

Musa Musa

3853 50th St Apt #7 · San Diego, CA, 92105
619.549-4705 · Osmanmusa59@yahoo.com

- Call availability
- Cook/ Dishwashing
- Prep - cook
- Late am
- Uniform
- Needs FHC
- Orientation thru team

SUMMARY OF SKILLS AND QUALIFICATIONS

- Dedicated, punctual, organized and eager to learn new skills
- Excellent verbal and written communication skills
- Flexible team player who thrives in fast-paced, ambiguous environments
- Fluent in English, Kizugawa, and Somali, proficient in Spanish and Swahili

EMPLOYMENT EXPERIENCE

Amazon

San Diego, CA

Warehouse Operations Associate

2016

- Performed organizing duties in fast-paced sorting facility
- Provided operational services in a variety of positions

Ace Parking

San Diego, CA

Parking Attendant Cashier

2016

- Operated customer service center for parking facility
- Handled guest transactions and troubleshooting/maintaining equipment
- Managed guests conflicts to meet facility rules and regulations

PBS Pool

San Diego, CA

Pool Technician Assistant

January, 2015 - March, 2015

- Provide superior guest services to meet a variety of needs
- Performed technical maintenance and assessments of pools
- Repaired and rebuilt heater systems; handled chemicals to industry standards

Hotspurs USA U18

San Diego, CA

Assistant Coach

March, 2015 - December 2015

- Coached and counseled team skills, cooperation and communication to youth
- Performed sports coaching and skills development
- Provided one-on-one counseling to youths

EDUCATION

Grossmont College

San Diego, CA

Criminal Justice - Completion anticipated fall 2017

Southwestern College

San Diego, CA

Criminal Justice

December, 2015

REFERENCE

Dean - Owner

Jeff Applebaum

PBS Pools Ltd

Hotspurs USA

619-990-0996

619-726-4820

dean@pbspools.com

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)