

Re 9/10/00 AM
11:00 AM

Clement (Chip) Kreider
10 Regina Place
Somerset N.J. 08873
(732) 789-3372 (C)

Experience:

May 2013-present (PT)

Culinary Creations, Hillsborough NJ--Zagat and NYT's rated caterer. Catering chef. I run the food side of parties, doing inventory at the commissary kitchen, loading up my assigned truck, driving to catering event, meeting with host/hostess, setting up snap operation on site, putting out multi-course meals as per time requested (banquets, buffets, passed hors d'oeuvres, parties), cleaning and packing up, returning to commissary kitchen to unload. 4 load/unloads per event, 11 to 14 hour days typical.

Jan 2006--present

Earth House, East Millstone N.J.--Chef/Food Service Director, residential facility. I do inventory, purchase food and food service supplies, train, hire, fire, and schedule employees, do weekly menu design for therapeutic and nutritionally balanced diets in accordance with dieticians' and doctors' directions, organize daily menu logs, handle interdepartmental relations, supervise to ensure efficient use of food and a safe and sanitary kitchen environment in compliance with state regulations and standard sanitary standards. The menu is hormone free, sugar free, casein free, with limited additives, and an emphasis on fresh fruit. Most of the food is prepared from scratch, focusing on American comfort food with an international twist. We treat troubled young adults, so the kitchen's aim is to get them over food hang-ups and eating disorders so they can focus on their other problems. I'm told my menu is the best they've had since opening in the mid-70's; on the budget I've saved them hundreds of thousands of dollars. Treatment and food prep is highly personal.

March-August 2010

Grand Central Oyster Bar, Newark Airport--lead Bartender, worked bar and as service bartender, clam and oyster shucking, waited tables towards end of night.
(Just dipping my finger back into the FOH; left because Terminal B European customers don't tip).

May 2004-Sept. 2009

One Caterers, Whippany N.J. One of NJ's top caterers; accounts with the Governor's Mansion, NJ Nets, NJ Professional Golf Association, north Jersey pharmaceutical companies, Manhattan events, weddings, parties, etc. Cook/Catering chef (FT/PT; seasonal), prep at main

facility, packing out for the move, preparing full range of food on scene, multi-course dinners w/ tuxedo wearing servers; catering sit-down events from 25 people to 5,000; buffet up to 8,000+.

Sept.2002-May 2004

Old Stone Tavern (c. 1848), Bernardsville, N.J. (Now Equus), Chef. Ran kitchen day to day; soups, sauces, dressings, specials, meat cutting, ordering, stocking, training and scheduling personnel. I upgraded the food with stocks and sauces, bisques, and upscale specials, changed some vendors and cut costs (food by 15%, labor by 35%), but the two owners had limited capitalization and differing ideas on how to proceed; after 2 1/2 years I gave up, and the place eventually went under. Too bad, it was a gold mine.

July 1999-Aug.2002

Cranbury Inn, Cranbury N.J. (C.1750); Chef. Ordering, stocking, scheduling, training cooks, a la carte lunch & dinner, specials. Busy holidays (600+ covers), lots of parties, receptions, bus tours, holiday parties all day and night long all through December while doing a la carte. Cut food costs by 15% in first month.

May 1996-Aug 2002

Fiddlehead's, Jamesburg, N.J., Sous chef. Zagat's rated 23/NYT's--"a jewel in Jamesburg". Eclectic-International menu from duck confit to Thai to shrimp en bouche' to cajun, everything prepared from scratch. Meat cutting, general prep., line work, parties, bus tours, FT until July 1999; PT after.

Sept. 1995-Apr.1996

Anthony's Mariner Inn, Bridgewater, Prep., line, brunch buffet, shucking clams, cutting fish, soups, sauces. Chef was a Cordon Bleu, London with 24 years of upscale corporate and big on portion control to the oz; everything prepped and ready to go in plastic bags, all prep work recorded on production sheets; everything organized down to the T.

May 1994-Nov. 1995

Grand Victorian Hotel, (c. 1880) Spring Lake (now Black Trumpet). Oceanfront B&B plus restaurant with Victorian stye porch dining. Chef. Hired as a cook, Sous Chef in a week, Chef by August. A la carte breakfast, lunch and dinner;line, saute', grill, fry, griddle, meat cutting, specials; American menu with big salads and a Lebanese twist; in-house catering for buffets and sit-down banquets. Very big on Spring and Fall Wedding receptions, also rehearsal dinners, birthdays, special functions, multi-course meals with hors d'oeuvres and butler service, etc.

Education:

February 2012 ServSafe certified (I'll be renewing soon).

May 1996 Masters Degree, Political Science, Rutgers University

May 1987 BA., History, Livingston College, Rutgers University

Sept. 1987-April 1988 Sommelier Institute of N.J., Basic and

Advanced degrees in wine tasting and appreciation.

Studied under Norman Sickles, a Commanderie du Bontemps de

Médoc et des Graves, Sauternes et Barsac.

References are available upon request

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

X 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 D

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

AFB

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

A 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

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

8

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)

flour cooked in oil, usually butter
As a flavored thickener

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

Melting butter, skimming off top + bottom, reserving oil in middle.
Used chafing for high heat sake.

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

1. Hollandaise - Butter + egg yolk liaison.
2. Brown or Espagnole sauce
3. White or Béchamel sauce
4. Tomato sauce
5. Velouté

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

After scrubbing, and nozzle treating with salt, the surface is oiled.
This keeps the surface non-stick, clean from earlier cooking and fat.

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

clarified butter
egg yolk
lemon juice
S&P
Hot sauce, tabasco, cayenne etc

Interview Note Sheet

Applicant Information

Name: <u>Clement Kreider</u>	Interviewer: <u>Debbie Moree</u>
Date: <u>9/13/10</u>	Rate of Pay: <u>\$15.00</u>
Position (s) Applied for: <u>Cook</u>	Referred by: <u>CL</u>

Test Scores

Server	/35	%	Bartender	/30	%	
Prep Cook	/15	%	Barista	/10	%	
Grill Cook	<u>38/40</u>	<u>95</u>	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%	

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Total of 20 in Food Service

Chip has 20+ years of culinary exp
 Currently works under for a no profit
 Kitchen, Feeding People. Has private catering
 company (mostly weekends) but soon is
 ending. Will have open availability including
 drives, overnight travel. Also sous &
 ban experience (about 10 years)

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: _____

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken: