

# Shiquan Hawkins

East Orange, NJ

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6096659507

I am interested in finding a part/full time position, where I can utilize my customer service experience. My previous employment history enabled me to establish skills related to efficiency, consistency, and multitasking.

Authorized to work in the US for any employer

## Work Experience

### **Dishwasher/Prep Cook/Busser/Server**

OTG Management - Newark, NJ  
January 2019 to May 2019

Setting up workstations with all needed ingredients, Preparing ingredients to use in cooking. Serving food and drinks, and removing dinnerware from the table in a timely manner. Clean dishes by bussing tables, washing dishes, pots, pans, and flatware, and resetting dining areas. Preparing dining areas and kitchen for next shift by cleaning and restocking dining areas and cook stations.

### **Houseman/Housekeeper**

Hardrock Casino and Hotel - Atlantic City, NJ  
March 2018 to November 2018

Removing soiled bedclothes and remaking the bed with clean ones, vacuuming the room and hallways, mopping the floor, cleaning and sanitizing the bathroom and replacing toiletries and towels.

### **Seasonal Stock Associate**

Dollar Tree - Ventnor City, NJ  
July 2017 to December 2017

Uploading and unpacking deliveries of food merchandise, organizing food merchandise in the stockroom and stocking shelves on the sales floor. Responsible for putting price tags on store merchandise.

### **Catering Assistant**

Pittsburgh Zoo & Aquarium - Pittsburgh, PA  
March 2016 to June 2017

Maintains an excellent customer-service based attitude and always tries to provide for the diner.

### **Busser/Server/Dishwasher**

The Butcher's Steakhouse - Allenhurst, NJ  
February 2015 to February 2016

\* Prepares dining room for patrons by cleaning and clothing tables; setting decorations, condiments, candles, napkins, service plates, and utensils.

Protective service workers handle an array of duties and responsibilities. Offer assistance to abused children, drug-addicted adults and the mentally disabled.

**Sersafe Certification**

November 2016 to Present

Food and beverage safety training and certificate program administered by the National Restaurant Association. The program is accredited by ANSI and the Conference for Food Protection. Certification is required by most restaurants as a basic credential for their management staff.

**CPR/AED Certification**

October 2016 to October 2018

**First Aid Certification**

October 2016 to October 2018

**Bloodborne Pathogens Training**

October 2016 to October 2018

**Practical and Tactical Handcuffing Certification ( PATH )**

May 2016 to May 2016

# Interview Note Sheet

Name: Shiquan Hawkins

Date: 06/19/19

Position(s) Applied for:

Server, Dishwasher, Cook

Interviewer: Jo Birk

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

Referred by:

Indeed

Test Scores

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

Full-Time

Part-Time

Relevant Experience & Summary of Skills

Originally from AC & Asbury Park  
Living in East Orange for 6 months

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

OTG - Terminal B  
Dishwasher, Prep Cook, Busser, Server

\* max travel upto  
1 hour.

Hardrock Casino & Hotel  
Housemen / Housekeeper

Catering Assistant @ Pittsburgh Zoo in PA  
(Volunteer Corps)

The Butcher's Steakhouse - Allenhurst  
Server, Dish, Busser

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

Car

Public Transit

Carpool ( Rider / Driver )

North NJ

South NJ

Central NJ

East Orange  
Jersey Shore

TIPS

Serv-Safe

LEAD

Other \_\_\_\_\_

Will Submit

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 Academy?

Conversion Candidates?

Other Languages Spoken:

B

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

A

4) If you need to move a heavy load, you should PULL and not PUSH the object.

- a) True
- b) False

F

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, chafing 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

8/10

80%

Multiple Choice (1 point each)

C

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

A

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

C

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 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

A

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

A

8) Food should be left out no more than

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

6/20

30%

**Prep Cooks Test**

B

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

A

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

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

D

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**

C X

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

Chop

Multiple ChoiceA

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

D

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

B X

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

B X

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 X

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

A +

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

23/35

65%

Match the Correct VocabularyD Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

E B Queen Mary

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)

A Chaffing Dish

C. Used to hold a large tray on the dining floor

G N French Passing B

D. Area for dirty dishware and glasses

B G Russian Service G

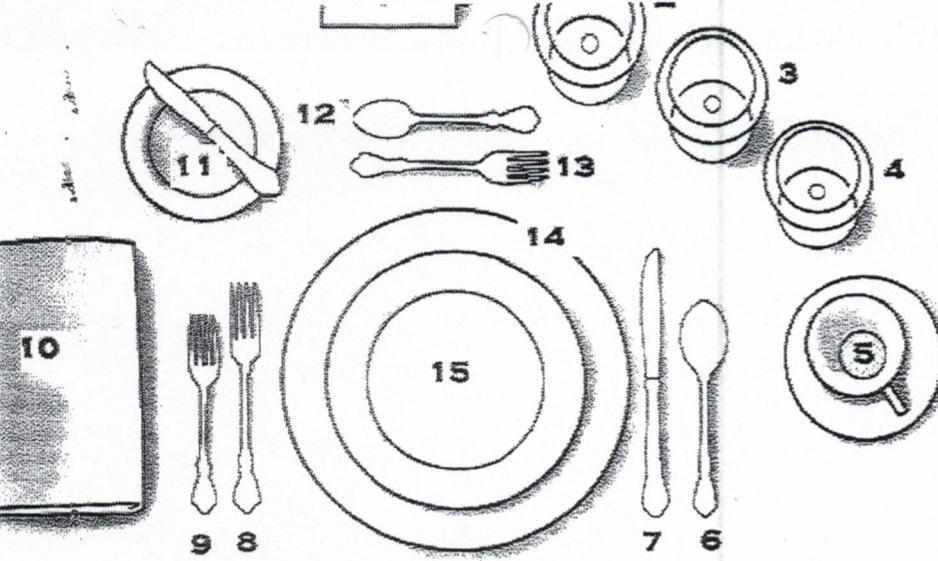
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

C Tray Jack

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> <del>13</del>	Wine Glass (Red)
<u>9</u>	Salad Fork
<u>14</u> <del>15</del>	Service Plate
<u>3</u> <del>11</del>	Wine Glass (White)

10 Napkin  
11 Bread Plate and Knife  
12 ~~10~~ Name Place Card  
13 Teaspoon  
14 Dessert Fork  
6 Soup Spoon  
15 Salad Plate  
4 ~~2~~ Water Glass

Fill in the Blank

1. The utensils are placed \_\_\_\_\_ inch (es) from the edge of the table.  
 2. Coffee and Tea service should be accompanied by what extras? Sugar, Cream.  
 3. Synchronized service is when: \_\_\_\_\_.  
 4. What is generally indicated on the name placard other than the name? Food menu.  
 5. The Protein on a plate is typically served at what hour on the clock? 6:00.  
 6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
immediately tell the chef.