

# Brandon Cameron

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Willing to relocate: Anywhere  
Authorized to work in the US for any employer

## Work Experience

### **Inshop/Delivery Driver**

Jimmy John's Sandwiches - Atlanta, GA  
February 2017 to Present

Work register and take phone orders work cold tables slice meat and cheese

### **Assistant Manager**

Captain D's Seafood Restaurant - Smyrna, GA  
March 2016 to Present

Manage from crew help with truck orders unload truck when comes in make sure customers are satisfied with everything an count down drawers at end of shift

### **Assistant Manager of Operations**

clean earth books - Atlanta, GA  
July 2013 to April 2015

#### **Responsibilities**

maintaining shipping line,taking phone orders,keeping a safe and clean working area, keep track of production information

#### **Accomplishments**

reaching higher shipping quota weekly an shipping time faster

#### **Skills Used**

management, machinery

### **Cart Attendant**

Sams Club - Augusta, GA  
April 2011 to November 2012

bring in all carts, and clean carts out •≡ load and unload customers cars if needed

- ≡ work gas station
- ≡ help customers shop if needed

### **Busser, Dishwasher**

V.I.P Sports Bar & Grill - Marietta, GA  
February 2009 to March 2011

clean off tables and boothes, sweep floors

## Grill Cooks Test

Score / 40

### 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

B 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

B 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

A 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

D 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

B 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

C 20) What temperature should chicken be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

B 21) What temperature should ALL ground meat be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

A 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)

Mix of fat and flour  
and use to my sauces

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

melting butter

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

1. Bechamel
2. Hollandaise
3. Tomato
4. Espagn
5. Veloute

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

Keeps grill fresh and to stop from rusting

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

egg yolk  
butter  
lemon