

Nelson Rios

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from e10.30

12/9

Education

Putnamville High School

G.E.D., 2003

Vocational College, Graphic Arts Design, Painting, and Landscaping, 2005-2007

Experience

02/2014-Present. LGC staffing agency- houseman, security,server, bartender, janitorial

08/2017-04/2019 Mercedes Benz: Atlanta GA- floor tech and cook

03/2016-08/2017 Gwcc: Atlanta, GA: janitorial and floors

03/2015-03/2016 People ready:Atlanta, GA: Clark college cooking, cleaning

08/2014- Present Central casting: Atlanta, GA: -movies, commercials,series,films, etc-

03/2012 – 6/2014

RecycleForce

Indianapolis, Indiana : Computer Recycling Specialist:

- Sort materials such as metals, glass, wood, paper and plastics into appropriate containers for recycling and maximum value
- Dismantle components of products such as computer CPU's, televisions, flat screen monitors, and other electronic equipment
- Prepare and sort materials or products for recycling
- Package finished product for shipping
- Work in a team setting to ensure company achieved bi-weekly goal of shipping out 15,000lbs of copper and aluminum.

2009 - 2010

Prepaid Legal

Indianapolis, Indiana

Manager:

- Head of Senior and Junior Associates and team leaders.

2008

Humane Society

Indianapolis, Indiana Animal Care Technician:

- Took care of animals making sure they were in good health
- Euthanizing animals

2006 – 2007

World Mardi Gras/Circle Center Mall

Indianapolis, Indiana



Prep Cooks Test

Multiple Choice (1 point each)

12/9/15

D A

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 C

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 D

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

C 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 B

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

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

A B

7) What is Al Dente?

- a. Firm but not hard
- b. Soft to the touch
- c. Very hard
- d. Very soft

C 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

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

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

Servers Test

Multiple Choice

A B

1) Food is served on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

D B

2) Drinks are served on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

1 D

3) Food and drinks are removed on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

A B

4) What part of a glass should you handle at all times?

- The stem
- The widest part of the glass
- The top

1 D

5) When you are setting a dining room how should you set up your tablecloths?

- Neatly and evenly across the tables
- The creases should all be going in the same directions
- The chairs should be centered and gently touching the table cloth
- All of the above

1 D

6) If you bring the wrong entrée to a guest what should you do?

- Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
- Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
- Try to convince the guests to eat what you brought them
- Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

