

Name: Jeongbeen Eom (JB)
Telephone: 1(213) 357 8992
E-mail: jeongbeen19@gmail.com
Education: 2011-2014
Architectural Engineering at
Kaiserslautern University
2010
Industrial Design at
Sookmyung Women's University

Languages: English, German, Korean

Personal Attributes:

Outgoing, Friendly, Trustworthy, Dedicated, Hardworking

Work History:

- Korean Traditional Tea Café in Seoul, South Korea** *Dec 2010 / Oct 2011*
Customer service, handling money, greeting customers at the front counter, making beverages, cleaning tables.
- Heras Bistro in US military base, Seoul, South Korea** *Jan 2012 / Dec 2012*
Kitchen hand, preparing food, making beverages.
- Hyundai Mobis in Frankfurt, Germany** *Feb 2014 / Jun 2014*
Secretary, taking calls from international customers, front desk.
- Ratymnon Hostel in Crete, Greece** *Jul 2014 / Sept 2014*
Volunteering, tidying rooms, checking guests in, handling money, providing friendly customer service.
- Brau House in Kaiserslautern, Germany** *Jan 2015 / Jun 2015*
Breakfast healthy food chef, prep ingredients.
- Sam Sam in Melbourne, Australia** *Mar 2016 / Jun 2016*
Cashier, taking orders and handling money correctly, exemplary customer service.
- The More the Better in St. Kilda, Melbourne, Australia** *Jun 2016 / Dec 2016*
Bartender, Hall manager, stock management, cashier..
- Hikaru in Beerwah, Australia** *Dec 2016 / Oct 2017*
Fusion Japanese chef, Sushi roll maker, deep frying, curry, donburi, prep ingredients.

Fusion Japanese chef, sushi roll maker, deep frying, curry, donburi, temp ingredient

Hikari in Beerwah, Australia Dec 2016 \ Oct 2017

Bar tender, Hall manager, stock management, cashier.

The More the Better in St. Kilda, Melbourne, Australia Jun 2016 \ Dec 2016

Cashier, taking orders and handling money correctly, exemplary customer service.

Sam Sam in Melbourne, Australia Mar 2016 \ Jun 2016

Breakfast healthy food chef, prep ingredients.

Brau House in Kaiserslautern, Germany Jan 2015 \ Jun 2015

Volunteering, tidying room, checking guests in, handling money, providing friendly customer service.

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Korean Traditional Tea Cafe in Seoul, South Korea Dec 2010 \ Oct 2011

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Seokmyung Women's University

Industrial Design at

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Kaiserslautern University

Architectural Engineering at

2011-2014

Education:

E-mail:

jeongbeen13@gmail.com

Telephone:

1(213) 357 8932

Name:

Jeongbeen Eom (18)

Prep Cooks Test

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 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
- _____ 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
- _____ 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

Prep Cooks Test

- _____ 10) Which of the following can you use to put out a grease fire?
- a. Baking Soda
 - ☒ b. Baking Powder
 - c. Flour
 - d. Water
- _____ 11) What is the temperature range of the danger zone?
- a. 25-135
 - ☒ b. 40-140
 - c. 50-160
 - d. 30-130
- _____ 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
- _____ 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
- _____ 14) When you poach something, you cook it with what?
- a. Noodles
 - b. Vegetables
 - ☒ c. Liquid
 - d. Oil
- _____ 15) Which spoon is used to remove fat from soups and stews
- a. Basting Spoon
 - b. Ladle
 - ☒ c. Slotted Spoon
 - d. Portion Spoon
- _____ 16) Which of the following means to cook in a small amount of fat?
- a. Season
 - b. Sauté
 - ☒ c. Broil
 - d. Boil
 - e. Fry
- _____ 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
- _____ 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)

Prep Cooks Test

- 19) pepper & salt 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.

Grill Cooks Test

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

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

10) Food-handling gloves must be changed frequently and also:

- a) After handling garbage
- b) After every break
- c) After picking things up off the floor
- d) Between handling raw and cooked foods
- ☒ e) All of the above

11) A Julienne is:

- a) to cut food into 1 inch X 1 inch cubes
- b) A cooking method using high heat
- ☒ c) To cut food into 1/8 X 1/8 slices
- d) A rough cutting method producing oblong shapes

12) A gallon is equal to _____ ounces

- a) 56
- b) 145
- c) 32
- ☒ d) 128

13) How many cups are in a quart?

- a) 2
- ☒ b) 4
- c) 6
- d) 8

14) A Chiffonade is:

- ☒ a) To slice an herb or leafy vegetable into thin ribbons
- b) To de bone a fish
- c) Another name for parchment paper
- d) To cook food in liquid, or at just below the boiling point

15) Potentially hazardous hot foods must be maintained at an internal temperature of _____ or higher to be safe

- ☒ a) 145° F
- b) 135° F
- c) 160° F
- d) 180° F

16) Which of the following explains the process of poaching?

- a) Poke poultry on the thickest part in order to make sure it's tender
- b) To cook food in an oven that has reached 350° F
- c) Cook gently in water that is hot but not boiling (160°-180°)
- ☒ d) Submerge protein in boiling liquid to speed cooking time

17) If a recipe calls for 16 oz of mirepoix, how many ounces of onion, celery, and carrots do you need?

- ☒ a) 8 oz of celery, 4 oz of onion, 4 oz of carrot
- b) 4 oz of celery, 8 oz of carrot, 4 oz of onion
- c) 4 oz of celery, 8 oz of onion, 4 oz of carrot
- d) 2 oz of celery, 10 oz of carrot, 2 oz of onion

18) Which of the following best describes braising?

- 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

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

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

gravy, soups. to make thick.

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

to melt fat

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

1. tomato sauces
- 2.
- 3.
- 4.
- 5.

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

to get rid of meat's bad smell, and to add

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

Some flavor

