

# Juan Williams 2019 Resume

**Full name:** Juan Tavorus Williams

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## Employment History

- Mario's Pizzeria and Restaurant (2016)

*Responsibilities:*, dishwasher, bike delivery driver, food preparation, grill cook.

*Location:* 77-09 37th ave, Jackson heights, NY 11372

*Phone number:* 718-446-8879

*Supervisor(s):* Giovanni Spatola, Lourdes Spatola.

•Piedmont Driving Club

(2017- present)

Position : Food Prep, Stewarding.

Location: 1215 Piedmont Ave, Atlanta GA

Phone number : 404-875-2565

Supervisor: Terry Little, Jay Yarborough

## References:

Adrian Courtland

400 Roberts Drive, Riverdale GA, 30274

770-994-4045

Benita Robertson

7728 Mt. Zion Blvd. Jonesboro, Ga, 30236

770-478-2855

Please feel free to contact all references!

Multiple Choice (1 point each)

1) A gallon is equal to \_\_\_\_\_ounces  
a. 56  
b. 145  
c. 32  
d. 128

2) Mesclun are what type of vegetable?  
a. Roots  
b. Beans  
c. Salad Greens  
d. Spices

3) What does the term braise mean?  
a. Sear quickly on both sides  
b. Slowly cook in covered pan with little liquid  
c. Cook on high heat and quickly  
d. Slowly cook in simmering water

4) At what internal temperature must chicken be cooked so that it is safe to eat?  
a. 155 degrees F  
b. 165 degrees F  
c. 175 degrees F  
d. 185 degrees F

5) How do you blanche vegetables?  
a. Immerse for a short time in boiling water  
b. Cook lightly in butter over med heat  
c. Soak in cold water overnight  
d. Rub with salt before cooking

6) Which of the following ingredients would you pack before measuring?  
a. Olive Oil  
b. Salt  
c. Brown Sugar  
d. White Sugar

7) What is Al Dente?  
a. Firm but not hard  
b. Soft to the touch  
c. Very hard  
d. Very soft

8) Food should be left out no more than  
a. 2 hours  
b. 3 hours  
c. 4 hours  
d. 5 hours

(C13)

A

C

17) What is a Julien cut?

A  b Food cut into long thin strips then turned and cut into a 1/8' dice  
c. Food diced into finely chopped and uniform pieces  
d. Cutting and peeling into oblong seven sided football like shapes

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

a. Sweat  
b. Boil  
c. Roast  
d. Grill

Fill-in the Blank (1 point each)

*Salt n pepper*

19) Garlic & Paprika are the basic seasoning ingredients for all savory recipes.

20) Mince: to cut into very small pieces when uniformity of size and shape is not important.

**Grill Cooks Test**

**Score** / 40

Multiple Choice Test (1 point each)

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

(32)

2) The recommended temperature for your refrigerator is...

- a) 45°F
- b) 50°F
- c) 40°F
- d) 20°F

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

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

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

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

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

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

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

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

12 23) What is a roux and what is it used for? (2 points)

A roux is typically used when making either a gravy or sauce, especially using flour, can be used in Mac and cheese ~~always a base sauce with flour~~

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

13 Separating the milk and the fat contents of butter, leaving only the fat useful for high temp cooking and adding flavor

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

- 1. Hollandaise ✓
- 2. Tomatoe ✓
- 3. Veloute ✓
- 4. Espagnole ✓
- 5. Bechamel ✓

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

Now to treat the grill in oil and high heat to make succ

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

15 egg yolk, lemon juice, butter, herbs