

19. *Leucostethus williamsi* (Baird and Girard) (Fig. 19)

1. **What is the primary purpose of the study?**
2. **What is the study's main finding?**
3. **What are the key conclusions drawn from the study?**
4. **What are the implications of the study's findings?**
5. **What are the limitations of the study?**

19. *Leucostoma* *luteum* (L.) Pers. *luteum* (L.) Pers. *luteum* (L.) Pers. *luteum* (L.) Pers.

1940-1941. The first year of the new century. The first year of the new century.

11. **Christianity Classes**
Christianity classes educate students to become leaders in
Christian service, thus educating them to the love of God.

Measurement of individual digit in the mesial forelimb, and comparison of the construction of each individual's hand.

19. **Community Improvement, Public Management and Government**
Administration, Loyola Marymount University, Loyola Marymount University, Los Angeles, California, 1970-1971.

George W. Brown in South Texas Ranches, Part I

International Training, Children's Work School, California

• **Use of the *new* *language* of *implementation***
• **Use of *new* *techniques* *entry-level* *implementation* / *helper***
• **Use of *new* *experience***
• **Use of *old* *language* / *old* *techniques* / *old* *experience***

• Inspection, maintenance & repair
• Inspection, maintenance & repair
• Inspection, maintenance & repair
• Inspection, maintenance & repair

• Inspection, maintenance & repair
• Lift operating experience
• Lift service experience

...first machine experience

Auto Body & Collision repair Vocational Institute, Redwood City, California 1977-1978

- * Auto Body & Collision repair certificate of completion
- * 600 plus hours hands-on experience
- * Basic Auto Body safety rules / helmet
- * PDR / car paint gun use, cleaning & assembly experience
- * Painter helper & painting experience
- * Primer spray gun use, cleaning & assembly experience
- * Dual Action (DA) Sander 3/16 & 5/16 experience
- * Sand paper grit knowledge & experience
- * Vehicle body / demographic experience
- * Auto buffing, finishing & detailing experience
- * Clear coat spraying experience
- * Vehicle masking experience
- * Paint mixing & color match experience

WORK EXPERIENCE

Janitorial Services - State of California, Salinas, California 1978

- * Building maintenance, sweeping, mopping & trash disposal
- * Sanitizing office areas and/or bathroom areas
- * Distributing toiletries for bathroom & office areas

Chapel Administration - State of California, California, California 1978

- * Inventory of supplies & order placement
- * Computer data entry of new attendees to services and/or removal of non-regular attendees
- * Weekly updated attendance sheets for weekly church services
- * Created computer program to track name, title, author, location & amount of 7,000 books in the chapel library
- * Re-arranged physically over 7,000 books in the chapel library by book title and last name in alphabetical order
- * Photocopying, taping & filing of chapel related documents

Elcoast Department Clerk - State of California, Redwood City, California 1978

- * Inventory, filing & order placement
- * Computer data entry of new students and/or of graduated students
- * Weekly updated attendance sheets for individual classes
- * Daily weekly & availability reports for job placement
- * Bi-monthly mailing of educational related documents

Probate Court - State of California, California, California 1978

- * Computer data entry of newly scheduled hearings and/or already hearing scheduled
- * Weekly updated scheduled hearings roster sheets
- * Photocopying & filing of counselor's hearing documents

Administrative Services - State of California, Redwood City, California 1978

- * Building maintenance, sweeping, mopping, trash disposal
- * Sanitizing office areas and/or bathroom areas
- * Distributing toiletries for bathroom & office areas

Facilities Assessment Class - Redwood Mountain Adult School, Twainholm, California
Feb. - May 2015

- Provide support to the facility manager in the following areas:
 - General cleaning of all areas including restrooms, hallways, classrooms, and common areas.
 - Cleaning of medical equipment, including dental instruments, scopes, and files.
 - Cleaning of instruments (if applicable).

