

Grill Cooks Test

Score 31 / 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

(a)

7790

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

a 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

C 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

C 12) A gallon is equal to _____ ounces

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

b 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

O 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

O 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

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- D 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)
It's a thick sauce, that can be
either used for flavoring or to
thicken a sauce

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

Y

- 25) What are the 5 mother sauces? (5 points)
1. Tomato sauce
2. Bechamel
3. Hollandaise
4. Y
5. Y

- 26) What does it mean to season a grill and why is this process important? (3 points)
removes burnt taste, so whatever is grilled
will have richer flavor.

- 27) What are the ingredients in Hollandaise sauce? (5 points)
lemon juice, egg yolks, & melted butter & real wine

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OBJECTIVE

- Acquire a position in the hospitality industry or customer service environment.

SKILLS

- Fluent in Spanish and English
- Hard worker, who is always eager to learn and improve skills
- Organized and highly motivated
- Problem solver and multitasker
- Team player with good attitude
- Works best in food presentation

EXPERIENCE

Rubios Fresh Mexican Grill

Line cook

Manager: Karla (626)449-3013

Pasadena, CA - 04/2016-Current

- In charge of opening kitchen for night shift
- Works line 1 on prepping the meal
- Line 2 working on presentation, setting up plate and sending it out
- Makes sure all orders are out in a certain time
- Once a week washes dishes
- Preps sauces and other ingredients needed for when opening the am shift

Pappas Artisanal

Food prep/Cooks help/Dishwasher

Supervisor: Matt Phong (909)596-5050

La Verne, CA - 02/2015-09/2015

- In charge of prepping all meats/ chicken
- Cut and fried chips, also made sauces
- Wash pots and pans
- Assist cooks with extra help

Santa Anita Family Services

Office Assistant

Supervisor: Danae Powers (626)263-5670

Pomona, CA - 10/2014-12/2014

- Processed forms and applications
- Filed documents
- Organized meetings in different locations
- Made phone calls to potential recruiters
- Managed operating machines: Fax, Copier, and Scanner
- Answered phone and took clients orders

EDUCATION

Citrus College

Major: Criminal Justice

Azusa, CA.

02/2016 - Current

Azusa Adult School - GED

Glendora, CA 07/2015

