

RONI M PICKNEY

9109 Woodlyn
Houston, TX 77078
(832) 613-7355
mizzblue0083@gmail.com

Summary of Qualifications

Background includes: greeting and directing visitors, controlling gate and parking lot access, performing after-hours walking patrols of premises and door checks, writing daily activity and incident reports, answering telephones.

Work History

Harris Health System, Lyndon B Johnson, Houston, Texas

Cook

Feb 2019 to present

- Cook foods according to code standards on menus for health care facility
- Customer service while delivering food to patients in hospital
- Wash pot, pan, dishes, utensils, and other cooking equipment.
- Maintains sanitation, health, and safety standards in the work areas.

Krogers Grocery, Houston Texas

Cashier

Sept 2017 - Nov 2018

- operate cash register with quality customer service
- assist in stocking of supplies
- provided baggage assistance to customers

HISD, Houston, Texas

Aug 2009- Feb 2019

Cook Aug 28, 2009

- Check the quality of raw or cooked food products to ensure that standard met.
- Cook foodstuffs according to menus, special dietary or nutritional rest or number of portions to be served.
- Apportion and serve food to facility students and employees.
- Wash pot, pan, dishes, utensils, and other cooking equipment.
- Maintains sanitation, health, and safety standards in the work areas.
- Team lead certification: supervised up to 9 employees for different school assignments

JED Inc., Houston

Jan 01, 2008 - Dec 31, 2008

Security Officer

- Greeted and directed visitors.
- Controlled gate and parking lot access.
- Performed after-hours walking patrol of premises and door check.
- Wrote daily activity and incident reports, answered telephones.

Gail Owens, Houston TX
Security Officer

- Patrolled facility. Screened all visitors and guests of the facility.
- Travelled among facility to report any discrepancies.

Sep 21, 2008 - Oct 04, 2008

Central Home Health Service, Houston TX
Office Clerks General

Jul 02, 2002 - Jul 15, 2008

- Answered telephones and filed documents.
- Operated all office equipment including phones, copiers, and fax machines.

Pick Two Contractors, Inc., Crosby, Texas
General Laborer

May 01, 2006 - Dec 21, 2007

- Assisted skilled craftsmen on construction site.
- Moved tools and materials around construction site.
- Cleaned construction site.

Dryer's Ice Cream, Houston, Texas
Ice Cream Maker

Apr 01, 2007 - Aug 01, 2007

- Made and sold ice cream.
- Provided excellent customer service.
- Answered customers' questions regarding ice cream.

Education

Forest Brook High School, Houston, Texas
High School Diploma 2001

Occupational License or Certification

Non-Commissioned Security Guard Certification
State of Texas, Texas

Food Service Manager Certification
State of Texas, expires July 2021

ServSafe Certification State of Texas, Expires Jan 2022

Computer Skills

- Typing Speed: 30 Words Per Minute
- Data Entry Terminal (PDT, and Mainframe Terminal)
- Email Software (Outlook, and Thunderbird)
- Internet Browser (Internet Explorer, and Firefox)
- Peripheral Devices (Scanners, and Printers)

Grill Cooks Test

Score / 40

Multiple Choice Test (1 point each)

36

- B 1) How much time should you take to wash your hands with soap?
- a) 1 minute
 - b) 20 seconds
 - c) Time does not matter, water temperature does
 - d) 5 minutes
- C 2) The recommended temperature for your refrigerator is...
- a) 45°F
 - b) 50°F
 - c) 40°F
 - d) 20°F
- D 3) Food handlers must always wash their hands
- a) Before starting work
 - b) Switching between handling raw and ready-to-eat food
 - c) After going to the restrooms
 - d) All of the above
- B 4) The most important reason for having food handlers wear hair restraints is to
- a) Prevent food from getting into food handlers' hair
 - b) Prevent food handlers from contaminating their hands by touching their hair
 - c) Keep the food handlers' hair in place
 - d) None of the above
- C 5) Which of these conditions requires immediate corrective action?
- a) Packaged food items are stored at least 6 inches above the floor
 - b) Ice is being used to cool beef stew in a shallow pan
 - c) Raw meats are stored on a shelf above ready-to-eat egg salad in the walk-in cooler
 - d) Raw fish is stored above raw chicken in the walk-in freezer
- C 6) Bacteria grow best in the temperature "danger zone" which includes temperatures between?
- a) 0°F and 100°F
 - b) 32°F and 220°F
 - c) 41°F and 135°F
 - d) 39°F and 178°F
- D 7) After cutting raw chicken, what should be done before the cutting board is used for slicing onions for salad?
- a) Clean the cutting board with a wet wiping cloth
 - b) Turn the board over and use the other side
 - c) Rinse the board with running water
 - d) Wash, rinse, and sanitize the board prior to slicing the onions
- C 8) Which of the following is NOT an approved method to thaw potentially hazardous foods?
- a) In a microwave oven
 - b) During the cooking process
 - c) Under cool running water
 - d) On a clean counter, at room temperature
- D 9) Wiping cloths stored submerged in a bucket of sanitizing solution are for:
- a) Wiping spills only
 - b) Washing hands if the hand sinks are too far away
 - c) Sanitizing the blade of utensils such as knives
 - d) Maintaining moisture on the wiping cloth

