

Steven McArdle
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203-400-1658

Education:

University of Connecticut – BA Jazz Studies – May 2018

- 3.1 GPA
- Founding Treasurer of UC Soul Collective

Previous Employment:

Rutgers University

- Graduate Assistant

Woodstock Academy

- Drums/Percussion Teacher

Mansfield, CT Community School of the Arts

- Drums/Percussion Teacher

Freelance Musician in the Central Connecticut and Fairfield County Area

- Musical Director of Sasco
 - Composition, performance, production, marketing
- Session Drummer
- Live Freelance Drumming – Jazz, Funk, R&B, Rock, Hip-Hop, Chamber Music
- 2015 UCONN IDEA Grant Program's Performance of Steve Reich's Music for 18 Musicians

Joey's by the Shore

- Cooking/Customer Service

Wafu Asian Bistro

- Customer Service
- Delivery
- Hiring of New Employees

Music and Arts Center

- Sales and Rentals
- Customer Service

Brooklawn Country Club

- Caddy

Internships:

Roger Ludlowe Middle School – Music

- Teaching Lessons
- Mentoring and Coaching of Students During Rehearsals
- Grading Tests
- Public School Administrative Experience

Volunteer Work:

- Various Concerts and Recitals at the University of Connecticut School of Fine Arts
- Horizons Camp, Willimantic, CT
- UCONN Day of Brass and Percussion 2014/2016
- McKinley Elementary Summer School - Teaching of Physical Education Classes
- Catering and Set up at the Governors Ball Music Festival 2016

Interview Note Sheet

Name: Steven McArdle
 Date: 06/07/19
 Position(s) Applied for:
 Server

Interviewer: Jo Polk
 Rate of Pay: \$14
 Referred by: Indeed

Last Year		This Year	
Server	/35	% Bartender	/30 %
Prep Cook	/15	% Barista	/10 %
Grill Cook	/40	% Cashier	/10 %
Dishwasher	/10	% Housekeeping	/16 %

Seeking:
 Full-Time
 Part-Time

Relevant Experience & Summary of Services
 Rutgers Grad Student - Music Student
 Graduates May 2020
 Total of _____ in Food Service

Joey's by the Shore
 Beach fast food in CT
 wafu Asian Bistro

Max travel up to 45 min

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

Car

Public Transit

Carpool (Rider / Driver)

Regions Available to Work

North NJ

South NJ

Central NJ

New Brunswick
 Jersey Shore

Education

TIPS

Serv-Safe

LEAD

Other

Will Submit

Availability

Open

AM only

PM only

Weekdays only

Weekends only

Details:

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 Action Academy?

Conversion Candidate?

Other Languages Spoken:

Multiple Choice

1) Food is served on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand

2) Drinks are served on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand

3) Food and drinks are removed on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand

4) What part of a glass should you handle at all times?
 a) The stem
 b) The widest part of the glass
 c) The top

5) When you are setting a dining room how should you set up your tablecloths?
 a) Neatly and evenly across the tables
 b) The creases should all be going in the same directions
 c) The chairs should be centered and gently touching the table cloth
 d) All of the above

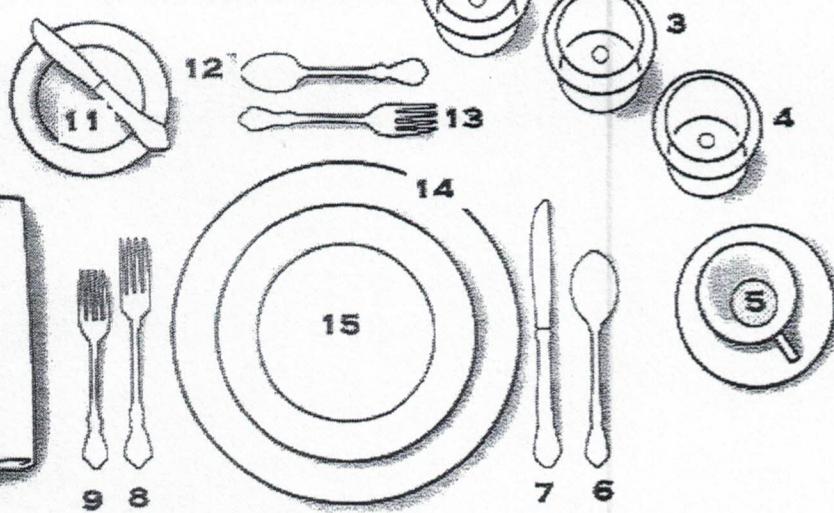
6) If you bring the wrong entrée to a guest what should you do?
 a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
 c) Try to convince the guests to eat what you brought them
 d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

26 / 35
 74%

Match the Correct Vocabulary

E ~~A~~ ~~X~~ D
 G ~~X~~ Queen Mary ~~E~~ A
 D ~~X~~ Chaffing Dish ~~A~~ B
 A ~~X~~ French Passing ~~B~~
 B ~~X~~ Russian Service ~~G~~
 F ~~X~~ Corkscrew
 C ~~X~~ Tray Jack

A. Metal buffet device used to keep food warm by heating it over warmed water
 B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)
 C. Used to hold a large tray on the dining floor
 D. Area for dirty dishware and glasses
 E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
 F. Used to open bottles of wine
 G. Style of dining in which the courses come out one at a time



Score / 35

Match the Number to the
Correct Vocabulary

<u>8</u>	Dinner Fork
<u>5</u>	Tea or Coffee Cup and Saucer
<u>7</u>	Dinner Knife
<u>2</u>	Wine Glass (Red)
<u>9</u>	Salad Fork
<u>15</u>	Service Plate
<u>3</u>	Wine Glass (White)

<u>10</u>	Napkin
<u>11</u>	Bread Plate and Knife
<u>1</u>	Name Place Card
<u>12</u>	Teaspoon
<u>13</u>	Dessert Fork
<u>6</u>	Soup Spoon
<u>15</u>	Salad Plate
<u>4</u>	Water Glass

Fill in the Blank

3 inch

- The utensils are placed 3 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Desserts cream = sugar
- Synchronized service is when: All patrons are served at the same time
- What is generally indicated on the name placard other than the name? Affiliation/Role in the event.
- The Protein on a plate is typically served at what hour on the clock? 10:00 (10:00)
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Inform the chef

Multiple Choice (1 point each)

1) A gallon is equal to ____ounces

- a. 56
- b. 145
- c. 32
- d. 128

2) Mesclun are what type of vegetable?

- a. Roots
- b. Beans
- c. Salad Greens
- d. Spices

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

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

5) How do you blanche 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

6) Which of the following ingredients would you pack before measuring?

- a. Olive Oil
- b. Salt
- c. Brown Sugar
- d. White Sugar

7) What is Al Dente?

- a. Firm but not hard
- b. Soft to the touch
- c. Very hard
- d. Very soft

8) Food should be left out no more than

- a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

9/20

95%

Prep Cooks Test

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

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

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

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

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

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

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

14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

15) Which spoon is used to remove fat from soups and stews

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

16) Which of the following means to cook in a small amount of fat?

- a. Season
- b. Sauté
- c. Broil
- d. Boil
- e. Fry

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) Salt & Pepper are the basic seasoning ingredients for all savory recipes.

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