

Aracelie Girard

Houston, TX 77055

agirard7@gmail.com

(361)244-8845

To work as part of a team to provide a consistently high standard of service in all areas

Work Experience

Event Staff

LGC Hospitality - Houston, TX

September 2019 to Present

Serve clients to the best of my ability at events

Food prep, cook, line cook, food runner, and dish washer at special events

Child Care Assistant/Family Assistant

Self Employed - Houston, TX

October 2014 to Present

Assist family with their children

Drop off and pick ups when needed

Assist children with homework

Engage in children's activities to build a positive relationship with them

Housekeeping, dishes, laundry, cooking, grocery runs

Youth Care Worker

Southwest Key Programs - San Antonio, TX

August 2011 to August 2012

Taught ESL classes to help students improve communication skills

Monitored youth throughout their daily activities

Served as a mentor to troubled youth

Sales Associate

Dillards - San Antonio, TX

2006 to 2011

Performed excellent customer service by providing a friendly environment

Offered viable professional solutions to improve sales team

Exceeded daily competitive quotas and recognized as lead sales associate

Internship

Cystic Fibrosis Foundation - San Antonio, TX

January 2010 to May 2010

San Antonio, Texas, January 2010- May 2010

• Performed qualitative observation study as an intern

• Campaigned in major event, which broke record raising \$60,000

• Assisted Event Specialist in recruiting over 900 participants

- Responsible in the acquisition of client information while maintaining relationships with prospects

Volunteer

Refugee Resettlement - Corpus Christi, TX
2008 to 2009

Volunteer

YWCA
2005 to 2006

Volunteer

Family Outreach - Corpus Christi, TX
2004 to 2005

Education**Bachelor of Arts in Sociology**

University of Texas at San Antonio - San Antonio, TX
May 2010

Additional Information**Skills:**

Self-motivated
Communication/writing skills
Perform well under pressure
Team player
Organized and goal oriented
Interpersonal skills

Multiple Choice (1 point each)

D

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

A

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

B

8) Food should be left out no more than

- a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

Prep Cooks Test

Q 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

B 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

C 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

A 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

A 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

A Fill-in the Blank (1 point each)

19) Salt & Pepper are the basic seasoning ingredients for all savory recipes.

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