

✓ Thurs @ 1:30 P
8/8/19

Shaniqua Slaughter

(404)437-2880

Shaniqua.Slaughter@gmail.com

Objective:

Motivated and dedicated professional with expertise in client relations and problem-solving. Proven track record of success in administrative and organizational tasks. Demonstrates expert insight and proficiency in following policies and procedures. Skilled and collaborative team player with experience in coordinating, planning and supporting daily operations.

Skills:

Microsoft Word
Telephone Etiquette

Problem Solving
Time Management

Critical Thinking
Microsoft PowerPoint

Work Experience:

02/2019-Present

HSS Staffing Agency-Atlanta, GA/W Midtown, Server Assistant

Completing all opening and closing duties, such as setting tables, cleaning tables, stock glassware, and all paper supplies. Maintain cleanliness and condition of work area.

05/2012-01/2019

Customer Service Agent, TBI Airport Management, Atlanta, GA

Provide Security Checkpoint Queue Management, monitor checkpoint operations, and assist with passenger divesting and re vesting required, Welcome visitors and provide information about the airport facilities, service, and amenities, Perform other duties related to Customer Service operations activities as needed

05/2011-05-2012

Airline Passenger Services and Greeter, AirServ Corporation, Atlanta, GA

Assisting passengers with luggage and carry on items, providing wheelchair service throughout the airport.

Educational Background:

03/2010-09/2011 **Certificate**, TCU Advance Training Program/Atlanta, GA

08/2009-04/2010 **Certificate**, Atlanta Job Corps, Business and Finance/Atlanta, GA

09/2002-06/2005 **Diploma**/Wilson High School/Tacoma, WA

Prep Cooks Test

Score 14 / 20

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 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
- X A 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
- X A 8) Food should be left out no more than
- a. 2 hours
 - b. 3 hours
 - c. 4 hours
 - d. 5 hours

Prep Cooks Test

✓ 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

✓ 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

✗ D 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

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

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

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

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

Prep Cooks Test

✓ 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

✓ A 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)

✓ 19) Salt & Pepper are the basic seasoning ingredients for all savory recipes.

✓ 20) uneven: to cut into very small pieces when uniformity of size and shape is not important.