

Jermaine Finley
309 Tree Terrace Parkway, Lithia Spring, GA 30122
Jfinle1413@gmail.com (347)-692-9925
Professional Experience:

Security

Allied universal Security Manhattan, NY November, 2018 - Present

- Maintain a listing of all tenants, staff and visitors on the job site.
- Escorting visitors to the office.
- Securing entrance area.
- conduct searches using hand held metal detector wand.
- Hourly patrols of the perimeter and maintaining a log of every update.
- Maintain Fire Watch and tenant/staff safety activity.
- Emergency Sprinkler tracker.
- Monitoring Fire safety exits.
- Prevent and report physical altercations .
- Report any hazards on site.

Security

Supreme security Manhattan, NY April, 2018 - November, 2018

- Maintain a listing of all vehicles, deliveries and visitors on the job site
- Escorting visitors to the construction office.
- Securing entrance area during non operating hours.
- Inspection of exterior fencing checking for security breaches.
- Maintain watch over equipment.
- Maintain watch over office trailers.
- Emergency Security Officer coverage.
- Fire Watch and safety activity
- Emergency Sprinkler tracker
- Traffic And Control
- Report hazards to construction supervisor

Cashier

D'Agostino's Manhattan, NY November, 2017 - January, 2018

- Handle cash transactions with customers using cash registers
- Scan goods and collect payments
- Issue receipts, refunds, change or tickets
- Redeem stamps and coupons
- Make sales referrals, cross-sell products and introduce new ones
- Resolve customer complaints, guide them and provide relevant information
- Greet customers when entering or leaving establishments
- Maintain clean and tidy checkout areas
- Keep reports of transactions
- Bag, box or wrap packages

Training/ Certification;
OSHA-10 Certificate
CPR/AED First Aid Training
NYS Security License
Education:
High School Diploma
Certificate of Fitness - S-60
Certificate of fitness - F-01

Jermaine Finley
309 Tree Terrace Parkway, Lithia Spring, GA 30122
Jfinle1413@gmail.com (347)-692-9925
Professional Experience:

Multiple Choice (1 point each)

C

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

b

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

b

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

C

6) Which of the following ingredients would you pack before measuring?

- a. Olive Oil
- b. Salt
- C. Brown Sugar
- d. White Sugar

A

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

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

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

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

D 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

D 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

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

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

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

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

C 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 c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

C 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 c. Roast
- d. Grill

Fill-in the Blank (1 point each)

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

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