

Azim Williams

Home Inspector - AW Home Inspectors

Conyers, GA 30013

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A highly proactive individual with in-depth knowledge of state guidelines for inspecting homes, to secure a position as a Home Inspector, to use background in examining electrical, plumbing and insulation systems as an efficient Home Inspector.

Work Experience

Home Inspector

AW Home Inspectors - Conyers, GA

January 2015 to Present

- * Conduct inspections of newly built or previously owned homes, condominiums, apartments, and other residential properties.
- * Examine structural quality, home systems and features including roofing, exterior, attached garage or carport, foundation, interior plumbing, electrical and heating and cooling system
- * Full Point Inspections

Special Education Teacher

Southwest DeKalb County High School - Decatur, GA

July 2011 to January 2015

- * Worked with students who have a wide range of learning, mental, emotional, and physical disabilities.
- * Develop Individualized Education Programs (IEP) for each student.
- * Discuss student's progress with parents, teachers, counselors and administrators, supervise and mentor teacher assistants who works with students with disabilities and prepare and help students transition from grade to grade and after graduation.

Southwest Keys - Conyers, GA

January 2007 to January 2011

Juvenile Tracker (Supervisor)

- * Provided service to youth who are involved in the court system and Juvenile Probation.

- * Conduct face to face contacts at various locations with youth assigned, Manage behaviors through the use of programmatic and individual structure.

- * Examine case file to become familiar with youth history and keep up to date in an accurate and timely manner.

Teacher

Rockdale County High School - Conyers, GA

December 2006 to January 2011

- * Plan lessons in various subjects, assess students to evaluate their abilities, strengths and weakness and teach an entire class or in small groups.

Prep Cooks Test

Score 13 / 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

d ✓

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

d

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

✓ D

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

Prep Cooks Test

d 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

c 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

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

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

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

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

V

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.

✓ DICES

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