

# *6/5 or May 5/98* **Melvin Battle**

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## **OBJECTIVE:**

To obtain a position within a growing company which will utilize my diverse experience in Culinary Art to the fullest with room for advancement and growth.

## **HIGHLIGHTS OF SKILLS:**

- ◊ Knowledge of health and safety codes and regulations.
- ◊ Experienced in safe operations of commercial food service equipment, including deep fryers, ovens, cooktops, and slicers.
- ◊ Ability to follow recipes, instructions, and guidelines.

## **Relevant Skills & Experience**

### *Banquet*

- ◊ Catered banquets for up to eighty people set up banquet rooms and buffet took drink orders and served food.
- ◊ Prepared salads, sandwiches, appetizers, entrees, and hot food.
- ◊ Cleaned and bussed banquet area.

### *Food Prep*

- ◊ Gained familiarity with braising, breading, fat frying, and grilling.
- ◊ Cooked all house orders and set up and cleaned equipment for daily food preparation.
- ◊ Cut, trimmed, and boned meats cleaned and prepared vegetables and fruits assembled and accurately measured ingredients.

### *Organization & Management Skills*

- ◊ Did inventory to order kitchen supplies.
- ◊ Received inspected and stocked supplies.
- ◊ Prioritized prepping duties to meet deadlines in a fast – paced environment by maintaining a safe, sanitary, and orderly work place.
- ◊ Managed a group of peers to insure that duties were completed as assigned.

## **WORK EXPERIENCE:**

Ace Soul Food – Line Cook	Atlanta GA
Sons Soul Food – Line Cook	(07/2002-11/2011)
S&S Cafeteria – Kitchen Manager	Atlanta GA
Piccadilly – Prep Cook & Cook	(11/1994-03/1998)
Marrott Kitchen – Cook	Atlanta GA
Morrison Cafeteria – Cook & Kitchen Manager	(05/1992-11/1994)
	(09/1989-05/1992)
	(12/1986-09/1989)

## **REFERENCES:**

Available upon request

## Prep Cooks Test

*Melvin Bott*

### Multiple Choice (1 point each)

D 1) A gallon is equal to \_\_\_\_ ounces

a. 56

b. 145

c. 32

d. 128

A 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

185 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. Immense 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

C 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

## Prep Cooks Test

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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) \_\_\_\_\_ & \_\_\_\_\_ are the basic seasoning ingredients for all savory recipes.

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

**Multiple Choice Test** (1 point each)

C 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

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

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

A 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

A 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

A 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

A 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

SERVICE ABOVE ALL

D 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

165 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)

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

MILK FAT, SEPARATE THE MILK SOLIDS AND  
WATER FROM THE BUTTER, POP CORN

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

1. BECHAMEL
2. VELOUTE
3. ESPAGNOLE
4. HOLLANDAISE
- 5.

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

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

4 EGG YOLK, LEMON JUICE  
1/2 CUP UNSALTY BUTTER, TABASCO