

Interview Note Sheet

Cook

Applicant Information	
Name: <u>Joseph Desnieres</u>	Interviewer: <u>Amanda Devine</u>
Date: <u>2/6/2020</u>	Rate of Pay: <u>16.00 per hour</u>
Position (s) Applied for: <u>Cook</u>	Referred by:

Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	<u>8</u> /40	<u>87</u> %	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:
Full-Time
Part-Time

Relevant Experience & Summary of Strengths

Total of _____ Experience in Food Service/Hospitality

Tell us about your formal training as a cook?	Tell me about your knife handling skills?	Tell me about a time you made a mistake while preparing ingredients. How did you correct it and what did you learn?	Notes:
<u>middlesex</u>	<u>really good.</u>	<u>"Salted way to much, rinsed it & re-flavored it."</u>	<u>Cave events - Chef. Merri makers Ruby Tuesday.</u>

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

Transportation	Regions Available to work:
<u>own trans.</u>	<u>east Brunswick.</u>
	<u>max travel: 30-45 mins.</u>
Certifications (if any)	Availability
<u>Serv Safe.</u>	<u>open</u>
	<u>Can start ASAP.</u>
Uniforms Owned:	Recommendations:
<input type="checkbox"/> Bistro White <input type="checkbox"/> Black Bistro <input type="checkbox"/> Tuxedo <input type="checkbox"/> 1/2 Tuxedo <input type="checkbox"/> Black Vest <input type="checkbox"/> Long Black Tie <input type="checkbox"/> Other:	<input checked="" type="checkbox"/> Chef Coat <input checked="" type="checkbox"/> Chef Pants <input checked="" type="checkbox"/> Knives <input checked="" type="checkbox"/> Black Pants <input type="checkbox"/> Non-Slip Shoes <input type="checkbox"/> Bow Tie <input type="checkbox"/> Cut Glove
	<input type="checkbox"/> Acrobat Academy <input type="checkbox"/> Lead Academy
	Other Languages Spoken:

Acrobat

outsourcing

Your Hospitality Staffing Professionals
665 Third St., Suite 415 • San Francisco, CA 94107

Joseph Desrivieres

First and Last Name: CRABE Events Group

Email: JDESRIVIERES01@GMAIL.COM

Phone number: 732-372-5689 908-943-2347

Working Experience:

Company Name: CRABE Events Group

Dates of Employment: 5/2018 - PRESENT

Job Responsibility:

- Scheduling / ordering.
- Menu Prep
- Team Lead
- Financial responsibilities

Company Name: MERRI MAKERS

Dates of Employment: 3/2014 - 1/2016

Job Responsibility:

- Team Lead
- cooking
- Menu
- off site catering

Company Name: Ruby Tuesday

Dates of Employment: 1/2015 / 12/2016

Job Responsibility:

- Food Prep
- cooking
- inventory
- ordering

Skills

- Knife
- cooking
- Lead
- people



THE SERVICE COMPANIES

SERVICE. ABOVE ALL

Grill Cooks Test

35 / 40
- 5

Multiple Choice Test (1 point each)

87%

- C 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
- D 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



THE SERVICE COMPANIES

SERVICE. ABOVE ALL

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

B 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

C 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

19) Which of the following best describes the process of Caramelization?

Grill Cooks Test

B

- 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

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)

IS A MIX OF MELTED BUTTER MIXED WITH
FLOUR, USE TO THICKEN OR ADD BODY TO SAUCES

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

when you ~~separate~~ SEPARATE the oil from the fat in BUTTER, USED FOR HIGHER SMOKING POINT

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

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

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

FOOD WON'T STICK, AND TO GET BETTER GRILL MARKS AND FLAVOR

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

EGG YOLKS, CLARIFIED BUTTER. - 3

Re: Employment Application New Jersey

JotForm <noreply@jotform.com>

Thu 2/6/2020 11:40 AM

To: HS New Jersey <hsnj@theservicecompanies.com>

Employment Application New Jersey

First Name	Joseph
Last Name	Desrivieres
E-mail Address	Jdesrivieres01@gmail.com
Phone	908-943-2347
Address	52 Taylor Ave
Unit or Number	Apt A
City, State	East Brunswick
Zip Code	08816
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?	02-10-2020
Can you work overtime?	Yes
How did you hear about us?	Referral Google
If you were referred, please tell us by whom:	Im A fomer employee
What days/times can you work? Select all that apply:	Monday AM Monday PM Tuesday AM Tuesday PM Wednesday AM Wednesday PM Thursday AM Thursday PM Friday AM

Friday PM
Saturday AM
Saturday PM
Sunday AM
Sunday PM

Have you ever applied to
or worked for The Service
Companies (TSC) before?

Yes

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

Ryan Soloman

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

Strayer University

City & State

Larenceville NJ

Grade/Degree

Hospitality Management/ Tourism

Graduated?

No

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

No

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

No

skills? (If so, label under "Special")

Are you currently employed? Yes

Can we contact your current employer? Yes

Name and Address of Employer Crave Events Group

Type of Business Catering/ Corporate

Phone Number 732-372-5684

Your Position & Duties Executive Sous Chef

Date of Employment (from/to): 5/2018-Present

Reason for Leaving Still Employed There

Still Employed: Yes

Name and Address of Employer Merri Makers

Type of Business Catering

Your Position & Duties Sous Chef

Date of Employment (from/to): 3/2014-1/2017

Reason for Leaving Better Offer elsewhere

Still Employed: No

Name and Address of Employer Ruby Tuesday

Type of Business Restaurant

Your Position & Duties Lead Line Cook

Date of Employment (from/to): 1/2015-12/2016

Reason for Leaving Went out of business

Still Employed: No

Have you ever been fired from a previous place of employment? If yes, please explain: No

First Name James

Last Name Graham

E-mail Address JamesGraham@gmail.com

Phone 732-372-5684

Relationship: Boss

Years Acquainted: 8

First Name Ryan

Last Name Soloman

Phone 609-540-8629

Relationship: Friend

Years Acquainted: 2

First Name Sean

Last Name Givens

Phone 732-277-9195

Relationship: Co-worker

Years Acquainted: 2

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 (Checked box indicates acknowledgement)

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.

I hereby authorize The Service Companies (TSC) and its authorized representatives to solicit information regarding my background, which may include but not be limited to, information about my employment, (Checked box indicates acknowledgement) 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.

I understand that if (Checked box indicates acknowledgement) 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.

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):

Joseph Desrivieres

Date:

02-06-2020

You can [edit this submission](#) and [view all your submissions](#) easily.