

Name: ~~Sasha Davis~~ Sasha Davis
 Date: 4/19/2019
 Position(s) Applied For:
 Cook

Interviewer: Jo Park

Rate of Pay: \$13 Prep \$16 Line/Grill
 Referred by: Craigslist

Job Type	Hours	Percent	Job Type	Hours	Percent
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Kitchen Cook	/10	%

Full-Time

Part-Time

The Art Institute of Cherry Valley
 Graduated w/ associates

Total of _____ in Food Service

12 Farms Restaurant - Hightstown, 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

Service

LEAD

Other _____

Will Submit

 Open

M-F

AM only

Sat

PM only

Sun

Weekdays only

Weekends only

Details:

Chef Coat

Black Bistro

Tuxedo

1/2 Tuxedo

Black Vest

Long Black Tie

Chef Pants

Khakis

Black Pants

Non-Slip Shoes

Bow Tie

Other _____

Would you recommend this applicant for Academy?

21 Spyglass Court Westampton, nj 08060
PHONE [\(609\) 213-6446](tel:(609)213-6446) •
FAX (609) 771-0750•
E-MAIL 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

Grill Cooks Test

Score / 40

Multiple Choice Test (1 point each)

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

37/40

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 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)

flour - fat - chicken 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