

## Resume of Terrill L. Clark-Falkquay

### CONTACT INFO:

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### OBJECTIVE:

\*To obediently follow each task and fulfill what is instructed in reasonable time.

### EDUCATION:

\*The Raven School 143 Forest Service Rd. #233 New Waverly, TX 78155 GED Certificate 2014

\*Gulf Coast Trades Center 143 Forest Service Rd. #233 New Waverly, TX 78155 Building Trades Certi., OSHA card, Safety Award, Power Tools Test

### PROFESSIONAL EXPERIENCE:

\*Alpine Haus German Restaurant Cook/Dish pit 251 S. Seguin Ave. New Braunfels, TX 78130  
March/2015-February/2016 (owner) Frank Hammond 830-302-6881 (manager) Lauren P. 830-302-6956 (Restaurant#) 830-214-0205

Responsibilities but not limited to: started in dish pit for 5 months where I cleaned/sanitized and placed each dish/item back in kitchen for use while maintaining a clean work environment, then got a raise in pay to move to the kitchen for heavy prep work before serving hours and was expected to hold a line of tickets thru cooking on a flattop grill, stove, and steam table then plate each order for serving.

\*Chevron #12 Cashier 696 N. Mollison Ave. El Cajon, CA 92021 January 26, 2017/May 9, 2017  
(Manager) Mary M. 619-396-5287 (District Man.) Nolan Alfaro 714-984-3384 (station#) 619-447-4760

Responsibilities but not limited to: worked full time; 8hr shifts behind the register maintaining a clean store, finishing counts on merch., authorizing gas pumps, restocking store and coolers, money management, e.t.c

\*USA Gasoline Cashier 7974 University Ave. La Mesa, CA 91942 June 2017/December 10<sup>th</sup> 2018  
(Manager) Bill 619-770-8328 (store#) 619-461-2364

Responsibilities but not limited to: currently working part time; work a little over 30hrs/week plus overtime. Maintaining a clean working environment while assisting customers, stocking 2x/week during graveyard, and completing shift assignments throughout shift with time of completion.

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## 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) Salt & Pepper are the basic seasoning ingredients for all savory recipes.
- 20) Diced : to cut into very small pieces when uniformity of size and shape is not important.  
chop