

Grill Cooks Test

Score 39 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 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
- 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

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

c

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)

1:1 Butter and flour. Used to thicken sauce or for base for soup

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

Heat butter until milk is separated. ~~Doesn't~~ Doesn't burn as fast.

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

1. Hollandaise
2. Bouillongaise
3. Bechamel

A.
B.

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

Y

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

egg yolk & clarified butter

Jasmine Kim

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PERSONAL SUMMARY

I am an individual that is enthusiastic about the culinary industry and unafraid to venture into the unfamiliar. I have a quiet disposition yet can easily motivate my fellow team members into action and give direction when necessary. I love to learn, am not afraid to ask questions, make difficult decisions and accept constructive criticism.

EXPERIENCE

Le Brunchic Prep & Line Cook Dec. 2014 – Nov. 2015 | Seoul, South Korea

- Decided daily salad, pasta and soup for lunch special every weekday.
- Prepared and made ingredients that were needed in the menu.
- Checked and ordered ingredients that were needed the next day.
- Made sure all the meals that were on the bill were out to the customers.
- Maintained hygienic workstations to ensure industry standard of cleanliness

Fell+Cole Gastronomic Ice Cream Sep. 2013 – March 2014 | Seoul, South Korea

- Produced the ice cream and ordered and organized ingredients and utensils that were used for the ice cream.
- Made sure the ice cream were sent to other store branches.
- Maintained hygienic workstations to ensure industry standard of cleanliness.

Tombola Prep & Line Cook June 2012 – June 2013 | Seoul, South Korea

- Decided daily salad and soup for lunch special.
- Prepared and made all the ingredients that were needed in the menu.
- Maintained hygienic workstations to ensure industry standard of cleanliness.

Spannew Prep & Line Cook Dec. 2010 – Jan. 2012 | Seoul, South Korea

- Prepared and made all the ingredients that were needed in the menu.
- Checked and ordered ingredients to the food distributor and managed receipts.
- Maintained hygienic workstations to ensure industry standard of cleanliness.

RELATED EXPERIENCE

Externship Program at Le Cordon Bleu College of Culinary Arts, Pasadena, CA

- Occidental College Bakery July 2008 – September 2008

NOTABLE SKILLS

- Fluently bilingual in Korean and English
- Ability to operate and thrive under pressure
- Attentive to detail
- Fast learner
- Self-motivated
- Good communicator

EDUCATION

Le Cordon Bleu College of Culinary Arts, Pasadena, CA July 2007 – July 2008

Associate of Occupational Studies Degree

CERTIFICATIONS

CALIFORNIA eFoodhandlers Basic Food Safety Valid from 5/8/2016 – 5/8/2019