

# 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 5months where I cleaned/sanitized and placed each dish/item back in kitchen for use whiles 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 whiles assisting customers, stocking 2x/week during graveyard, and completing shift assignments throughout shift with time of completion.

9  
**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 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
- 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