



ACROBAT OUTSOURCING
TSC GROUP

First and Last Name: Keonice Fortune
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Working Experience:

Company Name: Behinanna Restaurant, Atlanta Georgia

Dates of Employment: _____

Job Responsibility:

- - Fry Cook
- - Prep Cook
- - Kitchen Lead - Responsible for Sauces, table & all products
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Company Name: Fox Brothers Bar & Restaurant

Dates of Employment: _____

Job Responsibility:

- - Prep Cook
- - Fry Cook
- - Sandwich makers
- - Line Cook - Food Server

Company Name: PCSI Ft. Hood, Texas

Dates of Employment: _____

Job Responsibility:

- - Line Server
- - Salad Cook
- - Desert Prep
- - Food Cook

Skills

- - Prep Cook
- - Fry Cook
- - Salad Prep
- -

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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
- D 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
- A 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
- 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

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
- 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) _____ & _____ are the basic seasoning ingredients for all savory recipes.
- 20) _____: to cut into very small pieces when uniformity of size and shape is not important.