

Jerome Jones

LEAD-COOK - RMT Buffet Catering

Newark, NJ 07106

jeromejones48@yahoo.com

862-755-7370

Multi-talented chef that has mastered many levels of cooking. Specializes in Italian, American, French, and Cajun. Capable of adapting to any environment. Effective team player. Maintains a high standard of excellence at all times. Reliable and dependable. Works extremely well with associates.

Work Experience

LEAD-COOK

RMT Buffet Catering - Irvington, NJ

2007 to Present

Lead-Cook for restaurant serving Italian, French, American, and Cajun.

- Prep food on daily basis.
- Plan menu, assure quality control, and maintained a clean working environment

ROUNDS-COOK

Church Street Café - Montclair, NJ

2005 to 2007

Prepared all food for restaurant from scratch including hot/cold appetizers, main meals, and desserts.

- Responsible for storing foods in designated areas with proper temperature requirements for each dish stored.
- Cleaned and maintained work areas, properly maintained and sterilized all equipment and utensils used.

COOK

GRILL - Montclair, NJ

2003 to 2005

Prepared, plated, apportioned and garnished hot/cold appetizers, prepared specialty food with use of grill.

- Responsible for maintain a well-organized work area.

Education

1 year cooking school in cooking

Springfield Skill Center - Springfield, MA

1995 to 1996

East Orange High School

June 1983

COOK
6/18/18

11:30am

reschedule

6/19/18

11:30
am

Skills

ServSafe Certification

Additional Information

Areas of Expertise

- Sous Chef designation
- Roundsman Cook experience
- Successful catering experience
- Maximizing kitchen productivity and staff performance

Submission Date 06-18-2018 16:57:36

First Name

jerome

Last Name

jones

E-mail Address

jeromejones48@yahoo.com

Phone

862-755-7370

Address

47 smith st

Unit or Number

1st floor

City, State

newark,nj

Zip Code

07106

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?

Monday, June 25, 2018

Can you work overtime?

Yes

How did you hear about us?

- Craigslist

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

- Tuesday AM
- Wednesday AM
- Thursday AM
- Friday AM
- Saturday AM

Do you have any planned vacations or extended leave in the next 12 months? (If no, leave blank)

yes in august for five days

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

east orange high 12

City & State

east orange,nj

Grade/Degree

12th general diploma

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")

No

Special:

servsafe Microsoft windows 10

Are you currently employed?

Yes

Can we contact your current employer?

Yes

Name and Address of Employer

Cipriani ave I newark

Type of Business

food /catering

Phone Number

646-812-3482

Your Position & Duties

cook,prep food on daily basis italian

Date of Employment (from/to):

1/18/18 to present

Reason for Leaving

still working

Still Employed:

Yes

Name and Address of Employer

rmt catering 1379 springfield ave Irvington,nj

Type of Business

catering

Phone Number

973-489-3671

Your Position & Duties

lead cook for buffet table weddings and parties

Date of Employment (from/to):

2/2007 to 12/2017

Reason for Leaving

still work sometimes

Still Employed:

Yes

Name and Address of Employer

church st café church st monclair nj

Type of Business

restaurant

Phone Number

n/a

Your Position & Duties

rounds cook work all stations and prepare food

Date of Employment (from/to):

3/2005 to 1/2007

Reason for Leaving

out of business

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

kelly

Last Name

livingston

E-mail Address

lvngstnklly@yahoo.com

Phone

973-336-5520

Relationship:

co worker

Years Acquainted:

15

First Name

roscoe

Last Name

coleman

Phone

973-489-3671

Relationship:

chef

Years Acquainted:

10

First Name

chef

Last Name

ming

Phone

646-812-3482

Relationship:

chef

Years Acquainted:

1

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):

jerome jones

Date:

 Monday, June 18, 2018

Please Attach Resume Below

JEROME RESUME.docx

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

-1

C

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

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

(80°)

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

A

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

dx 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

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

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

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

B 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)

Butter & flour to thicken Soups & SAUCES

X 24) What is the process of making clarified butter, and why is clarified butter used? (3 points)
Low heat on stove top for cooking

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

1. CLASSIC BROWN SAUCE
2. MARMALADE
3. HOLLANDAISE SAUCE
4. VELVET SAUCE
5. BECHAMEL

X 26) What does it mean to season a grill and why is this process important? (3 points)
Flavor & lock in juices from meat

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

CLARIFIED BUTTER & EGG YOLKS, LEMON JUICE
HOT SAUCE