

Brianna Myers

Cook

Houston, TX 77081

briannamyers72_b6m@indeedemail.com

8322880217

Hello I am quick learner and fun to be around with restaurant , hospitality,cook and warehouse experience please give me a call anytime

Willing to relocate to: Bellaire, TX

Authorized to work in the US for any employer

Work Experience

Cook/Prep/Dishwasher

Green seed vegan - Houston, TX

October 2017 to Present

I cook and also prep some of the foods I wash dishes , and keep my station clean and stocked . sometimes I open house and close house, I make smoothies and also take orders and cash guest out . I mop , clean the grill ,and clean my line

Preloader/Package Handler

UPS - Houston, TX

November 2019 to November 2019

Stock , scan and move packages in the right order and in a timely manner.

Contractor

Daikin manufacturing - Houston, TX

October 2019 to November 2019

Machine manufacturers and operators i change the gas lines and make them with the mani fold i also put together the heater for the machines .

Loader , picker, Stock Associate

Tailored brands men warehouse - Houston, TX

April 2019 to June 2019

Stock and pick coats and put then in the right styles also stock pick and scan coats and reservations , and i also do inventory.

McDonalds Crew Member

McDonald's - Houston, TX

April 2017 to June 2017

Keep stations stocked and cleaned also prepare the orders and take orders

Hostess/Server

Dennys - Houston, TX

January 2017 to March 2017

Maintaining a clean works station being able to stand up for long periods of time, keep stains stocked and greet and seat guest .
Keep receipts and cash registers organized ,bust down tables, serve food ,prep food , and deposit cash .

Education

Some High School

High school in Culinary

HCC - Houston, TX

Skills

- Culinary arts business and tattoo arts (Less than 1 year)

Multiple Choice (1 point each)

- _____ 1) A gallon is equal to _____ ounces
- a. 56
 - b. 145
 - c. 32
 - ☒ d. 128
- _____ 2) Mesclun are what type of vegetable?
- a. Roots
 - b. Beans
 - ☒ c. Salad Greens
 - d. Spices
- _____ 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
- _____ 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
- _____ 5) How do you blanch 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
- _____ 6) Which of the following ingredients would you pack before measuring?
- a. Olive Oil
 - b. Salt
 - ☒ c. Brown Sugar
 - d. White Sugar
- _____ 7) What is Al Dente?
- ☒ a. Firm but not hard
 - b. Soft to the touch
 - c. Very hard
 - d. Very soft
- C _____ 8) Food should be left out no more than
- ☒ a. 2 hours
 - b. 3 hours
 - c. 4 hours
 - d. 5 hours

Prep Cooks Test

- C 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
- 10) Which of the following can you use to put out a grease fire?
- ⓐ a. Baking Soda
 - b. Baking Powder
 - c. Flour
 - d. Water
- 11) What is the temperature range of the danger zone?
- a. 25-135
 - ⓑ b. 40-140
 - c. 50-160
 - d. 30-130
- 12) Which of the following is listed from smallest to largest?
- a. Dice, chop, mince
 - b. Mince, chop, dice
 - c. Chop, dice, Mince
 - C ⓓ d. Mince, dice, chop
- 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
- 14) When you poach something, you cook it with what?
- a. Noodles
 - b. Vegetables
 - B ⓐ c. Liquid
 - ⓓ d. Oil
- 15 Which spoon is used to remove fat from soups and stews?
- ⓐ a. Basting Spoon
 - b. Ladle
 - c. Slotted Spoon
 - d. Portion Spoon
- 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

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

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) Sweet & herbs are the basic seasoning ingredients for all savory recipes.

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