

cook

6/15/18  
10am

# Xavion Fletcher

Dayton, NJ 08810

Xavion.fletcher@hotmail.com

5618707302

My name is Xavion Fletcher. My goal is to start a career as an elementary school teacher, that is why I recently enrolled at Mercer County Community College as an Early childhood education major. Child development has always been an interest of mine, growing up with multiple siblings who are all many years younger than me, which gave me the chance to watch them grow. Additionally, I have a 6 month old son. In all, children have been the focus of my life, and I would love to take my experience further in a professional setting.

Authorized to work in the US for any employer

## Work Experience

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### **Server's Assistant**

Ruth's Chris Steak House - Princeton, NJ

October 2017 to Present

### **Cook II**

The Boca Raton Resort - Boca Raton, FL

May 2017 to August 2017

At The Boca Resort I started working at the poolside restaurant making burgers and tacos and prepping all garnishes and vegetables for the day, recently I was transferred to the main kitchen and am working over night for room service. I am a full time employee and enjoy cooking every day.

### **Line Cook**

Seasons 52 - Boca Raton, FL

February 2017 to May 2017

At Seasons 52 I work on ovens. I would build, cook, and garnish all of the flatbreads, appetizers and seafood entrees. At the end of the night I was the one to close the station. This entails, scrubbing all counters, refrigerators, and shelves down and taking inventory of all left over food while storing it.

### **To go server**

Applebee's - Edison, NJ

February 2016 to May 2016

At Applebee's I organized all of the To Go orders and received orders over the phone and in the store and putting the mm into the P.O.S. Providing excellent customer service was a main priority while in this position.

### **Cook/Cashier**

iPie Pizzaria - Killington, VT

September 2014 to August 2015

At this job I was working on a station by myself organizing and cooking various menu items to order. I also, in the spare time, took orders over the phone and in the store, providing excellent customer service.

### **Internship/ cook**

The Woodstock Inn and Resort - Woodstock, VT

October 2014 to June 2015

The Woodstock Inn was the first professional kitchen I worked in after culinary school, I worked on every station in their two-story kitchen. Including the pastry shop, grill, and garde manger. This taught me the basics of how a real kitchen is run.

### Education

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#### **Associate in Child Development**

Mercer County Community College - West Windsor, NJ

May 2018 to November 2022

#### **Culinary Arts**

Ella T. Grasso Technical High School - Groton, CT

2011 to 2015

### Skills

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Microsoft office

### Certifications/Licenses

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#### **ServSafe**

July 2017 to July 2018

**Submission Date** 06-15-2018 07:19:18

**First Name**

Xavion-Jesoni

**Last Name**

Fletcher

**E-mail Address**

Xavion.fletcher@hotmail.com

**Phone**

561-870-7302

**Address**

356 Ridge Rd.

**Unit or Number**

D12

**City, State**

Dayton

**Zip Code**

08810

**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?**

Saturday, June 16, 2018

**Can you work overtime?**

Yes

**How did you hear about us?**

- Google

**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
- Saturday AM
- Saturday PM
- Sunday AM
- Sunday 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

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

Yes

**Name of School**

Mercer County Community College

**City & State**

West Windsor, NJ

**Grade/Degree**

Freshman

**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")**

Yes

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

Yes

**Special:**

Culinary School

**Are you currently employed?**

No

**Can we contact your current employer?**

No

**Name and Address of Employer**

Ruth's Chris Steak House

**Type of Business**

Restaurant

**Phone Number**

6094520041

**Your Position & Duties**

Server's Assistant; In this position my duties were to maintain cleanliness of my station, while making sure I greet and maintain my assigned tables.

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

10/2017- 04/2018

**Reason for Leaving**

Joined the Army

**Still Employed:**

No

**Name and Address of Employer**

The Boca Raton Resort

**Type of Business**

Hotel

**Phone Number**

5614473000

**Your Position & Duties**

Cook II; My duties for this position varied. I was moved around to different kitchens, although my main responsibilities were to maintain cleanliness of my station and to prepare the menu items to order. I was also, in the second kitchen I was placed, supposed to cut and prepare food for the next day.

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

04/2017- 07/2017

**Reason for Leaving**

Relocation

**Still Employed:**

No

**Name and Address of Employer**

Seasons 52

**Type of Business**

Restaurant

**Phone Number**

561-998-9952

**Your Position & Duties**

Line Cook; At this restaurant I was on the ovens station, so every menu item made in the ovens was my responsibility. As well as maintaining cleanliness of my station and preparing foods for the next day.

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

01/2017-04/2017

**Reason for Leaving**

Better opportunities

**Still Employed:**

No

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

No

**First Name**

Cedric

**Last Name**

Jenkins

**E-mail Address**

unkown@aol.com

**Phone**

732-841-1540

**Relationship:**

Co-worker

**Years Acquainted:**

2

**First Name**

Chef

**Last Name**

Brian

**E-mail Address**

unkown@aol.com

**Phone**

561-998-9952

**Relationship:**

Supervisor

**Years Acquainted:**

1

**First Name**

David

**Last Name**

Miguel

**E-mail Address**

Unkown@aol.com

**Phone**

860-448-0220

**Relationship:**

Teacher

**Years Acquainted:**

3

**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):**

Xavion- Jesoni Brian Fletcher

**Date:**

 Friday, June 15, 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

-8

85%

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

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

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 X 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

B

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)

A roux is a combination of butter and flour, cooked together, used to thicken (soups, stocks etc.)

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

Y

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

1. Espagnole
2. Marinara
3. Bechamel
4. Hollandaise
5. Velloute

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

X

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

X Eggs, lemon juice,