

ACROBAT OUTSOURCING
TSC GROUP

First and Last Name: Tim Peterson
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Working Experience:

Company Name: Georgia World Congress center
Dates of Employment: MARCH 2016 - October 2019

Job Responsibility:

- Line COOK
- Prep COOK
- Event get-up
-

Company Name: Bayside collections
Dates of Employment: APRIL 2013 - FEB 2016

Job Responsibility:

- collected on past due medical bills
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Company Name: _____

Dates of Employment: _____

Job Responsibility:

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Skills

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Prep Cooks Test

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

a 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

c 6) Which of the following ingredients would you pack before measuring?
a. Olive Oil
b. Salt
c. Brown Sugar
d. White Sugar

c 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

Q 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

A 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) S & P are the basic seasoning ingredients for all savory recipes.

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