

Lonzo Branch

676 Park Ave Bldg 27 Apt 1B East Orange N.J 07017, (973) 674-0763

LBranch5485@gmail.com

OBJECTIVE:

To obtain a Chef position, to help the growth of the restaurant, as well as advance my knowledge and experience in the Culinary Arts field.

EXPERIENCE:

Stryxe

Madison, N.J.

Chef de Partie

12/15

- Help to maintain a climate of smooths and friendly cooperation.
- Enforce strict health and hygiene standards.
- Prepare menus in collaboration with colleagues.

Dave & Buster's

New York,

N.Y

Line Cook

4/15-12/15

- Prepared and properly garish all food orders in accordance with menu specifications.
- Maintain cleanliness and stocked coolers and storage areas.

Best Western Robert Treat Hotel

Newark, N.J

Banquet Chef

12/15-3/15

- Demonstrated proper ServSafe, techniques and strict health code practices.
- Consult with supervisory staff to plan menus, taking into consideration factors such as costs and special event needs.

Planet Grill and Juice bar

Union, N.J

Intern/Chef

10/15-12/15

- Prepared and season raw items for grilling, prepped foods to order by nutritional needs of customers.
- Manage portions of grilled food and garnish dishes.

Encore Catering

East Hanover, N.J

Intern

08/15-10/15

- Prepared and properly garish all food orders in accordance with menu specifications.
- Worked with team to create the company experience for guests.

Christ Church

Rockaway, N.J

Volunteer Chef

05/15

- Assisted foodservice director in preparing breakfast for over 50 church members executed prep list and followed recipes for breakfast items.
- Supported other volunteers in closing kitchen, sanitized work station, properly stored food items and products.

Aramark Food Service/ Meadowlands Sports Complex
N.J
Server/Line Cook

East Rutherford,
07/02-01/10

- Prepared, hot foods items for over 500 customers daily.
- Assisted in taking accurate customer orders, and delivering dishes efficiently and ensuring customer satisfaction.

EDUCATION:

Star Career Academy
Diploma in Culinary Arts
GPA 4.0

Newark, N.J
11/14- 06/16

- Certifications: ServSafe Food safety manager 12/14
- Graduated with Executive Honors 6/16

REFERENCE: Upon Request .

Submission Date 05-31-2017 07:55:32

First Name

Lonzo

Last Name

Branch

E-mail Address

Lbranch5485@Gmail.com

Phone

973-459-6598

Address

676 Park Ave

Unit or Number

27/Apt 1B

City, State

East Orange, NJ

Zip Code

07017

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

When can you start?

Thursday, June 01, 2017

Can you work overtime?

Yes

How did you hear about us?

- Referral

If you were referred, please tell us by whom:

Andrew Phillips

What days/times can you work? Select all that apply:

- Monday AM
- Tuesday AM
- Wednesday AM
- Thursday AM

- Friday AM

Have you ever applied to or worked for Acrobat before?

No

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

Andrew Phillips

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

Star Career Academy

City & State

Newark, N.J.

Grade/Degree

Culinary Arts

Graduated?

Yes

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

Yes

Are you computer literate? (If so, label which programs under "Special")

No

Are you proficient with Point of Sale systems? (If so, label which under "Special")

No

Do you have any experience, training, qualifications or special skills? (If so, label under "Special")

Yes

Special:

ServSafe: Food Safety Manager

ServSafe: Food Handler

OSHA

Are you currently employed?

Yes

Can we contact your current employer?

Yes

Name and Address of Employer

Stryxe Madison
300 Main St.
Madison, N.J 07940

Type of Business

Restaurant

Phone Number

973-377-8919

Your Position & Duties

Chef
Preparing food for guest
Restocking work station

Date of Employment (from/to):

12/15-Current

Weekly Pay (Starting/Ending):

N/A

Reason for Leaving

Still Employed

Still Employed:

Yes

Name and Address of Employer

Dave & Buster's
234 W 42nd St
New York, NY 10036

Type of Business

Family-friendly restaurants

Phone Number

646-495-2015

Your Position & Duties

Line Cook: Fry Station
Preparing and properly garnish all foods to order.
Keeping workstation clean & stock

Date of Employment (from/to):

04-15/12-15

Weekly Pay (Starting/Ending):

N/A

Reason for Leaving

Found something close to home.

Still Employed:

No

Have you ever been fired from a previous place of employment? If yes, please explain:

No

Have you obtained any special skills or abilities as the result of service in the military? If yes, please explain:

No

First Name

Steven

Last Name

Suggs

E-mail Address

ssuggs398@gmail.com

Phone

n/a

Relationship:

Manager

Years Acquainted:

15+

First Name

Mike

Last Name

Carey

Phone

781-626-0087

Relationship:

Ex. Chef

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 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.

- (Checked box indicates acknowledgement)

I hereby authorize Acrobat Outsourcing and its authorized representatives to solicit information regarding my background, which may include but not be limited to, information about my employment, 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.

- (Checked box indicates acknowledgement)

I understand that if 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.

- (Checked box indicates acknowledgement)

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):

Lonzo Branch

Date:

 Wednesday, May 31, 2017

Grill Cooks Test

Score / 40

Multiple Choice Test (1 point each)

b 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

C 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

C 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

C 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

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

A

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

C

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

C

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

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

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)

Past flour / Past fat
To thicken sauces and stocks

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

To rendered fat to separate the milk solids and water from the butter fat
Has a much higher smoke point.

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

1. Béchamel
2. Espagnole
3. Tomato
4. Hollandaise
5. Velouté

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

Heating and oil the grates
will protect the grates from rusty.

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

Egg Yolks
Clarified butter
Lemon Juice.
Salt
White pepper