

Name: <del>John</del> Sasha Davis	Interviewer: Jo Poul
Date: 4/19/2019	Rate of Pay: \$14 Prep \$15 Line/Grill
Position (s) Applied for: Cook	Referred by: Craigslist

Server	/35	% Tender	/30	%
Prep Cook	/15	% Barista	/10	%
Grill Cook	/40	% Cashier	/10	%
Dishwasher	/10	% Housekeeping	/15	%

Full-Time
<u>Part-Time</u>

The Art Institute of Pwning  
Graduated w/ associates

Total of \_\_\_\_\_ in Food Service

12 Farms Restaurant - Heights town, NJ

Cherry Valley Country Club  
-line/banquet cook

\* travel up to 1 hour

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

Car Public Transit Carpool (Rider/Driver)

North NJ South NJ Mt Holly Central NJ Jersey Shore

TIPS Serv-Safe LEAD Other Will Submit

Details: Open AM only PM only Weekdays only Weekends only  
M-F Sat Sun

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 Agent Academy?

Comments:

Other Languages Spoken:

21 Spyglass Court Westampton, nj 08060

PHONE [\(609\) 213-6446](tel:6092136446) •

FAX (609) 771-0750•

E-MAIL [SDAVIS21@HOTMAIL.COM](mailto:SDAVIS21@HOTMAIL.COM)

## **SASHA B. DAVIS**

### **Objective**

Searching for a place where I can work at my full potential after 15 years of experience be a part of a team, and in an environment where I can continue to grow. Please give me the opportunity to prove that I can be of value to the company and bring something to the table.

### Education & Training

9/05 – 9/07 The Art Institute of Philadelphia, PA

Student of Culinary Arts, Intern of Advanced Charcuterie

§ Awarded Associate's Degree in Culinary Arts

Courses included but not limited to:

Basic Culinary Fundamentals

Charcuterie, Galantines and Terrines

The Making of Sauce and Stock

Pastries, Desserts and Plating

9/04 – 5/05 Mercer County Community College East 'Windsor, NJ

Student of Tech Prep program

§ Awarded Diploma of Professional Cooking

Courses included but not limited

Introduced to Equipment

Baking

Food Preparation Practices and Procedures

Employment

2017 12Farms

Chef

2014-2016 Cherry Valley Country Club

Banquet prep and line prep. Working Grill and Sautee station

2012-2014 Grand Colonial Hampton NJ

Banquet prep/Garde manger/pastry chef

2010-2012 Crowne Plaza/Hotel Somerset Bridgewater Somerset, NJ

2009 Hilton- Woodbridge, NJ

2008 MediMedia Yardley, PA

§ Responsible for calling doctors' offices and offer samples, and Data entry

2006 Marriott Hotel Trenton, NJ

Line Cook

§ Responsible for food preparation for Banquet facilities, Archives Restaurant, Bar and Room Service.

2004-2006 Macy's Lawrenceville, NJ

Recovery Associate (temporary)

§ Responsible for returning unsold merchandise to the selling floor and stock as needed.

2003-2005 Blockbuster Video Ewing, NJ

Cashier/Customer Service Associate (part-time)

Responsible for tracking inventory of store merchandise, restocking shelves, and assisting customers as needed.

Volunteer Experience

2001-2005 Delta Teens Ewing, NJ

2003 Vacation Bible School Teacher Gibbsboro, Nj

2003-2005 Sunday school Teacher Gibbsboro, N

**Multiple Choice Test** (1 point each)

37/40

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

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

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

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

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

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

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

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

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

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

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

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

12) A gallon is equal to \_\_\_\_\_ ounces

- a) 56
- b) 145
- c) 32
- ☒ d) 128

13) How many cups are in a quart?

- a) 2
- ☒ b) 4
- c) 6
- d) 8

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

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

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

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

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 coved, 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)

flour-fat thicken sauces

~~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. Tomato
2. Bechamel
3. Veloute
4. Hollandaise
5. Brown

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

prevents food from sticking  
rub grill w oil

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

egg yolks, butter, water, lemon, tobasco