

**Lead Cook
NJ**

Acrobat Outsourcing Employment Agency

Woodbridge,

2012 – 2013

- Accepted and completed assignments for Sodexo corporate accounts as a lead cook
- Filling positions from two days to three weeks at a time, willing to travel up to fifty miles with travel expense
- Preparing the menu of the day, overseeing special events and work with executive chef

FOH/ BOH Barclay

Golf Tournament Ridgewood CC

Paramus, NJ

2008 – 2008

- As a FOH staff, I worked as a carver at a brisket station
- As for BOH, I prep salads, vegetables for garnish,

**Food Service Supervisor
Madison, NJ**

Sodexo

Dining Services

2006 – 2008

- Performed Administrative and personnel actions, such as interviewing, training, creating work schedules, payroll, accounts payable/receivable, purchasing and inventory.
- Supervising 3 units overseeing 35 employees, acting in when General Manager not reachable.
- Ensured client satisfaction through menu planning and proper food handling
- Responsible for successfully passing NSF Audits.

**Garde Manger Chef
New York, NY**

Tavern

on the Green

2006 - 2006

- Maintained hot and cold production stations
- Performed all aspects of banquet functions
- Successfully served banquets for elite events plating up to 1000 plus

EDUCATION

Freshman

Johnson and Wales University, Charlotte, NC

Certificate

Foodservice Academy, Food Bank of NJ

Diploma

John F. Kennedy High School GED Program

Paterson, NJ

Submission Date 03-13-2018 09:20:38

First Name

Stephanie

Last Name

Douglas

E-mail Address

sdouglas03@wildcats.jwu.edu

Phone

862-823-2880

Address

334 Park Avenue

Unit or Number

0

City, State

Paterson, NJ

Zip Code

07504

What region(s) are you applying to work within?

- New Jersey


Which position(s) are you applying for?

- Cook

Are you applying for:

- Full-Time
- Part-Time

When can you start?

 Wednesday, March 14, 2018

Can you work overtime?

Yes

How did you hear about us?

- Referral

If you were referred, please tell us by whom:

Wilma - Food Bank

What days/times can you work? Select all that apply:

- Monday AM
- Tuesday AM
- Wednesday AM

- Thursday AM
- Friday AM

Do you have any planned vacations or extended leave in the next 12 months? (If no, leave blank)

Weekend of May 19th - Graduation

Have you ever applied to or worked for Acrobat before?

Yes

Do you have any friends or relatives working for Acrobat? If so, please let us know who:

No

If hired, would you have reliable means of transportation to and from work?

Yes

If hired, can you present evidence of your legal right to live and work in this country?

Yes

Are you able to perform the essential functions of the job for which you are applying?

Yes

Name of School

Johnson & Wales University

City & State

Charlotte, NC

Grade/Degree

Culinary Arts Degree 2018

Graduated?

No

Do you have any special licenses? (If so, label under "Special")

Yes

Are you computer literate? (If so, label which programs under "Special")

Yes

Are you proficient with Point of Sale systems? (If so, label which under "Special")

Yes

Do you have any experience, training, qualifications or special skills? (If so, label under "Special")

Yes

Are you currently employed?

No

Can we contact your current employer?

No

Name and Address of Employer

Johnson & Wales University
Charlotte, NC

Type of Business

School

Phone Number

980-598-1335

Your Position & Duties

Financial Dept - Call center

Date of Employment (from/to):

Oct 2017 - Feb 2018

Reason for Leaving

Moved back to NJ

Still Employed:

No

Name and Address of Employer

Masters Tournament
Augusta, GA

Type of Business

Golf Course

Your Position & Duties

Line Cook

Date of Employment (from/to):

March 2017 - April 2017

Reason for Leaving

Hired for tournament purposes only

Still Employed:

No

Name and Address of Employer

State of NJ
North Jersey Developmental Center

Type of Business

State Human Services

Your Position & Duties

Food service worker

Date of Employment (from/to):

Nov 2014 - June 2015

Reason for Leaving

Facility shut down

Still Employed:

No

Have you ever been fired from a previous place of employment? If yes, please explain:

No

First Name

Sylvia

Last Name

Davis

E-mail Address

sylvia_davis_@yahoo.com

Phone

862-271-9497

Relationship:

Friend

Years Acquainted:

21

First Name

Kathy

Last Name

Norton

E-mail Address

phillipian315@aol.com

Phone

973-413-0954

Relationship:

Friend

Years Acquainted:

8

I hereby certify that I have not knowingly withheld any information that might adversely affect my chances for employment and that the answers given by me are true and correct to the best of my knowledge. I further certify that I, the undersigned applicant, have personally completed this application. I understand that any omission or misstatement of material facts on this application or on any document used to secure employment shall be grounds for rejection of this application or for immediate discharge if I am employed, regardless of the time elapsed before discovery.

