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**Subject:** Very Experienced Cook Resume

**From:** [chef@restaurantadara.com](mailto:chef@restaurantadara.com)

**Date:** Wed, Jun 12, 2019 10:48 am

**To:** [0ad8e69ada993fd5bfe2a66e4da6d2a7@job.craigslist.org](mailto:0ad8e69ada993fd5bfe2a66e4da6d2a7@job.craigslist.org)

**Attach:** [sigimg1](#)

[sigimg1](#)

Hello,

I offer over 25 years of culinary experience. I have ran kitchens as an Exec. Chef for the last 18 years and have recently closed my own restaurant after 4 years of operation in which the restaurant achieved international recognition. My portfolio, as well as my photo, can be seen [atwww.restaurantadara.com](http://www.restaurantadara.com).

I have pasted a copy of my resume below for your convenience. My bio is available on the restaurant's website for your review if you like. My work history can also be accessed online by running a google search on "Chef Tre Ghoshal" or "Restaurant adara".

TRIDEEP GHOSHAL  
2407 Vetter Drive  
Franklin Park, NJ 08823.  
Mobile :401-419-0366

#### OBJECTIVE

To create and maintain a unique dining experience my restaurant, Adara, in Montclair, NJ. My goal is to be consistently on the cutting edge of culinary techniques, while upholding the highest quality standards in both food and service.

#### PROFILE

Chef Ghoshal offers over 25 years of diverse professional development within high volume and creative concept environments. Technical expertise in maintaining operation of all kitchen stations, oversight and control of all daily preparations, establishing kitchen systems for preparation, purveyors, etc; inventory and all budget control, event planning and catering, and creating extensive menus of international cuisine. Experienced leader and mentor with unique abilities to manage kitchen staff of varying size and diverse backgrounds (can speak 4 different languages). ACF (American Culinary Federation) certified CEC (Certified Executive Chef) and active participant in Northern NJ chapter. He has been recognized for consistently providing innovation in gourmet cuisine, while maintaining a solid leadership role in any culinary environment. Reviewed very favorably in various local press on both coasts as well as several TV appearances.

#### PROFESSIONAL EXPERIENCE

Restaurant Adara-Montclair, NJ

Chef/Owner, 06/11-present

Renovated a 52 seat BYO in Montclair, NJ, which specializes in modern American cuisine.

[www.restaurantadara.com](http://www.restaurantadara.com)

The Market Restaurant- Montclair, NJ

Executive Chef, 11/10-04/11

Re-opened established organic and sustainable approach concept with personalized menu including post modern techniques.

Marcella's- New Hope, PA

Consulting Chef, 03/09-11/10

Redesigned and reconceptualized a traditional Northern Italian menu to a more progressive, bistro style cuisine. Located on the main strip in a bustling summer town, 77 seat capacity with full bar.

Café at Rosemont- Rosemont, NJ

Free Lance Chef, 09/09- 11/10

Free lance culinary contributor. Responsible for 3 nights per week running a "Tapas" style menu. High volume brunches on Saturday morning in a rustic Bucks County atmosphere with strong local following, steeped in tradition and open for over 25 years.

Indigo Restaurant Group- Montclair/Maplewood, NJ

Chef de Cuisine, 10/08-08/09

Responsible for all BOH operations between two locations with different concepts. Indigo Smoke is a boutique style restaurant with a focus on Kansas City Barbeque cuisine, while indigo Kitchen and Bar with a hip and trendy layout with a focus on American classical food. Menu development, hiring/training of staff, systems development, establishment of all BOH systems were also his responsibilities.

Nero's Grille- Livingston, NJ

Executive Chef, 03/08- 10/08

Established Northern Jersey "Steakhouse with an Italian Accent". Provided conceptual menu development, support staff development including managing over 15 BOH individuals from varying ethnic backgrounds, catering and bar menu development, inventory and budget control systems.

