

Irv Layton

14 Francine Place, Millington, NJ 07946
Cell (908)947-5940 Email BGKH2003@yahoo.com

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 10th 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

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.

Cook - everything
Prep 12/7
10:30 AM

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: Irving Layton
Date: 5/28/14
Position (s) Applied for: COOK

Interviewer: Debbie McKee
Rate of Pay:
Referred by: Craigslist

Test Scores

Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/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 certificates.
Comfortable in busy atmosphere. Fast 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:

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 covered, 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 covered, 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. Bechamel
4. Veloute
5. Hollandaise

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

Prevents sticking

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

Egg yolk
Water
butter

lemon
Tabasco
TEST_Grill Cook (rev. 2013.07.31)
S + P