

Name Snenick Rachal

Servers Test

Score / 35

Multiple Choice

- d 1) Food is served on what side with what hand? (3)
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- d 2) Drinks are served on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- a 3) Food and drinks are removed on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- a 4) What part of a glass should you handle at all times?
- The stem
 - The widest part of the glass
 - The top
- d 5) When you are setting a dining room how should you set up your tablecloths?
- Neatly and evenly across the tables
 - The creases should all be going in the same directions
 - The chairs should be centered and gently touching the table cloth
 - All of the above
- a 6) If you bring the wrong entrée to a guest what should you do?
- Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 - Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
 - Try to convince the guests to eat what you brought them
 - Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

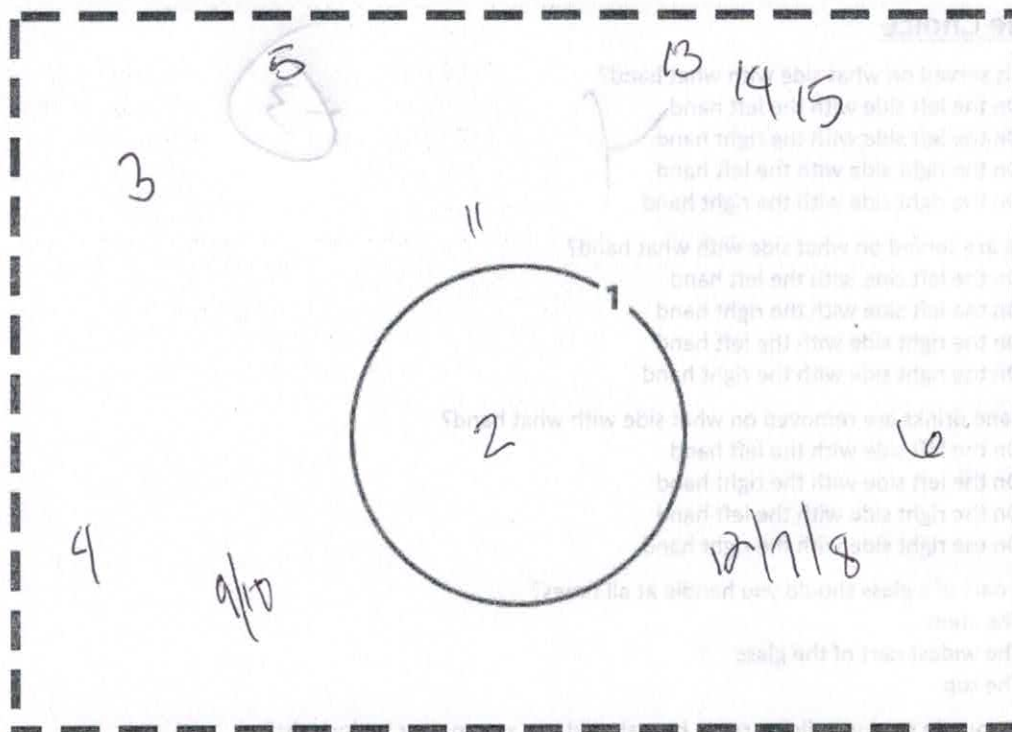
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> Queen Mary | 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) |
| <u>X</u> Chaffing Dish | C. Used to hold a large tray on the dining floor |
| <u>G</u> French Passing | D. Area for dirty dishware and glasses |
| <u>B</u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | F. Used to open bottles of wine |
| <u>C</u> Tray Jack | G. Style of dining in which the courses come out one at a time |

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Servers Test

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Draw a formal place setting containing all of the following:

- | | | |
|---|-----------------------------|---------------------------------|
| 1. Service Plate | 7. Teaspoon | 13. Water Glass |
| 2. Salad Plate | 8. Soup Spoon | 14. Red Wine Glass |
| 3. Bread Plate & Knife | 9. Salad Fork | 15. White Wine Glass |
| 4. Napkin | 10. Dinner Fork | |
| 5. Name Place Card | 11. Dessert Fork | |
| 6. Tea/Coffee Cup & Saucer | 12. Dinner Knife | |

Fill in the Blank

- The utensils are placed 2 1/2 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sugary Snacks
- Synchronized service is when: its needed for small gourmet meals functions
- What is generally indicated on the name placard other than the name? Product
- The Protein on a plate is typically served at what hour on the clock? 6
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
let the kitchen or cook know ASAP.

Prep Cooks Test

Score 11 / 20

Multiple Choice (1 point each)

- d 1) A gallon is equal to _____ ounces
- a. 56
 - b. 145
 - c. 32
 - d. 128
- c 2) Mesclun are what type of vegetable?
- a. Roots
 - b. Beans
 - c. Salad Greens
 - d. Spices
- b 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
- b 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
- a 5) How do you blanch 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
- c 6) Which of the following ingredients would you pack before measuring?
- a. Olive Oil
 - b. Salt
 - c. Brown Sugar
 - d. White Sugar
- a 7) What is Al Dente?
- a. Firm but not hard
 - b. Soft to the touch
 - c. Very hard
 - d. Very soft
- a 8) Food should be left out no more than
- a. 2 hours
 - b. 3 hours
 - c. 4 hours
 - d. 5 hours

(a) (SS)

