

Aaron Yemane

Food Service Worker

Food service worker with fast food and customer service experience. Hard working, organized and detail oriented. Exceptional problem solving, and customer service.



aaronyemane68@yahoo.com



732-354-9583



New Brunswick

SKILLS

Communication

Time management

Team Work

Multitasking

Working under pressure

Persuasion

Fast Typing

Patience

INTERESTS

Weight lifting

Video games

Anime

Music

Soccer

Football

PC Building

WORK EXPERIENCE

Cashier/Stocker Popeye's

06/2012 – 08/2015

North Brunswick

Achievements/Tasks

- Communicated clearly and positively with coworkers and management.
- Assisted management with inventory control and stock ordering.
- Capable of handling multiple tasks with complete efficiency.
- Moved items from main storage areas to easily accessible small fridge, freezers and containers to support kitchen staff efficiency.

Contact: Patti – (732) 247-7801

Cashier/Bolier Station Burger King

08/2018 – Present

North Brunswick

Achievements/Tasks

- Multi-task up to 10 orders and served customers in a timely manner.
- Served thousands of customers with exceptional customer service.
- Helped team meet expected demands by restocking work areas throughout restaurant such as server stations, salad bars and supply cupboards.
- Worked with chemicals such as detergent, rinse agents and sanitizers to protect customer health.
- Established great relationships with staff by promoting team-oriented atmosphere through use of communication and listening.

Contact: Mo – (732) 846-1280

Line/ Cashier/Cook Halal Guys

05/2019 – 06/2019

Achievements/Tasks

- Interacted positively with regular customers to build rapport, learn desires and remember names.
- Mentored new team members on registers, meeting customer needs, maximizing group performance and maintaining high satisfaction with customers.
- Boosted team efficiency by keeping kitchen areas organized, clean and properly sanitized.
- Maintained clean, sanitized and well-organized food preparation zones to promote store efficiency.

EDUCATION

High School Bishop George Ahr

09/2009 – 06/2012

Edison, New Jersey

Computer Science Transfer A.S Middlesex County College

09/2012 – 06/2014

Edison, New Jersey

Courses

- Object-Oriented Programming Using Java
- Computer Organization and Architecture

Interview Note Sheet

Name: Aaron Vmane

Interviewer: Jo Paik

Date: 06/07/19

Rate of Pay: \$12, Prep \$13, Line \$14

Position (s) Applied for:

Dishwasher, Prep/Line

Referred by:

Indel

Test Scores

Server	/35	%	Bartender	/30	%
Prep Cook	15/25	75%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	9/10	90%	Housekeeping	/15	%

Skills

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Tues/Thurs classes in ^{middle} county college

Total of _____ in Food Service

- Nursing student @ CPM

- The Hotel Anns - New Brunswick

Line Cook/Cashier
currently makes \$12 since April 2019

* max travel up to 40 min.

- Burger King - North Brunswick

broiler station

Aug 18 - April 19

- Popeye's - North Brunswick June 2012 -
cashier, prep cook, inventory Aug 2015

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

Transportation

Car

Public Transit

Carpool (Rider / Driver)

Regions Available to Work

North NJ

South NJ

Central NJ

New Brunswick

Jersey Shore

Certifications & Training

TIPS

Serv-Safe

LEAD

Other _____

Will Submit

Availability

Open

AM only

PM only

Weekdays only

Weekends only

Details:

NO Tues/Thurs PM

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: Black polo

Would you recommend this applicant for Academy?

Conversion Candidates?

Other Languages Spoken:

Dishwasher Test

Score / 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
- d 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
- b 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

9/10
90%

Multiple Choice (1 point each)

- d 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 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 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
- on 7) What is Al Dente?
a. Firm but not hard
b. Soft to the touch
c. Very hard
d. Very soft
- G 8) Food should be left out no more than
a. 2 hours
b. 3 hours
c. 4 hours
d. 5 hours

15/20

Prep Cooks Test

C 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

C 10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

D 11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

C 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 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

D 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
- CX 18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.
- a a. Sweat
 - b. Boil
 - c. Roast
 - d. Grill

Fill-in the Blank (1 point each)

- 19) salt & pepper are the basic seasoning ingredients for all savory recipes.
- 20) Mince/Dice : to cut into very small pieces when uniformity of size and shape is not important.
chop