

**Submission Date**

05-02-2018 09:38:11

cook  
or  
server

**First Name**

monica

**Last Name**

lawson

**E-mail Address**

monicalawson0520@yahoo.com

**Phone**

8482122017

**Address**

184 new road

**Unit or Number**

2nd floor

**City, State**

Monmouth Junicton

**Zip Code**

08852

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

- New Jersey

**Which position(s) are you applying for?**

- Cook
- Server

**Are you applying for:**

- Full-Time
- Part-Time

**When can you start?**

 Friday, May 04, 2018

**Can you work overtime?**

Yes

**How did you hear about us?**

- Referral

**If you were referred, please tell us by whom:**

Promise Culinary School Chef Pearl

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

- Monday AM
- Tuesday AM

South Bouns.

- Wednesday AM
- Thursday AM
- Friday AM
- Saturday AM
- Sunday AM

**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:**

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

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

Yes

**Name of School**

Promise Culinary School

**City & State**

New Brunswick NJ

**Grade/Degree**

Culinary

**Graduated?**

Yes

**Do you have any special licenses? (If so, label under "Special")**

Yes

**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:**

excel in problems solving decision making skills and team player

**Are you currently employed?**

No

**Can we contact your current employer?**

Yes

**Name and Address of Employer**

Princeton Medical Center

**Type of Business**

Hospital

**Phone Number**

6098536179

**Your Position & Duties**

cook

**Date of Employment (from/to):**

Nov. 21 to April 25

**Reason for Leaving**

Had to take time off personal reasons

**Still Employed:**

No

**Name and Address of Employer**

Princeton Adult Day Care

**Type of Business**

Adult Day Care

**Phone Number**

7328534545

**Your Position & Duties**

Kitchen Supervisor

**Date of Employment (from/to):**

Nov 2016-May 2017

**Reason for Leaving**

The company was not growing

**Still Employed:**

No

**Name and Address of Employer**

Heldrich Hotel

**Type of Business**

Hotel

**Phone Number**

732 7294670

**Your Position & Duties**

chef cook

**Date of Employment (from/to):**

May 2015-Feb2016

**Reason for Leaving**

medical reasons

**First Name**

chef pearl

**Last Name**

Pearl

**E-mail Address**

pearl.thompson@Elijahspromise.org

**Phone**

7325459002

**Relationship:**

Teacher

**Years Acquainted:**

5

**First Name**

Maria

**Last Name**

Karisona

**Phone**

7322895829

**Relationship:**

friend

**Years Acquainted:**

15

**First Name**

Britnie

**Last Name**

Jeater

**Phone**

7326190375

**Relationship:**

friend



**Years Acquainted:**

5

**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):**

monica lawson

**Date:**

 Wednesday, May 02, 2018

**Please Attach Resume Below**

Monica Lawson Resume .docx

# MONICA LAWSON

184 New Rd, Monmouth Junction, NJ 08852

848-212-2017

Monicalawson0520@yahoo.com

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**Objective :** Seeking a position where my skills and experience will significantly contribute to a recognized, substantial, and dynamic company.

**Professional Education:**

Oct 2014- Mar,2014

**Promise Culinary School**

New Brunswick, NJ

*Vocational Culinary Training Certified by NJ State Department*

**Topics Covered:**

- Learned basic principles of cooking, including terminology, knife skills, and history.
- Completed Preparation of classic stocks and sauces.
- Extensive training in and with various proteins, vegetables, starches, breads, and desserts.
- Program highlights consisted of both classroom instruction and hands on experience including a two-week externship in a professional kitchen December 2015 Completed ServSafe certification

Oct 2012- Feb 2013 **Albert M. "Bo" Robinson Education & Training Center** New Brunswick, NJ

**Work Experience**

Nov, 2017-April 2018

**Princeton Medical Center**

Plansboro , NJ

**Regular Cook**

- Prepare and serve breakfast, lunch, and dinner for patients and guest
- Work with different types of machinery such as Robo Coupe, Hobart Dicer, Buffalo dicer etc.
- Maintain a safe pleasant atmosphere to ensure the best services are provided

Nov, 2016 - May, 2017

**Princeton Adult Daycare Center**

Monmouth Jct., NJ

**Kitchen Supervisor**

- Plan and prepare meals for senior citizens/staff of the center
- Create menus and recipes
- Take inventory of viable supplies and replenish

May, 2015-Feb, 2016

**Chef Cook**

**Heldrich Hotel & Conference Center**

New Brunswick,NJ

- Banquet Chef
- Line Cook
- Create menus and recipes

**Skills:**

- Excel in problem solving, decision-making skills, and team player
- Spanish fluency (reading, writing, speaking, listening)
- Organized and dependable



**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
- 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 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
- A 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

Bq 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

C 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

D 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

X 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

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

20) What temperature should chicken be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

21) What temperature should ALL ground meat be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

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)

Is used to thicken flour, water, small parts.

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

Put in <sup>saute</sup> pan and skim the fat from top  
used in baking and to remove fat and salt unwanted particles

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

- ✓ 1. Bechamel.
- ✓ 2. Sauce
- ✓ 3. Veloute
- ✓ 4. Tomato.
- ✓ 5. Hollandaise.

Brown - 1 pt

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

~~regularly oil the grill and be sure to oil the food~~  
or - water to remove any chemical, with the wipe it down then lightly oil it.

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

Mayo - egg, butter. Lemon or lime

egg yolks, butter, water, lemon juice, tabasco, salt & pepper  
optional