

**Gunie Philippe | 908-768-9448 | Philippe.gunie@yahoo.com | 1909 North wood
avenue Apt. C2 Roselle, NJ, 07203**

1909 W. High Rd, Roselle, NJ, 07203

Saint Peters Healthcare

20-30 hours -

Cook/cold production aide

daytime & every other weekend.

254 Easton ave New Brunswick, NJ, 08873

732-745-8600

4/2017- Current

Compass group

Restaurant Assoc / Exchange Place.

Cook

8 months -

3 Harborside Plaza Jersey City, NJ, 07302

prep

201-433-3300

line
deli

8/2016- 3/2/2017

ALDI

Shift Associate

1235 Saint Georges Ave, Roselle, NJ, 07203

908-220-1957

8/2015-3/8/2016

Buffalo Wild Wings

(Linden)

line cook ->

7 months.



Debbie McKee <debbie@acrobotoutsourcing.com>

Re: Employment Application New Jersey

1 message

JotForm <noreply@jotform.com>

Tue, Oct 24, 2017 at 9:34 PM

Reply-To: philippe.gunie@yahoo.com

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

Employment Application New Jersey

First Name	Gunie
Last Name	Philippe
E-mail Address	philippe.gunie@yahoo.com
Phone	908-768-9448
Address	1909 N Wood ave
Unit or Number	C2
City, State	Roselle
Zip Code	07203
What region(s) are you applying to work within?	New Jersey
Which position(s) are you applying for?	Cook Cold production aide
Are you applying for:	Full-Time Part-Time
When can you start?	11-01-2017
Can you work overtime?	Yes
How did you hear about us?	Google
If you were referred, please tell us by whom:	
What days/times can you work? Select all that apply:	Monday AM Tuesday AM Wednesday AM Thursday AM Friday AM
Do you have any planned vacations or extended leave in the next 12 months? (If no, leave blank)	
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:

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

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 Union County College

City & State Cranford, NJ

Grade/Degree H.S Diploma

Graduated? Yes

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: Microsoft Knowledge

Are you currently employed? Yes

Can we contact your current employer? Yes

Name and Address of Employer Saint Peters University Healthcare

Type of Business Food

Phone Number 7327458600

Your Position & Duties Nutritionist. Prep, line cook, catering

Date of Employment 04/11/17
(from/to):

Reason for Leaving N/A

Still Employed: Yes

Name and Address of Employer

Type of Business

Phone Number

Your Position & Duties

Date of Employment
(from/to):

Reason for Leaving

Still Employed:

Name and Address of Employer

Type of Business

Phone Number

Your Position & Duties

Date of Employment
(from/to):

Reason for Leaving

Still Employed:

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

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

First Name Chef

Last Name Aatul

E-mail Address atul@saintptrs.com

Phone 7327458600

Relationship: Supervisor

Years Acquainted: 1

First Name

Last Name

E-mail Address

Phone

Relationship:

Years Acquainted:

First Name

Last Name

E-mail Address

Phone

Relationship:

Years Acquainted:

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

(Checked box indicates acknowledgement)

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.

(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):

Gunie Philippe

Date:

10-24-2017

Please Attach Resume
Below

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

Interview Note Sheet

Applicant Information

Name: <u>Gunie philipe</u>	Interviewer: <u>Debbie McIke</u>
Date: <u>10/25/17</u>	Rate of Pay: <u>13.00 prep / 14.00 line</u>
Position (s) Applied for: <u>Cook/Prep Cook</u>	Referred by: <u>Indeed</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

Total of 4 in Food Service

Has a car - OK to travel -

Corp Dining Exp -

line,
prep,
deli,
Salad bar -

Summer catering -
soul food -
-private parties
serve preplated meals

Available to start 11/1/17

days and weekends.

extail is her favorite
to cook

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:

Multiple Choice (1 point each)

1) A gallon is equal to ____ ounces
a. 56
b. 145
c. 32
d. 128 80%

2) Mesclun are what type of vegetable?
a. Roots
b. Beans
c. Salad Greens X
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 X

4) At what internal temperature must chicken be cooked so that it is safe to eat?
a. 155 degrees F
b. 165 degrees F X
c. 175 degrees F
d. 185 degrees F

5) How do you blanche 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 X
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 X
d. 5 hours

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

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.