

# Terence E. Brinson

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**OBJECTIVE:** Former US Army Airborne Combat Engineer seeking Apprentice, Electrician Trainee Position

**TRAINING:** Electrician Trainee effective Aug 29, 2017, current ET status can be verified.

- The ability to read and understand electrical single line blueprints.
- Familiar with hand bending, raceways and fittings
- Knowledge of tools and equipment and how to safely use them.
- Ability to perform strenuous physical activities over long periods of time
- Understands osha regulations

**WORK EXPERIENCE:**

**Airborne Combat Engineer, US Army**

**Jan 13 - June 16**

I jump out of planes, construct fighting positions, fixed/floating bridges, obstacles and defensive positions. Prepare and install firing systems for demolition and explosives. Place and detonate explosives to clear road and river obstacles. Detect mines both visually and with mine detectors. Performed 24 hour security and surveillance missions. Managed a arms room full of military weapons, ammunitions and sensitive items. Accelerated promotions and multiple awards.

**Food Handler, Paramount's Great America**

**Feb 12 - Nov 12**

Cook and serve food in restaurants and a picnic grove.

**High school program, CHAMPS**

**Fall 08 - Spring 12**

Stands for culinary, hospitality and management preparations. I learn how to cook in a small group and manage a restaurant. My 1st year learned the cooking basics, 2<sup>nd</sup> year started cooking, 3<sup>rd</sup> year cooked and served the schools café, 4th year I did a draft of how my own restaurant would be and how I would run it.

**Truck loader, Oldcastle Glass and Metal**

**Fall 16 - Summer 17**

Worked from 7 to 7 and sometimes even longer. And managed loading glass and metal making sure that everything fits and gets loaded on time and trucks are done for them to leave on time.

**REFERENCES:** Available upon request.

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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

D 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 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

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

B 8) Food should be left out no more than

- a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

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

B

10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

D

11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

D

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

A

15) Which spoon is used to remove fat from soups and stews?

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

C

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**

B

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

C

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) Salt & pepper 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.

