

Lekisha Davis

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PROFESSIONAL PROFILE:

- Strong background in Customer Service, retail, and hospitality services.
- Flexible in multiple tasking; work well under pressure.
- A motivated and self-directed team player; able to easily build rapport with team members.

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EDUCATION:

Oakdale High School, Oakdale, LA 71463 1996 – 2000
High School Diploma:

American Intercontinental University, Atlanta, GA 30328 2018 – in progress
B.A. Business Administration

CAREER ACCOMPLISHMENTS:

Snow White Cleaning, Atlanta, GA 30087 2013 – 2017
Custodial Cleaning Services

Walmart Stores, Dunwoody, GA 30328 2017 – 2018
Maintenance:

World Market, Dunwoody, GA 30328 2017 - 2018
Stocker

Westin Atlanta, Atlanta, GA 30303 2018 – current
Utilities/Stewarding

OTHER SKILLS & EXPERIENCES:

Trained in shipping and receiving goods; warehouse and manufacturing temp work; writing; sports (track and softball); real estate training (in process); custodial work

Multiple Choice (1 point each)

- ~~1~~ 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
- ~~2~~ 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~~ 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
- 2 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~~ 6) Which of the following ingredients would you pack before measuring?
- a. Olive Oil
 - ☒ b. Salt
 - c. Brown Sugar
 - d. White Sugar
- 2 7) What is Al Dente?
- ☒ a. Firm but not hard
 - b. Soft to the touch
 - c. Very hard
 - d. Very soft
- ~~8~~ 8) Food should be left out no more than
- a. 2 hours
 - b. 3 hours
 - c. 4 hours
 - ☒ d. 5 hours

Prep Cooks Test

9 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

10 10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- ☒ c. Flour
- d. Water

11 11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- ☒ c. 50-160
- d. 30-130

12 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

13 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

14 14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- ☒ d. Oil

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

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

16 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

- 2
- 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
- b
- 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.