

Terry F. Rivers

Objective

Highly motivated professional Chef with many years of experience in kitchen operations. Quality focused and efficient at planning, preparing and plating large quantities of food in a fast paced kitchen. Looking to bring strong supervisory food prep and organizational skills into the culinary world.

Professional Accomplishments

Offshore Chef

- Prepared succulent meals and desserts from scratch recipes to feed crewmen
- Maintained kitchen cost through effective inventory management and waste elimination
- Organized, reviewed and created weekly menus to encompass a variety of tastes

Lead Cook

- Strived diligently to ensure a smooth running kitchen
- Competently prepared banquet meals in addition to daily cafeteria meals
- Maintained, checked and documented correct food temperatures at all times

Cook III

- Prepared a la carte meals for patients throughout the day
- Supervised and prepared special dietary or nutritionally restricted meals
- Created delicious meals that adhered to the highest culinary standards

Cook III

- Cooked, stocked and maintained plentiful dishes to be served to patrons and staff.
- Ensured customers were served on time and with the highest quality foods
- Created and maintained excellent rapport with patrons and coworkers

Employment History

February-2016 - Present	Lead Cook	Hess Corporation Houston TX
December 2015 – Feb 2015	Cook III	Morrison Healthcare Houston TX
January 2013 – Oct 2016	Offshore Chef	Baywater Drilling, Houma LA
September 2013 – Oct 2014	Cook III	Humble Surgical, Humble TX

Education

June 1988	High School Diploma	L. B. Landry New Orleans LA
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References

References are available on request.

Employment Application

Acrobat Outsourcing is an equal opportunity employer dedicated to non-discrimination in all employment practices. Acrobat Outsourcing selects the best qualified individual for the job based on job-related qualifications regardless of race, age (40+), color, religion, gender, national origin, ancestry, marital status, sexual orientation, disability or any other status protected by applicable law.

PLEASE PRINT

Full Name Terry Rivers Date: 1-30-2018
 Home Telephone (281) 408-6563 Other Telephone (832) 524-7383
 Present Address P.O. BOX 15440 Houston, TX 77220
 Permanent Address, if different from present address: _____
 Email Address MRTerryRivers@aol.com

EMPLOYMENT DESIRED

Position applying for: Lead Cook Salary desired: \$16.00
 Are you currently registered with any staffing and/or employment agencies? If so, please list _____

Are you applying for: Full-time work? Yes ☒ No ☐ Part-time work? Yes ☐ No ☐
 Temporary work, e.g., summer or holiday work? Yes ☐ No ☐ From: _____ To: _____
 How did you find out about our open position? (Please check fill in proper name of source):
 Referral ☐ Name of Referral _____ Newspaper ☐ Job Fair ☐ Agency ☐ Company Website ☒
 Other Web Posting ☐ Other Source ☐
 Could you work overtime, if necessary? Yes ☒ No ☐ If hired, on what date could you start working? _____

Please keep in mind that schedules and shifts may vary depending on position and season. Additionally, the hours may vary from week to week, depending on the company needs. Please list only the times/days you're available to work below.

SPECIFY HOURS AVAILABLE DAILY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
AM		open	open	open	open	open	open
PM		open	open	open	open	open	open

Do you have any vacations or extended leaves planned in the next 12 months? If so, please list dates: _____

PERSONAL INFORMATION

Have you ever applied to or worked for Acrobat Outsourcing before? Yes ☐ No ☒ If yes, when? _____
 Do you have friends or relatives working for Acrobat Outsourcing? Yes ☐ No ☒ If yes, please state name and relationship _____
 If hired, would you have a reliable means of transportation to and from work? Yes ☒ No ☐
 If hired, can you present evidence of your legal right to live and work in this country? Yes ☒ No ☐
 State age if you are under 18 _____. If you are under 18, hire is subject to verification that you are of minimum legal age to work.
 Are you able to perform the essential functions of the job for which you are applying? Yes ☒ No ☐

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outsourcing

Your Hospitality Staffing Professionals

Type of Business OFFSHORE Telephone No. () Supervisor's Name

Your Position and Duties Chef Manager

Dates of Employment: From 10/13 To 10/10

Reason for Leaving: New Job

Name and Address of Employer Humble Hospital

Type of Business Hospital Telephone No. (713) 550-900 Supervisor's Name STAN

Your Position and Duties COOK FLAVORABLE FOOD FOR STAFF

Dates of Employment: From 4/07 To 10/13

Reason for Leaving: relocated

Have you ever been fired from any previous place of employment? If so, please explain: N/D

MILITARY SERVICE

Have you obtained any special skills or abilities as the result of service in the military? Yes ☐ No ☒
If so, describe: _____

JOB RELATED REFERENCES

List below three persons not related to you who have knowledge of your work performance within the last three years.

Name: RICHARD MARSHALL Telephone No. (832) 343-5454

Address 134 STATEN ST HOUSTON, TX 77394

Occupation: Chef Relationship: Chef Number of Years Acquainted: 10

Name: Diane BRUMFIELD Telephone No. (832) 912-3612

Address 1020 TOMBALL PKWY

Occupation: MANAGER Relationship: CO-WORKER Number of Years Acquainted: 10

Name: Ricky Evans Telephone No. (504) (414) - 2670

Address 4914 YPLE ST.

Occupation: COOK Relationship: CO-WORKER Number of Years Acquainted: _____

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

B 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

C 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

A 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

A 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)

Flour and oil
use for gravy and thickener

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

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

- 1. Veloute ✓
- 2. Bechamel ✓
- 3. Brown ✓
- 4. Tomato ✓
- 5. ✓

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

For flavor X

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

Butter - Flour - milk X

Interview Note Sheet

Applicant Information

Name: Terry Rivers

Interviewer: Celery 29x

Date: 1/30/98

Rate of Pay:

Position (s) Applied for:
Cook / Server

Referred by:

Test Scores

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

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

20+ yrs of experience
- cooking
- dishwashing
- management
- serving

Total of 20+ in Food Service/Hospitality

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

Transportation

Car

Public Transit

Carpool (Rider / Driver)

Regions Available to work:

SF City

SF North

SF Peninsula

East Bay

Outer East Bay

San Jose

South San Jose

SJ Peninsula

northeast

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: