

Ronald Martinez

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Authorized to work in the US for any employer

Work Experience

Cook

Logan's Roadhouse - Southaven, MS
November 2019 to Present

Cellular tower climber

Site Source Inc - Southaven, MS
May 2019 to Present

On time really reliable have self transportation

Front Line Cook, steamer, bakery, fryer

Golden Corral Corporation - Horn Lake, MS
February 2019 to July 2019

keeping line full frying fish, chicken and shrimp also work on grill and flat top.

Sales Associate

Cricket Wireless - Long Beach, CA
July 2016 to May 2018

- Work as A team
- Work together to get the sales we need
- Customer service

Server, Food

Twin Peaks Restaurants - Buckhead, GA
February 2015 to 2017

Was a server on some nights and busboy most of the time as well but I am all about customer service and making sure my customer is well cared for

Education

Some High School

Skills

- Sales (4 years)
- Warehouse (3 years)

✓ Cook
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Multiple Choice Test (1 point each)

_____ 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)

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

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

1. ~~French~~ ~~French~~
2. ~~Blue~~ ~~Blue~~ ~~Cure~~ ~~Cure~~
3. ~~BBQ~~ ~~BBQ~~
4. ~~Le~~ ~~Le~~ ~~Hu~~ ~~Hu~~
5. ~~Garlic~~ ~~Garlic~~ ~~Sau~~ ~~Sau~~

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

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