

# 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

Applicant Information	
Name: <u>Maurizio Quagliata</u>	Interviewer: <u>Jo Baik</u>
Date: <u>12/7/16</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	% Housekeeping	/15		%

Full-Time
Part-Time

Relevant Experience & Summary of Strengths	Total of _____ in Food Service
<p><u>Whole Foods in Montclair</u>  <u>Nov 2014 - Sept 2016</u>          - made panini, prep, catering  <del>_____</del></p> <p><u>Sodexo @ 500 Park Ave (Merrill Lynch)</u>  <u>Oct 2009 - Sept 2014</u>          - prep/deli</p> <p><u>Does not do breakfast stations/ griddle.</u></p>	<p><u>Monkey Bar in New York</u>  <u>Assistant Cook</u>  <u>Oct 2004 - Sept 2009</u></p> <p><u>willing to travel 40 min max for work.</u></p>

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

Transportation	Car	Public Transit	Carpool ( Rider / Driver )
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Regions Available to Work			
North NJ	South NJ	<u>Central NJ</u>	Jersey Shore

Certifications (if any)				
TIPS	Serv-Safe	LEAD	Other _____	Will Submit

Availability				
<u>Open</u>	<u>AM only</u>	PM only	Weekdays only	Weekends only

Details:							
Uniforms Owned							
Bistro	Black Bistro	Tuxedo	1/2 Tuxedo	Black Vest	Long Black Tie		
<u>Chef Coat</u>	<u>Chef Pants</u>	Knives	Black Pants	<u>Non-Slip Shoes</u>	Bow Tie	Other: _____	
Would you recommend this applicant for Acrobot Academy?			Conversion Candidates?		Other Languages Spoken:		



Multiple Choice (1 point each)

13/20

- \_\_\_\_\_ 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 blanch 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

## Prep Cooks Test

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- \_\_\_\_\_ 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

## Prep Cooks Test


\_\_\_\_\_ 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)

 19) \_\_\_\_\_ & \_\_\_\_\_ are the basic seasoning ingredients for all savory recipes.

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