

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

18
Wld e 11

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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

Prep Cooks Test

Score / 20

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 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

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.