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored  
 F. Used to open bottles of wine  
 G. Style of dining in which the courses come out one at a time

3

4

(t)

2

H

3

H

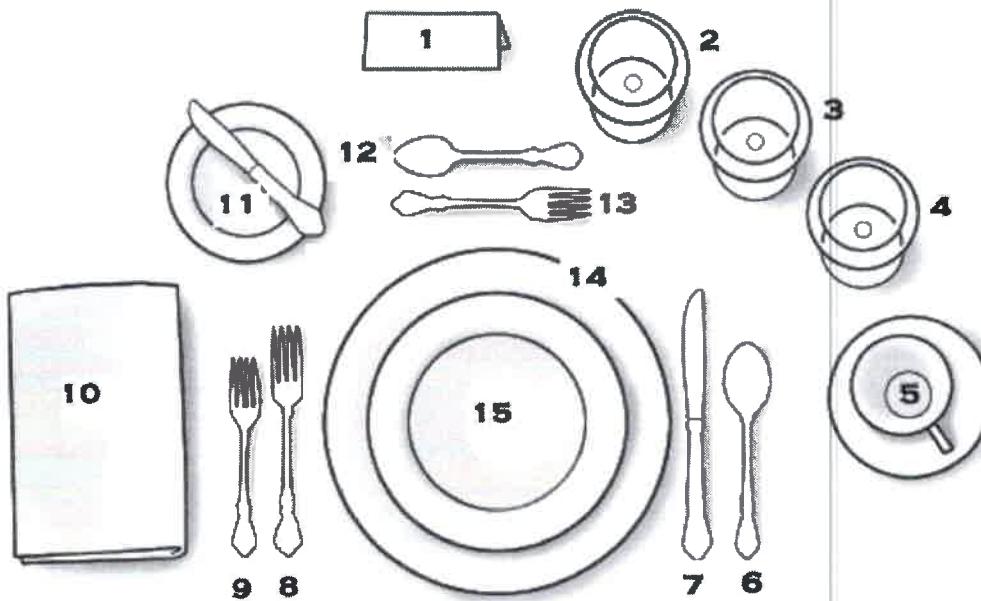
H

H

H

H

**Servers Test**



**Match the Number to the Correct Vocabulary**

<u>10</u>	Napkin	<u>8</u>	Dinner Fork
<u>11</u>	Bread Plate and Knife	<u>5</u>	Tea or Coffee Cup and Saucer
<u>1</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>12</u>	Teaspoon	<u>3</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>6</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>4</u>	Wine Glass (White)
<u>2</u>	Water Glass		

**Fill in the Blank**

1. The utensils are placed 6 4 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cognac
3. Synchronized service is when: The meal is served in a clock sequence.
4. What is generally indicated on the name placard other than the name? TABLE NUMBER
5. The Protein on a plate is typically served at what hour on the clock? 9 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Ask if they have food allergies.



# DAVID C. TAYLOR

632 N. Britannia Street  
Los Angeles, CA 90033  
(213) 276 - 5156  
[onedavidtaylor600@gmail.com](mailto:onedavidtaylor600@gmail.com)

## Resume of Qualifications

Experienced Security Guard and Veteran, with a diverse background and strong work ethic to support a company's business goals.

### Employment:

6/2014 to 5/2015	Handyman - <b><i>Self Employed</i></b>	Los Angeles, CA
8/2013 to 6/2014	Security Guard - <b><i>FIVE STAR Security Services</i></b>	Houston, TX
8/2013 to 6/2014	Lead Cook - <b><i>ARAMARK Sports &amp; Entertainment</i></b>	Houston, TX
8/2012 to 6/2014	Lead Cook - <b><i>U. Of H. Dining Services</i></b>	Houston, TX
3/2011 to 8/2012	Lead Maintenance Tech - <b><i>McDONALD'S</i></b>	Citrus Heights, CA
1/2009 to 3/2011	C-7 Low Voltage Contractor - <b><i>T.E.C. Wiring</i></b>	Houston, TX
1/2007 to 1/2009	FSR II - <b><i>GTECH CORP</i></b>	Sacramento, CA
4/2006 to 1/2007	Sales Manager - <b><i>THE OLIVE GARDEN</i></b>	Roseville, CA
3/2005 to 4/2006	General Manager - <b><i>DENNY'S</i></b>	Carmichael, CA
1/2003 to 3/2005	HSI Tech II - <b><i>COMCAST/XFINITY</i></b>	Roseville, CA
9/1999 to 1/2003	Service Tech - <b><i>PACIFIC BELL/SBC</i></b>	San Rafael, CA
1/1998 to 9/1999	EMT-1 - <b><i>AMERICAN MEDICAL RESPONSE</i></b>	Concord, CA
3/1989 to 1/1998	Field Supervisor - <b><i>BUG POLICE EXTERMINATING</i></b>	Cypress, CA
4/1988 to 3/1989	Security Guard – <b><i>UNIVERSAL PROTECTION SERVICES</i></b>	Pinole, CA

### Education & Training:

2015: Security Officer Training Program, E. San Gabriel Valley ROP(LACOE) ( <i>Certificate of Completion</i> )	Los Angeles, CA
2014: ServSafe Foodhandlers Card ( <i>Certificate of Completion</i> )	Houston, TX
2009: C-7 Specialty Contractor-Low Voltage( <i>CSLB License</i> )	Sacramento, CA
2000: Computers & Fiber Optics Technician( <i>Certificate of Completion</i> ): AESA Fairfield, CA	
1998: Solano Community College <i>Coursework toward Associate of Science Degree</i> <i>Certificate:EMT-1/Ambulance Driver</i>	Fairfield, CA
1988: CA GUARD CARD,BSIS Clearance-Renewed 1990	
1986: Diploma, Robert E. Lee High School	Houston, TX

### Military Service:

<b>U.S.AIR FORCE RESERVES</b>	Travis AFB, CA
E-3 Air Cargo Specialist(1/1988 to 11/1995)	