Match the Correct Vocabulary

1 D Scullery

1 B Queen Mary

1 A Chaffing Dish

X A French Passing

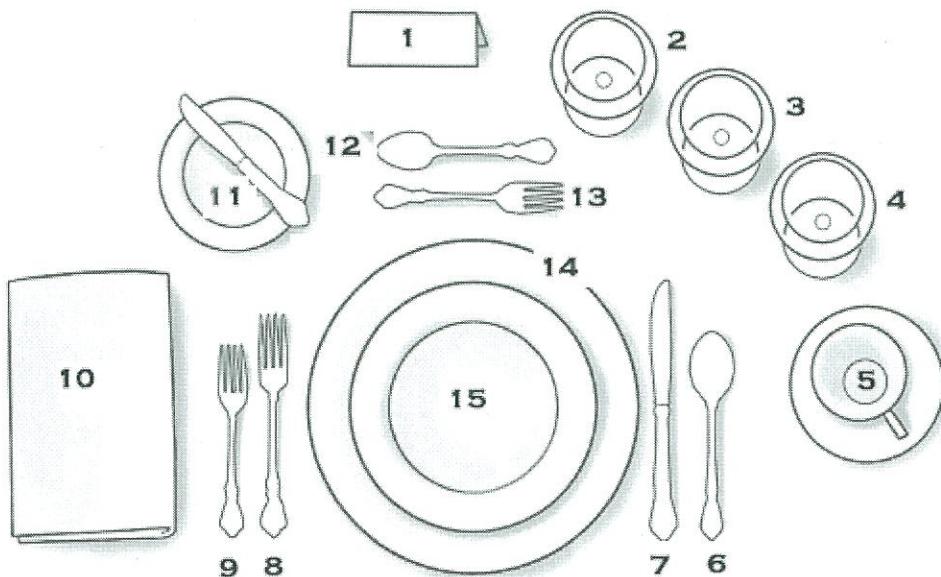
X B Russian Service

F C Corkscrew

C Tray Jack

- Metal buffet device used to keep food warm by heating it over warmed water
- Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)
- Used to hold a large tray on the dining floor
- Area for dirty dishware and glasses
- Large metal shelving unit for prepared food to be held or for dirty trays to be stored
- Used to open bottles of wine
- Style of dining in which the courses come out one at a time

Servers Test



Match the Number to the Correct Vocabulary

✓ <u>10</u>	Napkin	✓ <u>1</u>	Dinner Fork
✓ <u>11</u>	Bread Plate and Knife	✓ <u>2</u>	Tea or Coffee Cup and Saucer
✓ <u>1</u>	Name Place Card	✓ <u>3</u>	Dinner Knife
✓ <u>12</u>	Teaspoon	✓ <u>4</u>	Wine Glass (Red)
✓ <u>13</u>	Dessert Fork	✓ <u>5</u>	Salad Fork
✓ <u>10</u>	Soup Spoon	✓ <u>6</u>	Service Plate
✓ <u>5</u>	Salad Plate	✓ <u>7</u>	Wine Glass (White)
✓ <u>8</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 5 inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? Water

3. Synchronized service is when: Back to Back

4. What is generally indicated on the name placard other than the name? Company / Last Name / Foods

5. The Protein on a plate is typically served at what hour on the clock? 4pm

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Ask what they are allergic to



Bartenders Test

Score / 35

12/9/19

15

Multiple Choice (6 points)

B C 1) Carbonation _____ the rate of intoxication.

- a) Slows down
- b) Speeds up
- c) Does nothing to

B 2) What are the six most commonly used spirits?

- a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
- b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
- c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
- d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum

B B 3) You can accept an expired ID as long as all other information is correct.

- a) True
- b) False

B A 4) If someone has had too much to drink, serving them coffee will help sober them up.

- a) True
- b) False

B D 5) What are the acceptable forms of ID for Alcohol Consumption?

- a) State or Government Issued ID Card or Drivers License
- b) Passport or Passport ID Card (as long as it lists the person's date of birth)
- c) School ID or Birth Certificate
- d) A & B
- e) A, B & C

B 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.

- a) True
- b) False

Vocabulary (9 points)

Match the word to its definition

C F "Straight Up"

- a.) Used to crush fruits and herbs for craft cocktail making

C E Shaker Tin

- b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

I A "Neat"

- c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

A D Muddler

- d.) To pour $\frac{1}{2}$ oz of a liquor on top

C B Strainer

- e.) Used to measure the alcohol and mixer for a drink

C E Jigger

- f.) Used to mix cocktails along with a pint glass and ice

C G Bar Mat

- g.) Used on the bar top to gather spills

D C "Float"

- h.) Requesting a separate glass of another drink

C H "Back"

- i.) Means to serve spirit room temperature in a rocks glass with no ice

Grill Cooks Test

Score / 40

Multiple Choice Test (1 point each)

12/9/19

(8)

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

2) The recommended temperature for your refrigerator is...
 a) 45°F
 b) 50°F
 c) 40°F
 d) 20°F

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

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

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

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

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

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

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

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

20) What temperature should chicken be cooked to?
a) 145°F
b) 155°F
c) 165°F
d) 175°F

21) What temperature should ALL ground meat be cooked to?
a) 145°F
b) 155°F
c) 165°F
d) 175°F

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)

Gravy

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

churning it / softening

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

- 1.
2. IOK
- 3.
- 4.
- 5.

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

To put season on it

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

It
Mayonnaise