

Michael A Hendriksen
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Open Availability
Cook

1pm

12/6/2014

Executive Summary:

An experienced team player, bringing enthusiasm and energy into group efforts. Strong background in all phases in all phases of Food and Beverage. Works well in high pressure environment. Able to direct and lead others to produce desired results. Familiar with accounting, payroll, purchasing, and human resource procedures. Dedicated, hardworking restaurant management professional with extensive daily planning and operations experience. Skilled in staff training and development.

Skills:

- Inventory control and record keeping
- Staff scheduling
- Food service background
- Marketing and advertising
- Point of Sale (POS) system operation
- Inventory control and record keeping
- Service-oriented

Experience:

Winchester Gardens Dining Room Manager

Maplewood, New Jersey
August 2014 to August 2016

- Executed daily operations of multiple dining rooms providing approximately 200 meals a day, including service, billing and planning and execution of private events.
- Carefully interviewed, selected, trained and supervised staff.

Hilton Newark Airport (Hilton Worldwide) Food and Beverage Manager

Elizabeth, New Jersey
January 2013 to January 2014

- Managed day-to-day operations of full service restaurant, cocktail lounge and bar, coffee shop, gift shop, room service and mini bars. Ensuring the quality, standards and meeting the expectations of the customers on a daily basis.
- Direct and oversee recruitment and development of employees; hire, train, empower, coach and counsel, performance and salary reviews, resolve conflict through fair treatment policy, discipline and terminate as appropriate
- Correctly calculated inventory and ordered appropriate supplies.

Ramada Hotel and Conference Center (Paramount Hospitality) East Hanover, New Jersey Executive Chef

June 2010 to October 2011

- Coordinated activities and training of other kitchen workers engaged in preparing and cooking food to ensure an efficient and profitable restaurant.
- Planned menus and utilization of food surpluses and leftovers, taking into account probable number of guests, marketing conditions, popularity of various dishes.
- Responsible for monthly inventory and purchasing of all food products.

**Renaissance Woodbridge (Hersha Hospitality)
Outlets Manager**

Woodbridge, New Jersey
February 2008 to June 2010

- *Closely monitor the profitability of the restaurant operation and provide solutions to improve areas of concern by implementing corrective measures.*
- *Ensure compliance of brand standard, operating procedures and policies.*
- *Interact positively with guests and take action to resolve problems to maintain a high level of guest satisfaction.*
- *Effectively managed payroll and timekeeping, including completion of the proper paperwork for new hires and terminations.*
- *Led and directed team members on effective methods, operations and procedures*

Crowne Plaza (Prime Hospitality / Blackstone)

Monroe, New Jersey

Director of Food and Beverage

March 2005 to May 2007

- *Directed activities of food service facilities and executed daily operations.*
- *Reviewed food and beverage lists submitted by each facility manager to determine that sufficient items were ordered weekly.*
- *Wrote, designed and produced restaurant and banquet menus..*
- *Inspected food service facilities to ensure that equipment and buildings met company, state and local health laws.*
- *Analyzed information concerning facility operation, such as daily food sales, patron attendance and labor costs in order to prepare budget.*
- *Inspected and tasted prepared foods to maintain quality standards and sanitation regulations.*

Ramada Inn (Prime Hospitality / Blackstone)

Somerset, New Jersey

Director of Food and Beverage / Executive Chef

March 1997 to March 2005

- *Purchased adequate quantities of necessary restaurant items, including food, beverages, equipment and supplies..*
- *Planned details for banquets, receptions and other social functions.*
- *Supervised and coordinated activities of kitchen and dining-room workers during banquets to ensure that food was served promptly.*
- *Analyzed recipes, determined food, labor and overhead costs and assigned prices to menu items.*

References: Available upon request

Multiple Choice Test (1 point each)

a 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

34/40

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

c 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

Grill Cooks Test

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

d 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

a 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

Grill Cooks Test

b 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

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

b 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)

Mixture of Butter (or Fats) & Flour. Thickening agent.

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

melt to separate fat, cools at higher temp.

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

1. Bechamel
2. Demi Glace
3. Tomatoe
4. Veloute
5. Hollandaise

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

Cleaned & oiled. Even cooking without stickings

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

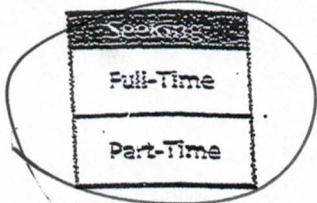
EGG yolks
clarified butter
salt & Pepper

Interview Note Sheet

Name: Michael Hendriksen
 Date: 12/7/2016
 Position (s) Applied for:
 COOK

Interviewer: Jo Paik
 Rate of Pay: \$14
 Referred by: Craigslist

Test Scores:		%		
Server	/35	% Bartender	/30	%
Prep Cook	/15	% Barista	/10	%
Grill Cook	/40	% Cashier	/10	%
Dishwasher	/10	% Housekeeping	/16	%



Relevant Experience & Summary of Services Total of _____ in Food Service

currently an Uber Driver in the AM.

• Winchester Gardens - Maplewood, NJ
 Dining Room Manager
 Aug 2014 - Aug 2016

• Hilton Newark Airport - Elizabeth, NJ
 Food & Beverage Manager
 Jan 2013 - Jan 2014

• Ramada Hotel & Conference Center - East Hanover, NJ
 Executive Chef
 June 2010 - Oct 2011

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

Car

Public Transit

Carpool (Rider / Driver)

Weekends Available to Work:

North NJ

South NJ

Central NJ

Old Bridge Jersey Shore

Certifications to Date:

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: _____

Other Languages Spoken:

Would you recommend this applicant for Acrobet Academy?

Concurrent Candidates?