

Jonathan Valdes

jvaldes547@yahoo.com

646.294.8774

Summary

Chef with ten years of experience in high-pressure culinary environments. Skilled in preparing large volumes of food quickly and efficiently. I am quality focused and an efficient Chef at preparing and plating food in high energy kitchens. Seeking to use culinary skills and experience to prepare a special variety of dishes in a professional, rewarding environment.

Highlights

- NYC food handlers card
- Bilingual (English/Spanish)
- Well-tuned palette
- High volume production capability
- Strong butchery skills
- Keen on detailing
- Inventory management familiarity
- Contemporary sauce work
- Servsafe Certified
- Known at most NYC farmer's markets

Accomplishments

- Planned, managed and executed the Fall 2012 Madison Square Eats food both for ILILI restaurant
- Successfully managed an Austrian Michelin Starred restaurant

Experience

Embassy Suites by Hilton at Parsippany NJ, Full Service Hotel – New Jersey

February 2017 to present

Chef de Cuisine

- Responsible for all the food & beverage for four different outlets; Restaurant/Bar, Room Service, Banquets, Complimentary Breakfast
- Collaborate with other departments to create a memorable experience for the guest
- Creating, executing, and training team members on new dishes and specials
- Manage two different departments, Culinary & Stewarding
- Instruct all staff in proper food preparation, food storage, use of kitchen equipment and utensils, sanitation and safety issues
- Create new menus for all outlets while staying in line with my food cost of 23%
- Ensure that all food is within Health, Safety and Sanitation guidelines

Conrad New York by Hilton, 5 Star Luxury Hotel – New York

October 2013 to February 2017

Chef Tournament

- Work close with the chefs on executing dishes and plating
- Collaborate with other departments to create a memorable experience for the guest
- Prepare food according to the special request and regular menu
- Followed proper food handling methods and maintained correct temperature of all food products
- Rotate through all stations in the hotel as needed
- Ensure that all food is within Health, Safety and Sanitation guidelines

Wallise, 1 Michelin Star, 2 Stars New York Times – New York

October 2012 to October 2013

Sous Chef

- Responsible for menu execution, purchasing and inventory
- Verified proper portion sizes and consistently attained high food quality standards
- Maintained a skilled kitchen staff by properly coaching, counseling and disciplining employees
- Instructed all staff in proper food preparation, food storage, use of kitchen equipment and utensils, sanitation and safety issues
- Consistently tasted, smelled and observed all dishes to ensure they were visually appealing and prepared correctly
- Prepared a variety of local and seasonal specialties which contributed to a 40% boost in sales during the summer months

Quality Meats – New York

February 2011 to May 2012

Tournament

- Worked Grande Manger (full oyster bar and charcuterie bar), Sauté (Fish, Chicken and all sauces) and Middle (Hot appetizers and Mains)
- Knowledgeable of the proper way to cook fish and meat to the correct temperature
- Keep a sanitized and orderly environment in the kitchen
- Ensure all food and other items are store properly
- Worked under extreme pressure with daily covers above 450
- Mastered cooking with speed and plating with a delicate touch while never missing a beat

Education

Associate of Arts from City College of New York 2008

Culinary Arts degree from the French Culinary Arts of New York 2010

Date: 10-10-2017
Please Attach Resume
Below

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Mon, Oct 16, 2017 at 10:10 AM

JotForm <noreply@jotform.com>

Reply-To: jvaldes547@yahoo.com

To: debbie@acrobatusourcing.com, josephine@acrobatusourcing.com

 Employment Application New Jersey

First Name Jonathan

Last Name Valdes

E-mail Address jvaldes547@yahoo.com

Phone 6462948774

Address 63 marshal ave

Unit or Number 2

City, State little ferry

Zip Code nj

What region(s) are you applying to work within? New Jersey

Which position(s) are you applying for? Cook

Are you applying for: Part-Time

When can you start? 10-17-2017

Can you work overtime? No

How did you hear about us? Referral

If you were referred, please tell us by whom: jerry covington

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

Monday AM

Tuesday AM

Wednesday AM

Thursday AM

Friday AM

Saturday AM

Sunday AM

Do you have any planned
vacations or extended leave
in the next 12 months? (If no,
leave blank)

No Have you ever applied to or
worked for Acrobat before?

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

If hired, would you have
reliable means of
transportation to and from
work?

