

# 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 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

~~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

X 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)

X 19) Salt & pepper are the basic seasoning ingredients for all savory recipes.

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