- (Checked box indicates acknowledgement)

I hereby authorize Acrobat Outsourcing to thoroughly investigate my references, work record, education and other matters related to my suitability for employment and, further, authorize the references I have listed to disclose to the company any and all letters, reports and other information related to my work records, without giving me prior notice of such disclosure. In addition, I hereby release the company, my former employers and all other persons, corporations, partnerships and associations from any and all claims, demands or liabilities arising out of or in any way related to such investigation or disclosure.

- (Checked box indicates acknowledgement)

I hereby authorize Acrobat Outsourcing and its authorized representatives to solicit information regarding my background, which may include but not be limited to, information about my employment, education, and/or criminal history, which may be in the files of any federal, state, or local criminal justice and law enforcement agency and general public records history.

- (Checked box indicates acknowledgement)

I understand that if selected for hire, it will be necessary for me to provide satisfactory evidence of my identity and legal authority to work in the United States, and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date.

- (Checked box indicates acknowledgement)

Acrobat Outsourcing is an at-will employer. I understand that nothing contained in the application, or conveyed during any interview, which may be granted or during my employment, if hired, is intended to create an employment contract between me and the company. In addition, I understand and agree that if I am employed, my employment is for no definite or determinable period and may be terminated at any time, with or without prior notice, with or without cause, at the option of either myself or the company, and that no promises or representations contrary to the foregoing are binding on the company unless made in writing and signed by me and the company's designated representative.

- (Checked box indicates acknowledgement)


I hereby acknowledge that I have read and understand the above statements.

- (Checked box indicates acknowledgement)

Applicant Digital Signature (Type Name):

Stephanie Douglas

Date:

 Tuesday, March 13, 2018

Multiple Choice Test (1 point each)

- B 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
- C 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
- d 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
- a 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

37/40

92%

Grill Cooks Test

- e 10) Food-handling gloves must be changed frequently and also:
- a) After handling garbage
 - b) After every break
 - c) After picking things up off the floor
 - d) Between handling raw and cooked foods
 - e) All of the above
- C 11) A Julienne is:
- a) to cut food into 1 inch X 1 inch cubes
 - b) A cooking method using high heat
 - c) To cut food into 1/8 X 1/8 slices
 - d) A rough cutting method producing oblong shapes
- d 12) A gallon is equal to _____ ounces
- a) 56
 - b) 145
 - c) 32
 - d) 128
- 4 13) How many cups are in a quart?
- a) 2
 - b) 4
 - c) 6
 - d) 8
- A 14) A Chiffonade is:
- a) To slice an herb or leafy vegetable into thin ribbons
 - b) To de bone a fish
 - c) Another name for parchment paper
 - d) To cook food in liquid, or at just below the boiling point
- B 15) Potentially hazardous hot foods must be maintained at an internal temperature of _____ or higher to be safe
- a) 145° F
 - b) 135° F
 - c) 160° F
 - d) 180° F
- C 16) Which of the following explains the process of poaching?
- a) Poke poultry on the thickest part in order to make sure it's tender
 - b) To cook food in an oven that has reached 350° F
 - c) Cook gently in water that is hot but not boiling (160°-180°)
 - d) Submerge protein in boiling liquid to speed cooking time
- a 17) If a recipe calls for 16oz of mirepoix, how many ounces of onion, celery, and carrots do you need?
- a) 8 oz of celery, 4 oz of onion, 4 oz of carrot
 - b) 4 oz of celery, 8 oz of carrot, 4 oz of onion
 - c) 4 oz of celery, 8 oz of onion, 4 oz of carrot
 - d) 2 oz of celery, 10 oz of carrot, 2 oz of onion
- C 18) Which of the following best describes braising?
- 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

Grill Cooks Test

- C 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 coved, 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)

Equal Parts Fat & Flour used for making sauces, soups & pan sauce or gravy

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

Slowly melt butter and remove all milk solids used in ~~saute~~ ^{Food} sauces

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

1. Bechamel
2. espagnole
3. hollandaise
4. veloute
- ☒ 5. demi

- 26) What does it mean to season a grill and why is this process important? (3 points)
- Turn heater on and apply oil to keep from rust and sticking

- 27) What are the ingredients in Hollandaise sauce? (5 points)
- Yolks, Clarified Butter, lemon juice or vinegar seasonings to taste