

India Buffington

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Dedicated, hardworking individual looking to be a asset to a company. I can handle face paced situations and also learn quickly on things I don't know how to do yet.

Authorized to work in the US for any employer

Work Experience

Shift Leader

Green Room Salads - Detroit, MI

August 2019 to Present

- Put up inventory during deliveries
- Organize kitchen, walk-in refrigerator, store, salad/soup bar
- cashier duties
- dishwasher duties
- Open/Closed store
- trained new employees

Guest Services

Saint Andrew's Hall - Detroit, MI

July 2017 to Present

- Protect and serve all costumers
- Coat Check
- Maintenance on any spills or accidents during shows

Quality Inspector

MTA - Highland Park, MI

February 2019 to May 2019

- Prepared car parts to be resold
- checked if done correctly
- boxed up parts
- built pallets so they could be shipped off

Prep Lead

Which Wich Superior Sandwiches - Detroit, MI

February 2017 to February 2019

- Put up food and product inventory when it's delivered
- complete prep list
- wash all dishes for restaurant
- keep prep area, walk in refrigerator, and freezer clean and organized
- help with sandwiches during rush
- cashier duties

Multiple Choice (1 point each)

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

Prep Cooks Test

- A 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
- c 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) salt & pepper are the basic seasoning ingredients for all savory recipes.
- 20) True : to cut into very small pieces when uniformity of size and shape is not important.