

Shenique Mcgee

My objective is to become employed and work to achieve a successful career.

EXPERIENCE

Fedex, Union, NJ— Courier

April 2001 -December 2016

Pick up and deliver packages to customers

Load and unload trucks and containers

Sort and pack documents

From 4/2009- 4/2011, I was a team leader. I was in charge of a work group consisting of 25 employees, making sure they completed all work tasks during the shift.

Encore Catering, East Hanover, NJ — Intern (kitchen assistant)

August 2015 - November 2015

Assisted the cooks. Helped with food prep including cutting, chopping, and par cooking foods.

EDUCATION

Star Career Academy, Newark, NJ — Commercial Cooking

February 2015 - November 2015

Certified in commercial cooking

ServSafe certified

Irvington High School, Irvington, NJ – Diploma

June 1993

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Irvington, NJ 07111
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SKILLS

I am good at multi-tasking, completing tasks correctly and in a timely manner. I work well under pressure. I am a quick learner

References available upon request

Interview Note Sheet

Applicant Information

Name: <u>Shenique Mcgee</u>	Interviewer: <u>Jo Paik</u>
Date: <u>06/01/17</u>	Rate of Pay: <u>\$12</u>
Position(s) Applied for: <u>Cook</u>	Referred by: <u>ECC Job Fair</u>

Test Scores

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

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Met at Essex County Job Fair & ~~had~~ scheduled Total of _____ in Food Service interview. She came with no problems, on time, and with resume, serv-safe, and IDs. Great impression!

- Graduate of Star Academy in 2015
- Encore Catering in East Hanover as an intern. Was a cooking assistant.
- Privately cooked for parties and catering events. (Last worked Feb 2017)
- FedEx in Union as a courier, promoted to shift leader to manage 25 other couriers.

* willing to travel up to 30 min max.

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

Transportation

<input checked="" type="checkbox"/> Car	Public Transit	Carpool (Rider / Driver)
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Regions Available to work:

North NJ	South NJ	<input checked="" type="checkbox"/> Central NJ	<u>Irvington</u>	Jersey Shore
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Certifications (if any)

TiPS	<input checked="" type="checkbox"/> Serv-Safe	LEAD	Other _____	Will Submit
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Availability

Open	<input checked="" type="checkbox"/> AM only	PM only	Weekdays only	Weekends only
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Details:

Uniforms Owned:

Bistro	Black Bistro	Tuxedo	1/2 Tuxedo	Black Vest	Long Black Tie	
Chef Coat	Chef Pants	Knives	Black Pants	<input checked="" type="checkbox"/> Non-Slip Shoes	Bow Tie	Other: _____

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken:

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

31/40

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

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

78%

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

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

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

15) Potentially hazardous hot foods must be maintained at an internal temperature of _____ or higher to be safe

C

- 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

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

d 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)

Roux is butter and flour cooked together used as a base to thicken.

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

Melt butter and skim the fat off. It's used because it last longer than regular butter.

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

1. bechamel

2.

3.

4.

5.

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

When you season a grill you put thin layer of oil on it. This makes it non stick.

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