

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

Interviewer: Jo Peik

Date: 06/07/19

Rate of Pay: \$14

Position (s) Applied for:
Server

Referred by:
Indeed

Fast Scores			
Server	/35	% Bartender	/30 %
Prep Cook	/15	% Barista	/10 %
Grill Cook	/40	% Cashier	/10 %
Dishwasher	/10	% Housekeeping	/15 %

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

Relevant Experience & Summary of Strengths Total of _____ in Food Service

Rutgers Grad Students - Music Student
Graduates May 2020

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

*max travel up to 45 min

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 in progress: TIPS Serv-Safe LEAD Other _____ Will Submit

Availability: Open AM only PM only Weekdays only Weekends only

Details: Uniforms: Bistro Black Bistro Tuxedo 1/2 Tuxedo Black Vest Long Black Tie Other: Black polo
Chef Coat Chef Pants Knives Black Pants Non-Slip Shoes Bow Tie

Would you recommend this applicant for Aerobics Academy? _____ Convention Candidates? _____ Other Languages Spoken: _____

Name Steven McArdle**Servers Test****Score / 35****Multiple Choice**a 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

a 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

d 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

a 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

d 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

d 6) If you bring the wrong entrée to a guest what should you do?

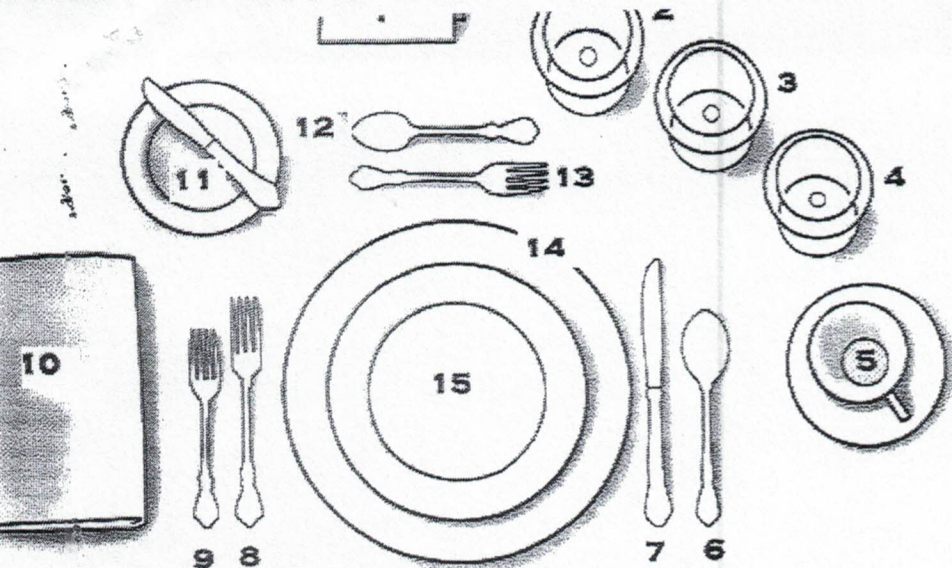
- ☐ a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
- ☐ b) Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
- ☐ c) Try to convince the guests to eat what you brought them
- ☒ d) Go back 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 VocabularyE A Scullery DG Queen Mary ED Chaffing Dish AA French Passing BB Russian Service GF CorkscrewC 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

- 8 Dinner Fork
- 5 Tea or Coffee Cup and Saucer
- 7 Dinner Knife
- 2 Wine Glass (Red)
- 9 Salad Fork
- 14 Service Plate
- 3 Wine Glass (White)

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

Fill in the Blank

1. The utensils are placed 3 inch inch(es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Desserts cream & sugar
3. Synchronized service is when: All patrons are served at the same time
4. What is generally indicated on the name placard other than the name? Affiliation/role in the event.
5. The Protein on a plate is typically served at what hour on the clock? 10:00 6:00
6. 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 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
- 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

45%

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

Prep Cooks Test

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

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.