

# **Karen Mativa**

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## **Summary**

1 year exp in Retail and Customer Service. outgoing and detail oriented. I am proficient at building and maintaining professional relationships. Im a very hard working person, very dedicated to my job, employees and customers. Work in a very fast pace environment. Reliable and a quick learner. Great communication skills. I have 1 year experience in Concession stands, server, busser, cook, kitchen

## **Education**

### **Long Beach Jordan High School**

High School Diploma  
Graduated June 2006  
I graduated with 4.7gpa and was awarded Excellent Achievement

## **Employment History**

### **Walmart**

Cashier  
October 2015 – January 2016  
cashiering, front end zoning, great communication skills, people person, retail, opening cash registers, training, go back from front to back zones

### **Walmart**

Customer Service Rep  
January 2016 – December 2016  
Assisting Customers with returns, Great Communication skills, Great people skills, open Cash and closed registers, training

### **Forever 21 factory**

picking, packing, data entry  
January 2017 – November 2017  
Picking, packing,, labeling, data entry, scanning and stocking. I work hard everyday and is a team player. I am dedicated to my work and peers.

### **F&B Innovations (levy)**

Cashier, concession stands  
December 2017 – Present  
i work events for the rosebowl, staple center, and convention center. i work as a cashier, Lead, Server, Busser, kitchen, cook, concession stands. Great communication skills. POS experienced. Pick up cash and drop cash.

## **Hobbies & Interests**

I excel at teamwork and have leadership skills. Very fit and enjoy different challenges.

## **Professional Skills**

Communication Skills: Advanced  
Ability to work under pressure: Expert  
Dependability: Expert

## **References**

**Felicia Jones**  
Supervisor  
F&B Innovations

(213) 926-8004  
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**Elijah Holmes**  
Co-Workers  
Staffing  
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# Karen Mativa Prep Cooks Test

## 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 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

A 8) Food should be left out no more than

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

C 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

A

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

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

B

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

C

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

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

D

16) Which of the following means to cook in a small amount of fat?

- a. Season
- b. Sauté
- c. Broil
- d. Boil
- e. Fry

A

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

F

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) salt & pepper 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.



Multiple Choice

B 1) Food is served on what side with what hand?  
 a) On the left side with the left hand  
 b)  On the left side with the right hand  
 c) On the right side with the left hand  
 d) On the right side with the right hand

C 2) Drinks are served on what side with what hand?  
 a) On the left side with the left hand  
 b) On the left side with the right hand  
 c)  On the right side with the left hand  
 d) On the right side with the right hand

B 3) Food and drinks are removed on what side with what hand?  
 a) On the left side with the left hand  
 b)  On the left side with the right hand  
 c) On the right side with the left hand  
 d)  On the right side with the right hand

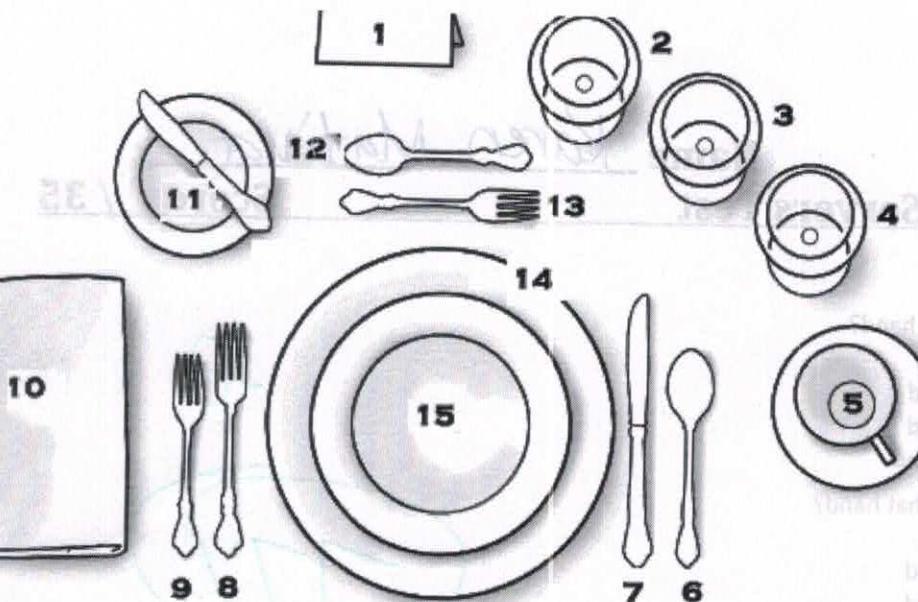
A 4) What part of a glass should you handle at all times?  
 a) The stem  
 b) The widest part of the glass  
 c) The top

D 5) When you are setting a dining room how should you set up your tablecloths?  
 a) Neatly and evenly across the tables  
 b) The creases should all be going in the same directions  
 c) The chairs should be centered and gently touching the table cloth  
 d)  All of the above

D 6) If you bring the wrong entrée to a guest what should you do?  
 a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn  
 b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served  
 c) Try to convince the guests to eat what you brought them  
 d) 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>C</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>A</u>	Chaffing Dish	C. Used to hold a large tray on the dining floor
<u>B</u>	French Passing	D. Area for dirty dishware and glasses
<u>G</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>E</u>	Tray Jack	G. Style of dining in which the courses come out one at a time



Score / 35

Match the Number to the Correct Vocabulary

8	Dinner Fork
5	Tea or Coffee Cup and Saucer
7	Dinner Knife
2	Wine Glass (Red)
9	Salad Fork
14	Service Plate
3	Wine Glass (White)

10 Napkin  
 11 Bread Plate and Knife  
 1 Name Place Card  
 12 Teaspoon  
 13 Dessert Fork  
 6 Soup Spoon  
 15 Salad Plate  
 4 Water Glass

Fill in the Blank

1. The utensils are placed 12 1' inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? water and sugar
3. Synchronized service is when: elegant style for small gourmet service in concert!
4. What is generally indicated on the name placard other than the name? Date seat number!
5. The Protein on a plate is typically served at what hour on the clock? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? go to back and get it and talk to the supervisor