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1944

1. 1940-1941

10-11-1964

San Jose State College, San Jose, California. San. 2011-19000

Receiving A.A. Degree in Social & Behavioral Sciences

Advanced National Training, Culiacan High School, Culiacan, California Oct. 2015 - Oct. 2016	And Parents Certificate of Completion
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- Auto mechanic Certificate of Completion
- Basic Auto Mechanic Entry Level Technician / helper
- 1 year hands-on experience
- Oil check, maintenance & repair
- Brake inspection, maintenance & repair
- Tire inspection, maintenance & repair
- Suspension inspection, maintenance & repair
- Vehicle lift operating experience
- Motor lather washing experience
- Diagnostic test machine experience

Auto Body & Collision repair Vocational Training, Tehachapi Mountain, Tehachapi, California Apr. 2011 - 2012

- * Auto Body & Collision repair certificate of completion
- * 650 plus hours hands-on experience
- * Basic Auto body entry level / helper
- * IATA / SAA paint gun use, cleaning & assemble experience
- * Painter helper & painting experience
- * Primer spray gun use, cleaning & assemble experience
- * Dual Action (DA) Sander (3/16 & 5/16) experience
- * Sand paper grit knowledge & experience
- * Vehicle body / dent repair experience
- * Auto buffing, dressing & detailing experience
- * Clear coat spraying experience
- * Vehicle masking experience
- * Paint mixing / color match experience

WORK EXPERIENCE

Janitorial Services - State of California, Salano, California May - Sept. 2011

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

Chapel clerk/librarian - State of California, Calipatria, California September 2011 - 2012

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

Education Department Clerk - State of California, Calipatria, California Nov. 2011 - 2012

- * Inventory supplies & order placement
- * Computer data entry of new students and/or of graduated students
- * Weekly updated attendance sheets for individual classes
- * Daily Teacher's accountability reports faxing
- * Photocopying & filing of educational related documents

Counselor's Clerk - State of California, Calipatria, California Sept. - Oct. 2012

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

Janitorial Services - State of California, Tehachapi, California Dec. 2012 - 2013

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

Teacher's Assistant / Clerk - Tehachapi Mountain Adult School, Tehachapi, California
Feb. - May 2018

- Assist teacher in maintaining track of attendance
- Assist students with work assignments and/or questions
- Maintain & keep track of students assigned work completion, grades & files
- Filing of students files

Clinic Custodian - CNA-RIA Healthcare Facilities Maintenance, Tehachapi, California
May 2018 - Present

- Help medical staff with general sanitation and area cleanliness
- Responsible for all housekeeping duties such as, trash removal, sweeping and mopping of floors, cleaning of sinks, toilets, walls, windows, mirrors, vents, furniture dusting, high and low dusting and any other duties that may be needed
- Responsible for cleaning of offices, restrooms, hallways, lobby area, exam room, and medical exam/ TPA area and/or rooms
- Responsible for any other specific job assignments such as stripping and sealing of floors, floor buffing and maintenance, medical exam areas and equipment sterilization and maintenance
- Upon completion of bio-hazard training, required to clean and pick up biological infectious waste such as feces, urine, blood and any other bodily fluids and sealed liner in accordance with the Medical Waste Management Act
- Proficiency in this occupation has been met as required by the Industry Employment Program (IEP) Apprenticeship Program and the United States Department of Labor which requires approximately 2,000 On-the-Job (OTJ) hours.
- Completed all IEC Training Systems - 450 Series. Series completion includes successful passing of the below noted courses. Each course encompasses approximately 120 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 evaluate full comprehension of the course materials:
- 451 Cleaning Chemical (Certificate of Completion)
- 452 Floors and Floor Care Equipment (Certificate of Completion)
- 453 Maintaining Floors and Other Surfaces (Certificate of Completion)
- 454 Restroom Care (Certificate of Completion)
- 455 Carpet and Upholstery Care (Certificate of Completion)

Additional work history and/or experience available upon request.



Grill Cooks Test

29/40

Multiple Choice Test (1 point each)

72.5%

- 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
- E 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

- B
- 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 coved, in liquid at low heat
 - d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

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.
- 4.
- 5.

UNKNOWN

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 & CHEYENNE PEPPER



THE SERVICE COMPANIES

SERVICE. ABOVE ALL

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

- 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



THE SERVICE COMPANIES

SERVICE. ABOVE ALL

Cashier Test

Score / 15

A

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