

**Objective**

To obtain a position in the food service industry with which I can utilize my many years of experience and expertise.

**Experience**

**Half Way House Manager/Prep Cook**

2014-2016 Trump National Golf Club, Bedminster, New Jersey

- Managed half house restaurant located on 10<sup>th</sup> green
- Served abbreviated fare so as to not hold up players.
- Complete responsibility for operation.
- Prepped in kitchen for banquets and ala carte service.
- Helped serve function and clean up

*Cook - everything  
Prep 12/7  
10:30 am*

**B.O.H Manager & Executive Steward**

2003-2014 Restaurant Associates, New York, New York

- Responsible for kitchen producing more than 1600 meals a day for employees of J.P Morgan Chase.
- Purchased all merchandise to include food, beverage, disposables and anything related to food service and catering.
- Supervised staff of 36 and maintained the highest level of sanitary conditions and OSHA regulations.

**Managing Partner/Owner**

1995-2003 Family Affair Restaurant, Flemington, New Jersey

- Proprietor of full service continental restaurant in New Jersey.
- Responsible for day to day operation of facility.
- Restaurant capacity of 85 in dining room, 25 in lounge area.

**B.O.H Operations Manager**

1984-1995 Newark Airport, Newark, New Jersey

- Responsible for food preparation and production for food service outlets at major international airport.
- Purchased all food, beverages and dry goods for facilities.
- With corporate executive chef developed new menus keeping in mind P&L guidelines
- Supervised staff of 45 full time employees.

**Executive Steward and Back of the House Manager**

1973-1984 Windows on the World, New York, New York

- Requisitioned all food and supplies from central commissary and outside purveyors.
- Directed receipt and storage of all foods and supplies used in restaurant and catering facilities.
- Supervised all stock and clean up staff including utility workers.
- Assigned work duties to staff
- Shared responsibilities with executive chef of restaurant doing in excess of 19 million dollars a year both in food and beverage.
- Maintained inventory under tight controls and guidelines.

**Education**

New York Community College, New York, New York  
A.A.S Hotel and Restaurant Management

**Qualifications**

Serve Safe  
CPR Certified  
First Aid Certified

**References**

References are available on request.



# Interview Note Sheet

## Applicant Information

Name: <u>Irving Layton</u>	Interviewer: <u>Debbie McLee</u>
Date: <u>5/28/14</u>	Rate of Pay:
Position (s) Applied for: <u>COOK</u>	Referred by: <u>Craigslist</u>

## Test Scores

Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeepin	/16	%

## Seeking:

Full-Time

Part-Time

## Relevant Experience & Summary of Strengths

Total of 40 in Food Service

In food service industry since 1973.  
Experience in corporate dining - at JP Morgan for 10 years until Restaurant Associates lost facility.  
OSHA, ServSafe, CPR Trained.. Will bring in all certifications.  
Comfortable in busy atmosphere. Last corp. fed 1500 ppl a day.

P.O.S. Experience: Y / N details: \_\_\_\_\_

## Transportation

Car Public Transit Carpool ( Rider / Driver )

## Regions Available to work:

North NJ South NJ Central NJ Jersey Shore

## Certifications (if any)

TIPS Serv-Safe LEAD Other \_\_\_\_\_ Will Submit

## Availability

Open AM only PM only Weekdays only Weekends only

Details: \_\_\_\_\_

## Uniforms Owned:

Bistro Black Bistro Tuxedo 1/2 Tuxedo Black Vest Long Black Tie  
Chef Coat Chef Pants Knives Black Pants Non-Slip Shoes Bow Tie Other: \_\_\_\_\_

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken:



IRVING

**Grill Cooks Test**  
**Score 40 / 40**

**Multiple Choice Test** (1 point each)

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

2) The recommended temperature for your refrigerator is...

- a) 45°F
- b) 50°F
- ☒ c) 40°F
- d) 20°F

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

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

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

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

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

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

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

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

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

12) A gallon is equal to \_\_\_\_\_ ounces

- a) 56
- b) 145
- c) 32
- ☒ d) 128

13) How many cups are in a quart?

- a) 2
- ☒ b) 4
- c) 6
- d) 8

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

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

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

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

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 coved, in liquid at low heat
- d) To plunge food into boiling water briefly, then into cold water to stop the cooking process



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

20) What temperature should chicken be cooked to?

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

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

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

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)

Flour + water to thicken  
(butter)

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

cooking butter

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

1. tomato
2. brown
3. Béchamel
4. hollandaise
5. velouté

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

Presents sticking

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

Egg yolk  
water  
butter

lemon  
tabasco  
S + P