Prep Cooks Test

- b 9) Which is the improper way to thaw frozen food?
- a. In the fridge
 - b. In a sink with cold water
 - c. On the counter
 - d. In the microwave
- c 10) Which of the following can you use to put out a grease fire?
- a. Baking Soda
 - b. Baking Powder
 - c. Flour
 - d. Water
- c 11) What is the temperature range of the danger zone?
- a. 25-135
 - b. 40-140
 - c. 50-160
 - d. 30-130
- c 12) Which of the following is listed from smallest to largest?
- a. Dice, chop, mince
 - b. Mince, chop, dice
 - c. Chop, dice, Mince
 - d. Mince, dice, chop
- c 13) Which direction should pan handles be turned while cooking on the stove?
- a. Over the fire at all times
 - b. Turned towards you for better control
 - c. Turned towards the right or left at all times
 - d. Over the countertop at all times
- c 14) When you poach something, you cook it with what?
- a. Noodles
 - b. Vegetables
 - c. Liquid
 - d. Oil
- c 15) Which spoon is used to remove fat from soups and stews
- a. Basting Spoon
 - b. Ladle
 - c. Slotted Spoon
 - d. Portion Spoon
- b 16) Which of the following means to cook in a small amount of fat?
- a. Season
 - b. Sauté
 - c. Broil
 - d. Boil
 - e. Fry

Prep Cooks Test

- c 17) What is a Julien cut?
- a. Food cut into long thin strips, matchstick
 - 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
- a 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)

- 19) 4 & 4 are the basic seasoning ingredients for all savory recipes.
- 20) Chop: to cut into very small pieces when uniformity of size and shape is not important.

Shenick Rachael

PREP COOK

Busser

Server

Dishwasher

Acrobat

Acrobat

17) What is a julien cut?

a. Thin cut into long thin strips, matchstick

b. Thin cut into long thin strips, then turned and cut into a 1/8" dice

c. Thin dice, then 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 stirring over low heat until

a. Sweet

b. Soft

c. Roast

d. Cook

Fill in the blank (1 point each)

19) _____ are the basic seasoning ingredients for all savory recipes.

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

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Objective

Seeking work with prestige or with the potential for leadership! Searching for a facility or family who needs a dedicated person. Wants to leave a memory and make a difference in someone's life. My objective is to give a piece of life.

Skills & abilities

Great with working with children and disabled. Love to assemble products. On point with guarding things/people. Follows orders correctly. Organizing and take care of financial transactions. Ability to clean cook bathe groom and dress a patient. Flexible and sensitive to patients needs. Residential/commercial cleaning. Also licensed in driving a forklift, uses a two way radio/dispatching. Phone skills, customer service, record keeping, and filing.

Employment history

Hilton Garden Inn 1/2017-7/2017

Hilton Garden Grill (prep cook) (line cook)

1stClass Event staffing 03/2017-current

Server/Busser/Bartender/Dishwasher/Cashier/Barista/Room Service

Culinary Staffing Service 01/2017-03/2017

Server/Busser/Bartender/Dishwasher

American Apparel 6/2014-12/2016

Knitting Department
Machine Operator

Diamond Resorts International 5/2014

Sales and Customer Service Las Vegas, NV

Timeshares Sales Agents, Sold timeshare to Customer who were willing to enjoy a timeshares experience. Followed all of the duties as a sales woman. Maintained and updated Customers account while under pressure. Assisted in training new sales employees and cross trained with different departments.

Home Medix 10/2011

Long Beach, CA
Receptionist/File Clerk

Elderly care specialist 5/2010

IHSS Mr. Hamilton Los Angeles CA

Bill payment, scheduling and property management. Dietary and range of motion therapy. Household duties bed prep cooking cleaning walk and feed patients pets if any. Academic and computer skills tutoring. Provide patient with help walk exercising and moving in and out of bed. Turn and reposition bedridden patients. Provide patient care by supplying and emptying bedpans.

Receptionist/Office Manager 6/2010

Premier Financial ALD group Inglewood. CA

Examine gates doors and windows to determine security. Prepare reports and routine. Daily patrolling on foot or on vehicle to assure the security of assigned area. Provided escort services to visitors and customers. Keep an eye and report irregularities. Perform routine checks of emergency call boxes to ensure proper function.

Elderly Care Specialist 1/2005

IHSS Ms. Tezano Lancaster, CA

Provide physical therapy and on CPR, Check blood level. Help with daily functions hair clothes bathing etc. provide massage therapy. Help keep records of financial transactions. Records and bill payment. Assist doctors with treating the patient.

Sales Associate 1/2003

His and Hers Boutique Inglewood, CA

Engaged in opening and closing duties. Filled in merchandise on selling floor. Developed visual displays to increase customer volume. Strong sales and customer service. Exceeded weekly sales goals. Advise customers regarding payment and policies to complete accurate changes. Maintain knowledge of current sales.

Education

2004-2005 Dental Assistant – American career college Los Angeles, CA

2006-2007 Cosmetology – Western Beauty Institute Lancaster, CA

2000 -2002 Crenshaw High School Los Angeles, CA

2017 Bartenders License

2017 Food Handler's Card

2017 ABC Alcohol and Beverage Certified

2017 Current IHSS Certified