Nouveau Sushi/ Adaro- Montclair, NJ

Corporate Executive Chef, 08/06- 03/08

Assisting to raise culinary standards of the restaurant such as: menu development (catering and a la carte), sanitation, systems, and staffing. Specializing in Pan-Asian Fusion cold and hot plates including extensive sushi/sashimi bar. Zagat 25 rating, Cityguide reviewed as "The best Japanese fusion in the tri-state area!"

Neiman Marcus, The Rotunda- Paramus, NJ

Executive Chef, 08/04-07/06

Maintained highest standard of sales percentage difference within the company in the first year of employment, achieved one of the highest quarterly marks on sanitation, and developed the fifth largest volume location nationally within the company. Company promoted a strong focus on menu development and training new restaurant associates in opening new locations for the company.

Intermezzo- Providence, RI

Executive Chef, 06/02-08/04

Primary function included comprehensive oversight of daily kitchen production and administration. Worked closely with Johnson and Wales Culinary School and the Providence Theatre to promote wine dinners, cooking demonstrations, theme nights, on and off-premise catering for special occasions, and training for culinary school students.

The Eureka Inn, Rib Room- Eureka, CA

Executive Sous Chef, 07/98-05/02

Overall responsibility included assisting the Executive Chef in daily preparation, scheduling, purchasing food and restaurant products, managing food and labor cost, inventory control, catering and running extensive special menus for three culinary venues within the hotel including: Zagat rated ala carte dinner restaurant/lounge called The Rib Room, a casual concept

breakfast/lunch restaurant called The Bristol Rose Café, and an on-premise catering facility with 1,500 person capacity.

(Professional experience in 4 other culinary environments including a large and upscale catering company, as well as line experience in fine dining establishments. Information available upon request)

#### EDUCATION

Art Institute of New York- Manhattan, NY  
Culinary Arts, March 1999

Humboldt State University- Arcata, CA  
BA History, 2003

Rutgers University- New Brunswick, NJ  
Adjunct Professor- Food Science 2013

Tre Ghoshal  
Chef  
Adara  
[restaurantadara.com](http://restaurantadara.com)



----- Original Message -----

Subject: Very Experienced Grill Cook Resume  
From: <[chef@restaurantadara.com](mailto:chef@restaurantadara.com)>  
Date: Tue, June 11, 2019 9:46 am  
To: [0ad8e69ada993fd5bfe2a66e4da6d2a7@job.craigslist.org](mailto:0ad8e69ada993fd5bfe2a66e4da6d2a7@job.craigslist.org)

Hello,

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TRIDEEP GHOSHAL  
2407 Vetter Drive  
Franklin Park, NJ 08823.  
Mobile :401-419-0366

#### OBJECTIVE

To create and maintain a unique dining experience my restaurant, Adara, in Montclair, NJ. My goal is to be consistently on the cutting edge of culinary techniques, while

Interview Note Sheet

Name: Trideep Ghoshal

Date: 06/14/19

Position(s) Applied for:

Cook

Interviewer: Jo Peik

Rate of Pay: Drip \$14 Line \$15 Grill \$16

Referred by:

Craigslist

Job Title	Experience	Skills	Experience	Skills
Server	1/35	% Bartender	1/30	%
Prep Cook	1/35	% Barista	1/10	%
Grill Cook	1/40	% Cashier	1/10	%
Dishwasher	1/10	% Housekeeping	1/15	%

Full-Time

Part-Time

Vacay Aug 5-10

Restaurant Adore - Montclair  
Own restaurant  
2011 - 2014

The Market Restaurant  
Montclair

2010 - 2011

Marcella - New Hope  
Holtan

Total of \_\_\_\_\_ in Food Service

Has both Restaurant & corporate  
experience

Cooking for 26 years

\* max travel 25 min.