Grill Cooks Test

E 10) Food-handling gloves must be changed frequently and also:

- a) After handling garbage
- b) After every break
- c) After picking things up off the floor
- d) Between handling raw and cooked foods
- e) All of the above

C 11) A Julienne is:

- a) to cut food into 1 inch X 1 inch cubes
- b) A cooking method using high heat
- c) To cut food into 1/8 X 1/8 slices
- d) A rough cutting method producing oblong shapes

D 12) A gallon is equal to _____ ounces

- a) 56
- b) 145
- c) 32
- d) 128

B 13) How many cups are in a quart?

- a) 2
- b) 4
- c) 6
- d) 8

A 14) A Chiffonade is:

- a) To slice an herb or leafy vegetable into thin ribbons
- b) To de bone a fish
- c) Another name for parchment paper
- d) To cook food in liquid, or at just below the boiling point

A 15) Potentially hazardous hot foods must be maintained at an internal temperature of _____ or higher to be safe

- a) 145° F
- b) 135° F
- c) 160° F
- d) 180° F

D 16) Which of the following explains the process of poaching?

- a) Poke poultry on the thickest part in order to make sure it's tender
- b) To cook food in an oven that has reached 350° F
- c) Cook gently in water that is hot but not boiling (160°-180°)
- d) Submerge protein in boiling liquid to speed cooking time

C 17) If a recipe calls for 16oz of mirepoix, how many ounces of onion, celery, and carrots do you need?

- a) 8 oz of celery, 4 oz of onion, 4 oz of carrot
- b) 4 oz of celery, 8 oz of carrot, 4 oz of onion
- c) 4 oz of celery, 8 oz of onion, 4 oz of carrot
- d) 2 oz of celery, 10 oz of carrot, 2 oz of onion

C 18) Which of the following best describes braising?

- a) To cook quickly in a pan on top of the stove until food is browned
- b) Process through which natural sugars in food become browned and flavorful while cooking
- c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
- d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

Grill Cooks Test

- B
- 19) Which of the following best describes the process of Caramelization?
- a) To cook quickly in a pan on top of the stove until food is browned
 - b) Process through which natural sugars in food become browned and flavorful while cooking
 - c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
 - d) To plunge food into boiling water briefly, then into cold water to stop the cooking process
- C
- 20) What temperature should chicken be cooked to?
- a) 145°F
 - b) 155°F
 - c) 165°F
 - d) 175°F
- C
- 21) What temperature should ALL ground meat be cooked to?
- a) 145°F
 - b) 155°F
 - c) 165°F
 - d) 175°F
- A
- 22) What temperature should fish be cooked to?
- a) 145°F
 - b) 155°F
 - c) 165°F
 - d) 175°F

23) What is a roux and what is it used for? (2 points)

Oil
Flour

24) What is the process of making clarified butter, and why is clarified butter used? (3 points)

Butterfat Milk solids
Water

25) What are the 5 mother sauces? (5 points)

1. Bechamel
2. Veloute
3. Espagnole
4. Hollandaise
5. Tomato

26) What does it mean to season a grill and why is this process important? (3 points)

- 1 Coat all surface of the grates
- 2 Wipe off excess oil with a paper towel

3. ~~Ignite~~ Ignite the grill and heat

27) What are the ingredients in Hollandaise sauce? (5 points)

Egg yolk, Liquid butter, lemon juice, salt, white pepper