If hired, can you present
evidence of your legal right to
live and work in this country?
Yes

State age if under 18. If you
are under 18, hire is subject
to verification that you are of
minimum age to work.
Are you able to perform the
essential functions of the job
for which you are applying?
Yes

If no, describe the functions
that cannot be performed.
(Note: We comply with the
ADA and consider
reasonable accommodation
measures that may be
necessary for eligible
applicants/employees to
perform essential functions.)

Name of School
City College of NY
French Culinary School
new york, NY
BA in Math
Culinary Arts
Graduated?

Do you have any special
licenses? (If so, label under
"Special")
No

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

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

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

Special:
I manage a team of 10+ people.
I run the restaurant & the kitchen.

the result of service in the
military? If yes, please
explain:

First Name	Juan
Last Name	Cruaz
E-mail Address	Juan.Cruaz@hilton.com
Phone	347-613-8150
Relationship:	Chef
Years Acquainted:	2
First Name	Lain
Last Name	Wan
E-mail Address	Laingwan@gmail.com
Phone	646-276-6168
Relationship:	Coworker
Years Acquainted:	4

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
(Checked box indicates acknowledgement)

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.

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

(Checked box indicates acknowledgement)

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.

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.

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.

Acrobat Outsourcing is an at-(Checked box indicates acknowledgement) 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 myself 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.

I hereby acknowledge that I have read and understand the above statements.

Applicant Digital Signature (Type Name): Jonathan Valdes

Date: 10-16-2017

Please Attach Resume Below

You can [edit this submission](#) and [view all your submissions](#) easily.

Prep Cooks Test

Score

/ 20

Multiple Choice (1 point each)

- 1) A gallon is equal to _____ ounces
a. 56
b. 145
c. 32
d. 128
- 2) Mesclun are what type of vegetable?
a. Roots
b. Beans
c. Salad Greens
d. Spices
- 3) What does the term braise mean?
a. Sear quickly on both sides
b. Slowly cook in covered pan with little liquid
c. Cook on high heat and quickly
d. Slowly cook in simmering water
- 4) At what internal temperature must chicken be cooked so that it is safe to eat?
a. 155 degrees F
b. 165 degrees F
c. 175 degrees F
d. 185 degrees F
- 5) How do you blanch vegetables?
a. Immerse for a short time in boiling water
b. Cook lightly in butter over med heat
c. Soak in cold water overnight
d. Rub with salt before cooking
- 6) Which of the following ingredients would you pack before measuring?
a. Olive Oil
b. Salt
c. Brown Sugar
d. White Sugar
- 7) What is Al Dente?
a. Firm but not hard
b. Soft to the touch
c. Very hard
d. Very soft
- 8) Food should be left out no more than _____
a. 2 hours
b. 3 hours
c. 4 hours
d. 5 hours

Prep Cooks Test

- 9) Which is the improper way to thaw frozen food?
- a. In the fridge
 - b. In a sink with cold water
 - c. On the counter
 - d. In the microwave
- 10) Which of the following can you use to put out a grease fire?
- a. Baking Soda
 - b. Baking Powder
 - c. Flour
 - d. Water
- 11) What is the temperature range of the danger zone?
- a. 25-135
 - b. 40-140
 - c. 50-160
 - d. 30-130
- 12) Which of the following is listed from smallest to largest?
- a. Dice, chop, mince
 - b. Mince, chop, dice
 - c. Chop, dice, Mince
 - d. Mince, dice, chop
- 13) Which direction should pan handles be turned while cooking on the stove?
- a. Over the fire at all times
 - b. Turned towards you for better control
 - c. Turned towards the right or left at all times
 - d. Over the countertop at all times
- 14) When you poach something, you cook it with what?
- a. Noodles
 - b. Vegetables
 - c. Liquid
 - d. Oil
- 15) Which spoon is used to remove fat from soups and stews
- a. Basting Spoon
 - b. Ladle
 - c. Slotted Spoon
 - d. Portion Spoon
- 16) Which of the following means to cook in a small amount of fat?
- a. Season
 - b. Sauté
 - c. Broil
 - d. Boil
 - e. Fry

Prep Cooks Test

17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8" dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

19) SALT & PEPPER are the basic seasoning ingredients for all savory recipes.

20) CHOP : to cut into very small pieces when uniformity of size and shape is not important.