Has PM shift in Martinsville by  
3pm

\* Needs to leave by 2:30pm

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

Car

Public Transit

Carpool ( Rider / Driver )

North NJ

South NJ

Central NJ

South Brunswick  
Jersey Shore

TIPS

Serv-Safe

LEAD

Other \_\_\_\_\_

Will Submit

Open

AM only

PM only

Weekdays only

Weekends only

Details: M-F

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: Hot!

Would you recommend this department for Accounting  
Academy?

Conversion: Considered

Other Languages Spoken:



## Case Verification Number: 2019165163830AF

Report prepared: 06/14/2019

### Company Information

Company ID: 139349

Company Name: Acrobat Outsourcing

Client Company ID: 139349

Client Company Name: Acrobat Outsourcing

### Employee Information

Name: Trideep Ghoshal

Date of Birth: 12/16/1980

U.S. Social Security Number: \*\*\*-\*\*-7004

Employee's First Day of Employment: 06/14/2019

Citizenship Status: U.S. Citizen

### Document Information

List B Document: Driver's license or ID card issued by a U.S. state or outlying possession

Document Subtype: Driver's License

Document Number: \*\*\*\*\*2802

Expiration Date: 12/16/2022

State: New Jersey

List C Document: Social Security Card

### Case Information

Case Status: Closed

Case Submitted By: Josephine Paik

Current Case Result: Employment Authorized

Reason for Closure: Employment Authorized Auto Close

**Re: Employment Application New Jersey**

JotForm &lt;noreply@jotform.com&gt;

Fri 6/14/2019 11:22 AM

To: Team New Jersey &lt;newjersey@acrobatoutsourcing.com&gt;

**Employment Application New Jersey**

First Name	Trideep
Last Name	Ghoshal
E-mail Address	chef@restaurantadara.com
Phone	401-419-0366
Address	Vetter Drive
Unit or Number	2407
City, State	Franklin Park
Zip Code	08823
What region(s) are you applying to work within?	New Jersey
Which position(s) are you applying for?	Cook
Are you applying for:	Full-Time Part-Time
When can you start?	06-17-2019
Can you work overtime?	Yes
How did you hear about us?	Craigslist
What days/times can you work?	Monday AM Tuesday AM
Select all that apply:	Wednesday AM Thursday AM Friday AM
Do you have any planned vacations or extended leave in	August 5-10

the next 12 months?

(If no, leave blank)

Have you ever  
applied to or  
worked for Acrobat  
before?

No

Do you have any  
friends or relatives  
working for  
Acrobat? If so,  
please let us know  
who:

If hired, would you  
have reliable means  
of transportation to  
and from work?

Yes

If hired, can you  
present evidence of  
your legal right to  
live and work in this  
country?

Yes

Are you able to  
perform the  
essential functions  
of the job for which  
you are applying?

Yes

Name of School      Art Institute of New York

City & State      NY, NY

Grade/Degree      AA Culinary Arts

Graduated?      Yes

Do you have any  
special licenses? (If  
so, label under  
"Special")

No

Are you computer  
literate? (If so, label  
which programs  
under "Special")

Yes

Are you proficient  
with Point of Sale  
systems? (If so, label  
which under  
"Special")

No

Do you have any experience, training, qualifications or special skills? (If so, label under "Special") Yes

Special: Training cooks in a kitchen to become chefs

Are you currently employed? Yes

Can we contact your current employer? No

Name and Address of Employer Lombardi's Martinsville, NJ

Type of Business restaurant

Phone Number 732-667-5290

Your Position & Duties Chef- all BOH functions and oversight

Date of Employment (from/to): 01/18- current

Reason for Leaving currently employed

Still Employed: Yes

Name and Address of Employer Vine Restaurant Jamesburg, NJ

Type of Business restaurant

Your Position & Duties Executive Chef- complete BOH oversight

Date of Employment (from/to): 06/14-12/17

Reason for Leaving disagreements with the owner

Still Employed: No

Name and Address of Employer Restaurant adara

Type of Business restaurant

Your Position & Duties Chef/Owner

Date of Employment (from/to): 04/10-12/13

Reason for Leaving restaurant closed

Still Employed: No

Have you ever been  
fired from a  
previous place of employment? If yes,  
please explain:

