

Jeremy Jason Job A. Yap

19 Canal Street, Raritan, NJ, 08869

908-644-8672

jeremyjasonjobyap@gmail.com

PROFILE

BIRTH DATE: 28 May 1989

BIRTH PLACE: Riyadh, Kingdom of Saudi Arabia

AGE: 28

SEX: MALE

CITIZENSHIP: AMERICAN

HEIGHT: 5'6"

WEIGHT: 170 LBS

RELIGION: ROMAN CATHOLIC

CIVIL STATUS: SINGLE

Able to excel in most tasks with the idealism of excellence in every undertaking. Excel in team working and is a very good team player. Highly motivated to work in any settings and is very efficient in the use of company resources. Works with practically no supervision, task oriented and very receptive in improving existing skills.

Education

College – University of Asia & the Pacific

Entrepreneurial Management
2006

Dela Salle University – College of St. Benilde

Business Management
2007

Work Experience

- **Carrier Clinic, Belle Mead, New Jersey**

Cook, Interim-Chef & Supervisor – July 2015 – March 2018

- **Raritan Valley Country Club, Raritan, NJ 08869**

Chef – March 2013 – Jan 2016

- **Quickchek , Raritan, NJ 08869**

Night-shift Team Leader - Jan 2013 – March 2014

SEMINARS AND TRAININGS:

ServSafe® Food protection Manager Certification

Certificate Number : 1487228

Date of Examination : 03/25/2017

Date of Expiration : 03/25/2022

QUALIFICATIONS AND SKILLS

- Work well with other workers in the institution;
- Organized, efficient even on multiple tasks environment, effectively handles work stresses and works well even under pressure of meeting work deadlines;
- Microsoft office knowledgeable (MS WORD, MS POWER POINT, MS EXCEL)
- Experienced in ordering supplies for kitchen, properly rotating (FIFO) products and storage.

CHARACTER REFERENCES:

ADRIAN PLATA - Raritan, New Jersey

9083970551

Christopher Cesar – Raritan, New Jersey

908-932-3888

Damain Spencer – North Brunswick, New Jersey

909-200-6572

Ty Truong – Bridgewater, New Jersey

908-392-4596

Submission Date 04-22-2018 15:37:59

First Name

JEREMY JASON

Last Name

YAP

E-mail Address

jeremyjasonjobyap@gmail.com

Phone

9086448672

Address

19 CANAL STREET

Unit or Number

19

City, State

RARITAN

Zip Code

08869

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

- New Jersey

Which position(s) are you applying for?

- Cook

Are you applying for:

- Full-Time

When can you start?

Thursday, April 26, 2018

Can you work overtime?

Yes

How did you hear about us?

- Referral

If you were referred, please tell us by whom:

Damian Spencer

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

- Monday AM
- Monday PM
- Tuesday AM
- Tuesday PM

- Wednesday AM
- Wednesday PM
- Thursday AM
- Thursday PM
- Friday AM
- Friday PM

Have you ever applied to or worked for Acrobat before?

No

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.

New Jersey

Are you able to perform the essential functions of the job for which you are applying?

Yes

Name of School

DLSU- College of St. Benilde

City & State

Manila, Philippines

Grade/Degree

Business Management

Graduated?

No

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")

No

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

Yes

Special:

Serve Safe food protection Managerial Certificate

Are you currently employed?

No

Can we contact your current employer?

Yes

Name and Address of Employer

Carrier Clinic/sodexo
Belle Mead, NJ

Type of Business

Psychiatric Facility

Phone Number

8009333579 ext 1237

Your Position & Duties

Chef/cook/supervisor

Date of Employment (from/to):

July 2015 - March 2018

Reason for Leaving

personal/professional growth

Still Employed:

No

Name and Address of Employer

Raritan Valley Country Club
Bridgewater, NJ

Type of Business

Golf Club

Phone Number

9087222000

Your Position & Duties

chef/cook

Date of Employment (from/to):

march 2013- feb 2016

Reason for Leaving

personal/professional growth

Still Employed:

No

Name and Address of Employer

Quickchek

Type of Business

Retail

Phone Number

9086859709

Your Position & Duties

Night shift team leader/Deli or sandwich maker

Date of Employment (from/to):

Jan 2013 – March 2014

Reason for Leaving

better opportunity

Still Employed:

No

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

no

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

no

First Name

Damian

Last Name

Spencer

E-mail Address

Vandalsavaged@gmail.com

Phone

9099323888

Relationship:

co-worker

Years Acquainted:

2

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 criminal justice and law enforcement agency and general public records history.

- (Checked box indicates acknowledgement)

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):

Jeremy Yap

Date:

 Sunday, April 22, 2018

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

36140

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

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

90%

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

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

B ~~B~~

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

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)

to thicken up sauces or gravy

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

melting + used for pastries/omeletes / sauces

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

1. Bechamel
2. Hollandaise
3. Tomato
- 4.
- 5.

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

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

Egg, Oil, Butter