

Brianna Myers

Cook

Houston, TX 77081

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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 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
- 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
- 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
- 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
- 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

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)

✓ Sweat

Onions & herbs ^{ingredients} 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.