First Name Dery

Last Name Salazar

E-mail Address chef@restaurantadara.com

Phone 646-267-0584

Relationship: sous chef

Years Acquainted: 15

I hereby certify that I (Checked box indicates acknowledgement)  
have not knowingly  
withheld any  
information that  
might adversely  
affect my chances  
for employment and  
that the answers  
given by me are true  
and correct to the  
best of my  
knowledge. I further  
certify that I, the  
undersigned  
applicant, have  
personally  
completed this  
application. I  
understand that any  
omission or  
misstatement of  
material facts on  
this application or  
on any document  
used to secure  
employment shall  
be grounds for  
rejection of this  
application or for  
immediate  
discharge if I am  
employed,

regardless of the time elapsed before discovery.

I hereby authorize Acrobat Outsourcing to thoroughly investigate my references, work record, education and other matters related to my suitability for employment and, further, authorize the references I have listed to disclose to the company any and all letters, reports and other information related to my work records, without giving me prior notice of such disclosure. In addition, I hereby release the company, my former employers and all other persons, corporations, partnerships and associations from any and all claims, demands or liabilities arising out of or in any way related to such investigation or disclosure.

(Checked box indicates acknowledgement)

I hereby authorize Acrobat Outsourcing and its authorized representatives to solicit information

(Checked box indicates acknowledgement)

regarding my background, which may include but not be limited to, information about my employment, education, and/or criminal history, which may be in the files of any federal, state, or local criminal justice and law enforcement agency and general public records history.

I understand that if selected for hire, it will be necessary for me to provide satisfactory evidence of my identity and legal authority to work in the United States, and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date.

(Checked box indicates acknowledgement)

Acrobat Outsourcing is an at-will employer. I understand that nothing contained in the application, or conveyed during any interview, which may be granted or during my employment, if hired, is intended to create an employment contract between me and the

(Checked box indicates acknowledgement)

company. In addition, I understand and agree that if I am employed, my employment is for no definite or determinable period and may be terminated at any time, with or without prior notice, with or without cause, at the option of either myself or the company, and that no promises or representations contrary to the foregoing are binding on the company unless made in writing and signed by me and the company's designated representative.

I hereby acknowledge that I have read and understand the above statements.

(Checked box indicates acknowledgement)

Applicant Digital  
Signature (Type  
Name): Trideep Ghoshal

Date: 06-12-2019

You can [edit this submission](#) and [view all your submissions](#) easily.



**Grill Cooks Test**

**Score / 40**

Multiple Choice Test (1 point each)

A

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

-9

31/40

C

2) The recommended temperature for your refrigerator is...

- a) 45°F
- b) 50°F
- c) 40°F
- d) 20°F

D

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

D

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

77%

C

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

C

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

D

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

A

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

C

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**

D 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

C 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

D 12) A gallon is equal to \_\_\_\_\_ ounces

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

B 13) How many cups are in a quart?

- a) 2
- b) 4
- c) 6
- d) 8

A 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

A 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

C 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

C 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

C 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**

B

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

C

20) What temperature should chicken be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

A

21) What temperature should ALL ground meat be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

B

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)

A fat based thickening agent, used for thickening sauces and soups

24) What is the process of making clarified butter, and why is clarified butter used? (3 points)

Gently heating butter until melted and fat that floats to top is extracted.

25) What are the 5 mother sauces? (5 points)

1. Béchamel
2. Tomato
3. Velouté
4. Espanole
5.  Hollandaise

Used to make hollandaise, poaching, etc...

26) What does it mean to season a grill and why is this process important? (3 points)

To prepare the grill for appropriate cooking and conduct heat.

27) What are the ingredients in Hollandaise sauce? (5 points)

Egg yolks, clarified butter, vinegar.