

Vehicle
Availability - Open
Tomorrow @ 10am

rustina chin 732@gmail.com

Rustina Chin

Edison, NJ - Email me on Indeed: indeed.com/r/Rustina-Chin/2932643491f58395

Willing to relocate: Anywhere (1 hour)

Authorized to work in the US for any employer

732-277-7507

WORK EXPERIENCE

Cook/supervisor

The Elms of Cranbury - Cranbury, NJ - January 2013 to Present (currently still working)

Prepares food for patients, residents and family members. Ensures food supplies are appropriate, ensures a clean kitchen and work space. Supervises dietary assistants. Prepares and dishes quality food accurately and attractively according to diet and menu. Maintains kitchen sanitation and safety standards. Ensures compliance with state local and regulatory agencies as it relates to food service. Food temperatures are maintained at proper levels at preparation and throughout service. Assists residents with menus, questions, complaints and concerns, with compassion. Provides special request foods as able. Understands modified diets and is a team player in working toward patient/resident nutritional well being. I do the inventory and place the food order between 2 companies (us foods and sysco) twice a week. I also help out with the schedule, for a 2 week rotating schedule.

Manager/sales

Matawan World of Gardening - August 2006 to September 2013

Job includes over 4 years professional experience with the public. Proven skills in persevering to solve customers problems. Self-motivated. Consistently maintaining clean, attractive shopping area, well organized stockroom, assuring that merchandise was accurately replaced in stockroom. Contact customers to notify them of special sales and new merchandise shipments. Sent thank you notes for patronage. Created new displays as per season. Handled registered and monies at the end of each shift.

In Store Trainer/ line cook

T.g.i.Friday's - April 2006 to August 2013

Prepare all restaurant menu items: sandwiches, wraps, salads, pasta, pizza etc. Responsible for inventory and order control. Create, plan and cook all specials. Train and manage kitchen staff. Did all prep work, worked at a fast paced under a lot of pressure to push out dishes to its spec. Helped develop menus. maintained food inventory, and prep for large scale cooking. Other responsibilities included: receiving deliveries and stocking items. Ordering all kitchen supplies. Cooking soups that reflected seasonal menu changes, preparing the daily menu and training new employees.

EDUCATION

Certificate in culinary arts

South Bronx Culinary Arts

SKILLS

Successful experience in retail and culinary arts. Confident and professional appearance and manner. Versatile and adaptable; welcome the challenge of solving problems. Self-motivated and confident in making independent decisions. Very well organized and able to meet deadlines. Strong decision maker; goal

Interview Note Sheet

Applicant Information

Name: Rustine Chin	Interviewer: Jo Park
Date: 03/03/17	Rate of Pay: \$14
Position(s) Applied for: Cook	Referred by: Indeed

Test 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 Strengths

Total of _____ in Food Service

Culinary School in the Bronx

- TGIF - Line Cook (Marlboro & Old Bridge)
2006 - 2013
- Cook/Supervisor The Elms of Cranbury
Rehab/Nursing Home.
2013 - Present

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: _____

Other Languages Spoken:

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Grill Cooks Test

Score / 40

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

34/40

2) The recommended temperature for your refrigerator is...

- a) 45°F
- b) 50°F
- c) 40°F
- d) 20°F

85%

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

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

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

Grill Cooks Test

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+butter used to thicken soups etc

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

melting butter allowing it separate by density
has longer shelf life, baking making sauces

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

1. Bechamel
2. Veloute
3. Espagnole
4. Tomato
5. Hollandaise

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

to remove all traces of contaminants
and bake the paint

seal pores

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

egg yolks

unsalted butter

chillenne pepper

salt