Class Description - Clean Institutional Facilities Adult School, Twainholm, California
Feb. 2015 - Present

- Help medical STAFF with general sanitation and area cleaning.
- Responsible for all housekeeping duties such as trash removal, sweeping and mopping floors, cleaning of sinks, toilets, walls, windows, mirrors, desks, furniture, fixtures, and walls, linens and any other duties that may be necessary.
- Responsible for cleaning of offices, classrooms, hallways, bathrooms, and common areas.
- Assist medical STAFF with environmental responsibility for many other specific job assignments such as sterilizing and cleaning of floors, cleaning utility and maintenance, medical waste removal, cleaning and maintenance.
- Disposal of bio-hazardous waste, required by law and California Department of Public Health regulations, to dispose of body fluids, vomit, feces, urine, etc. and other body fluids and materials in accordance with the Medical Waste Management Act.
- Participation in this program has been met as required by the Industry Employment Security (IES) Work Readiness Program and the United States Department of Labor.
- Class consists approximately 2,000 On-The-Job (OTJ) hours.
- Computer ill, computer System 450 Series. Class completion includes successful passing of the below noted courses. Each course encompasses approximately 100 hours of reading and review of the study guide and successful completion of a final examination. Both components of the study guide and final examination measures full comprehension of the course content.
- 51 Cleaning Chemicals (Certificate of Completion)
- 52 Clean and Clean Floors (Certificate of Completion)
- 53 Cleaning Closets and Other Surfaces (Certificate of Completion)
- 54 Kitchen Care (Certificate of Completion)
- 55 Laundry and Linen Care (Certificate of Completion)

Additional work history and/or experience available upon request.



Grill Cooks Test

29/40

12.5%

Multiple Choice Test (1 point each)

A 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

C 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

B 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

A 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

C 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

A 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

19) Which of the following best describes the process of Caramelization?



Grill Cooks Test

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B 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

D 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)

Flour & BUTTER USED FOR SAUCE (THICKENS SAUCE)

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

UNKNOWN

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

- 1.
- 2.
3. UNKNOWN
- 4.
- 5.

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

THE CLEANING PROCESS OF THE GRILL FROM PAST FOOD DEBRIS OR RUST.

CLEANING IS IMPORTANT TO AVOID CONTAMINATION FROM OLD FOOD OR RUST PARTICLES

27) What are the ingredients in Hollandaise sauce? (5 points) PREVENTS FOOD FROM STICKING.

EGG YOLK, LEMON JUICE, SALT & CAYENNE PEPPER



Cashier Test

Score / 15

A

1) A roll of quarters is worth?

- a) \$5.00
- b) \$10.00
- c) \$15.00
- d) \$20.00

D

2) A roll of dimes is worth?

- a) \$5.00
- b) \$4.00
- c) \$3.00
- d) \$2.00

C

3) A roll of nickels is worth?

- a) \$8.00
- b) \$6.00
- c) \$4.00
- d) \$2.00

D

4) A roll of pennies is worth?

- a) \$1.00
- b) \$0.75
- c) \$0.50
- d) \$0.25

B

5) What does POS stand for?

- a) Patience over standards
- b) Percentage of sales
- c) Point of sales
- d) People over service

C

6) What is the current sales tax rate in your city 9.5?

C

7) A customer buys a bowl of soup for \$1.25, an apple \$0.90 and a soda is \$0.79. If you are given \$10.00 how much change should you give back?

- a) \$4.06
- b) \$2.06
- c) \$7.06
- d) \$5.06

B

8) A customer buys two shirts for 10.50 each and two ball caps for \$7.25 each. If you are given \$50.00 how much change should you give back?

- a) \$19.50
- b) \$14.50
- c) \$9.50
- d) \$4.50

D

9) A customer buys soda for \$3.75 and a hot dog for \$4.25. If you are given \$20.00 how much change should you give back?

- a) \$6.00
- b) \$8.00
- c) \$10.00
- d) \$12.00

A

10) A customer buys two hamburgers at \$3.75 each, two bags of chips at \$1.25 each, two cookies at \$2.50 each and two sodas at \$3.25 each. If you are given \$100.00 how much change should you give back?

- a) \$78.50
- b) \$58.50
- c) \$38.50
- d) \$28.50



A

Cashier Test

Score / 15

11) Counterfeit pens should be used on which three denominations?

- a) \$20, \$50, \$100
- b) \$10, \$20, \$50
- c) \$5, \$50, \$100
- d) \$10, \$20, \$50

B

12) How many times should you count change when giving it to the customer?

- a) one
- b) two
- c) three
- d) no need to count

Question & Answer:

13) What is the minimum age for legal alcohol purchases? 21

14) What are the acceptable forms of ID for alcohol purchases? CA ID OR DL

15) How many \$20 bills are in a bank band? 5