

Eya Dokey

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Summary:	Experience warehouse and assembly line worker finding work in custodial/janitorial work. Dependable and hard worker willing to be trained.	
Experience:	TJX Companies Decatur, GA	
	Rapid Pack	July 17, 2018-Present
	<ul style="list-style-type: none">• Packaging, loading and unloading of warehouse products in assembly line	
	Self-employed Stone Mountain, GA	
	Hair braider	2013-2018
	<ul style="list-style-type: none">• Braid hair for clients	
	La Deliverance	Togo
	School Secretary	2006-2012
	<ul style="list-style-type: none">• Handled payments from students and gave receipts• Made copies for exams and assignments• Managed cleaning crew for the school	
Education:	<i>Prudencio</i> Finished grade 11	Togo
Languages:	French, English	
References:	Available upon request.	

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

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)

19) & _____ are the basic seasoning ingredients for all savory recipes.

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