

Javale Hanson

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Skills

Technical: Microsoft Office (Word, Excel, Access, PowerPoint)

Languages: Familiar with French

Safeserv Certification

Cafe 135- Cafe Deli Cook

February 2019-Current (Temporary)

- Sets up, breaks down, stocks, replenishes and maintains cash register station. Assembles snacks and nourishments, resident food preferences, and client orders. Prepares trays with proper dishes, glasses, cups, condiments and eating utensils for meals.
- Replenished all cold prep throughout the day assist with daily prep for hot menu.
- Operates and sanitizes all Customer Service equipment in a safe and proper manner.
- Make sure the customers are being taken care of and the department looks great at all times.

RedStone American Grill- Busser/ Food Runner

October 2018- December 2018

- Cleaned tables
- Reset tables for next dining services
- Help waiter/waitress bring food to tables
- Restock utensils napkins and other dining room essentials

Ruby Tuesday- Garden Bar Specialist/ Line Cook

February 2018- July 2018

- Prepared all the food items as directed in a sanitary and timely manner
- followed recipes, controls, portion, and presentation specifications as set by the restaurant.
- responsible for performing other related duties as assigned by the manager.
- assigned to prepare dishes for customers with food allergies or intolerances.

Santini's Pizza Palace, Somerset,NJ- Counter Person/

Delivery Driver

March 2017- January 2019

- Assist managers in conducting material inventories
- Delivered customer orders to desired locations
- Stock and arranged all incoming inventory and vending coolers with pepsi products
- Greet and assist customers professionally and confidently while building and maintaining relationships.

Springs Hills Senior Communities, Somerset

NJ-Server/Cook

March 2015-January 2017

- Prepare food items and assembles ready foods for patient trays
- Ensured quality of each meal served
- Accepted orders
- Labeled and stocked all deliveries
- Track inventory
- Place supply orders as needed
- Communicated daily with outside corresponding business to ensure all functions of kitchen were met
- Ensured efficient and speedy service for residents

- Made daily reports to director of dining services on team members, quality, and overall service from our staff
- Stocked and arranged shipments.

Prep Cooks Test

Score 2 / 20

Multiple Choice (1 point each)

- D A ~~X~~ 1) A gallon is equal to _____ ounces
- a. 56
 - b. 145
 - c. 32
 - d. 128
- C 2) Mesclun are what type of vegetable?
- a. Roots
 - b. Beans
 - c. Salad Greens
 - d. Spices
- B C ~~X~~ 3) What does the term braise mean?
- a. Sear quickly on both sides
 - b. Slowly cook in covered pan with little liquid
 - c. Cook on high heat and quickly
 - d. Slowly cook in simmering water
- B 4) At what internal temperature must chicken be cooked so that it is safe to eat?
- a. 155 degrees F
 - b. 165 degrees F
 - c. 175 degrees F
 - d. 185 degrees F
- A B ~~X~~ 5) How do you blanch vegetables?
- a. Immerse for a short time in boiling water
 - b. Cook lightly in butter over med heat
 - c. Soak in cold water overnight
 - d. Rub with salt before cooking
- C 6) Which of the following ingredients would you pack before measuring?
- a. Olive Oil
 - b. Salt
 - c. Brown Sugar
 - d. White Sugar
- A 7) What is Al Dente?
- a. Firm but not hard
 - b. Soft to the touch
 - c. Very hard
 - d. Very soft
- C B ~~X~~ 8) Food should be left out no more than
- a. 2 hours
 - b. 3 hours
 - c. 4 hours
 - d. 5 hours

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Prep Cooks Test

- C D X 9) Which is the improper way to thaw frozen food?
- a. In the fridge
 - b. In a sink with cold water
 - c. On the counter
 - d. In the microwave
- A C X 10) Which of the following can you use to put out a grease fire?
- a. Baking Soda
 - b. Baking Powder
 - c. Flour
 - d. Water
- B 11) What is the temperature range of the danger zone?
- a. 25-135
 - b. 40-140
 - c. 50-160
 - d. 30-130
- D 12) Which of the following is listed from smallest to largest?
- a. Dice, chop, mince
 - b. Mince, chop, dice
 - c. Chop, dice, Mince
 - d. Mince, dice, chop
- C B X 13) Which direction should pan handles be turned while cooking on the stove?
- a. Over the fire at all times
 - b. Turned towards you for better control
 - c. Turned towards the right or left at all times
 - d. Over the countertop at all times
- C 14) When you poach something, you cook it with what?
- a. Noodles
 - b. Vegetables
 - c. Liquid
 - d. Oil
- B C X 15) Which spoon is used to remove fat from soups and stews?
- a. Basting Spoon
 - b. Ladle
 - c. Slotted Spoon
 - d. Portion Spoon
- B 16) Which of the following means to cook in a small amount of fat?
- a. Season
 - b. Sauté
 - c. Broil
 - d. Boil
 - e. Fry

Prep Cooks Test

A 17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8" dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

A 18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

19) garlic & salt are the basic seasoning ingredients for all savory recipes.

20) Dice: to cut into very small pieces when uniformity of size and shape is not important.

Dishwasher Test

Score 9 / 10

- C 1) After washing your hands, which item should be used to dry them?
- a) Clean apron
 - b) Sanitized wiping cloth
 - c) Single use paper towel
 - d) Common used cloth
- C 2) While washing dishes by hand, which item should you wear?
- a) Cutting glove
 - b) Oven Mitt
 - c) Rubber glove
 - d) Nothing
- D 3) When should you wash your hands?
- a) Before you start work
 - b) After handling non-food items (garbage, money, cleaning chemicals)
 - c) After using the restroom
 - d) All of the above
- DA 4) If you need to move a heavy load, you should PULL and not PUSH the object.
- a) True
 - b) False
- E 5) Which of the following could you be at risk for getting burned from?
- a) Steam from boiling pots
 - b) Hot liquids (coffee, soup, tea)
 - c) Hot equipment (ovens, pots, chaffing dishes)
 - d) Harsh chemicals
 - e) All of the above
- A 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.
- a) True
 - b) False
- C 7) What should you do if you spill liquids or see a liquid spill?
- a) Leave it for someone else to clean-up
 - b) Wait until the end of your shift to clean it
 - c) Flag the spill and clean it immediately
 - d) Not sure
- C 8) When handling hot items you should?
- a) Wear rubber gloves
 - b) No need to wear anything
 - c) Use an oven mitt or dry cloth towel
 - d) Nothing
- A 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?
- a) Rinsing
 - b) Scraping
 - c) Washing
 - d) Sanitizing
- C 10) What is the proper method for cleaning and sanitizing stationary equipment?
- a) Spray with a strong cleaning solution and wipe with a sanitized cloth
 - b) Spray with a sanitizing solution, then rinse with clean water and dry
 - c) Wash and rinse, then wipe or spray with a chemical-sanitizing solution
 - d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution

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