

MAURIZIO QUAGLIATA

21 Pierson St
Bloomfield, NJ 07003
Phone 973-715-2360
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Experience and Accomplishments:
Acquired 10 years in cooking experience

Milan, Italy

Nov. 14/ -Sept./16 Whole Food Supermarket panini prep catering

Oct./09-Sept. /14 Sodexo, NY Salad , Prep Deli

Oct./04-Sept./09 Monkey Bar
 New York, NY
 Assistant Cook

Qualifications:

- Experience delegating tasks
- Works well in fast-paced environments

Education:

Culinary School
Milan, Italy

Fluent in Italian and Spanish

References furnished upon request

Interview Note Sheet

Name: Maurizio Quagliata
Date: 12/17/16
Position (s) Applied for:
Cook

Interviewer: Jo Park

Rate of Pay:

Referred by:
craigslist

Rest Scores:			
Server	/35	% Bartender	/30
Prep Cook	/15	% Barista	/10
Grill Cook	/40	% Cashier	/10
Dishwasher	/10	% Housekeeping	/15

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Services

Whole Foods in Montclair

Nov 2014 - Sept 2016

- made panini, prep, catering
~~deli~~

Total of _____ in Food Service

Monkey Bar in

New York

Assistant Cook

Oct 2004 - Sept 2009

Sodexo @ 500 Park Ave (Merrill Lynch)

Oct 2009 - Sept 2014

- prep/deli

willing to travel
40 min max for work.

DOES not do breakfast
stations/griddle.

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

Car

Public Transit

Carpool (Rider / Driver)

Days 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 Desired:

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 Acrobet Academy?

Convention Candidate?

Other Languages Spoken:

Multiple Choice (1 point each)

1) A gallon is equal to ____ ounces
a. 56
b. 145
c. 32
d. 128

2) Mesclun are what type of vegetable?
a. Roots
b. Beans
c. Salad Greens
d. Spices

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

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

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

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

7) What is Al Dente?
a. Firm but not hard
b. Soft to the touch
c. Very hard
d. Very soft

8) Food should be left out no more than
a. 2 hours
b. 3 hours
c. 4 hours
d. 5 hours

13/20

9) Which is the improper way to thaw frozen food?

- a. In the fridge
- b. In a sink with cold water
- c. On the counter
- d. In the microwave

10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

12) Which of the following is listed from smallest to largest?

- a. Dice, chop, mince
- b. Mince, chop, dice
- c. Chop, dice. Mince
- d. Mince, dice, chop

13) Which direction should pan handles be turned while cooking on the stove?

- a. Over the fire at all times
- b. Turned towards you for better control
- c. Turned towards the right or left at all times
- d. Over the countertop at all times

14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

15) Which spoon is used to remove fat from soups and stews?

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

16) Which of the following means to cook in a small amount of fat?

- a. Season
- b. Sauté
- c. Broil
- d. Boil
- e. Fry

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

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)

X 19) _____ & _____ are the basic seasoning ingredients for all savory recipes.

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