

Jermaine Finley  
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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

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Professional Experience:

Multiple Choice (1 point each)

- C 1) A gallon is equal to \_\_\_\_\_ ounces  
a. 56  
b. 145  
C c. 32  
d. 128
- C 2) Mesclun are what type of vegetable?  
a. Roots  
b. Beans  
C c. Salad Greens  
d. Spices
- b 3) What does the term braise mean?  
a. Sear quickly on both sides  
b 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 b. 165 degrees F  
c. 175 degrees F  
d. 185 degrees F
- 5) How do you blanch vegetables?  
a 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 c. Brown Sugar  
d. White Sugar
- A 7) What is Al Dente?  
a 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 a. 2 hours  
b. 3 hours  
c. 4 hours  
d. 5 hours

## Prep Cooks Test

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- 8 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

## Prep Cooks Test

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- 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.