

Naomi Mbalanda

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become employed in the customer service representative sector.

Authorized to work in the US for any employer

Work Experience

Fuel Clerk

Kroger Stores - Duluth, GA
June 2019 to Present

- I work in the fuel center. I have to pay much attention to detail.
- Handle Debit and cash transactions
- Ensure the safety of everyone in the fuel center.

Sales Representative and Key holder

Pink Clove - Tucker, GA
February 2018 to January 2019

Managed money and supervised clothing transactions

- Gave customers fashion advice
- Kept the working environment neat
- Helped build confidence of the customer

CSR - Customer Service Representative

Marco's Pizza - Tucker, GA
December 2016 to December 2017

- Prepared adequate nourishment in a fast pace manner
- Distinguished all items on the make line properly and thoroughly
- Handled Cash and Debit Transactions

Cashier

Food Depot - Norcross, GA
May 2016 to November 2016

Manage money and supervised transactions

- Provided superb customer service for Food Depot
- Maintained a clean and organized working environment

Light Coordinator

Meadowcreek High School - Norcross, GA
November 2016

Planned and organized light settings of a theatrical show

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

Prep Cooks Test

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) Salt & pepper are the basic seasoning ingredients for all savory recipes.

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