

Dante' Kelly

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May, 2017-Present

Completed Serv-Safe Sanitation Course; Certification valid through 2020
Culinary School New Brunswick, NJ
Vocational Culinary Training Certified by NJ State Man

Experience

Nov 2017-Present

Amazon, Edison-Package Handler

- Pack items in boxes
- Supply or stock up packing stations with boxes
- Sort packed boxes

June 2017-August 2017

Zinburger, Edison- Cook

- Worked fry station and prep station
- Prepared and plated foods according to Zinburger standards
- Did prep for station as needed

August 2016-April 2017

Chipotle, South Plainfield - Crew

- Worked the line, as well as prep.
- Prepared food on the grill, and provided great customer service on cashier position.
- Knew all the positions

April of 2016-August of 2016

Shoprite of Edison - *Deli/ Sandwich maker*

Worked with cold cut meats and cheeses.

Made sandwiches upon customer's request.

September 2014- April 2016

Wendy's, Edison - *Crew*

Responsible for making sandwiches.

Providing great customer service.

Knew how to do every station.

Education

2012-2016

Edison High School - *Completed all 4 years*

May 2017-Dec



Case Verification Number: 2019200173756EM

Report prepared: 07/19/2019

Company Information

Company ID: 139349

Company Name: Acrobat Outsourcing

Client Company ID: 139349

Client Company Name: Acrobat Outsourcing

Employee Information

Name: Dante J. Kelly

Date of Birth: 09/14/1997

U.S. Social Security Number: ***-**-6431

Employee's First Day of Employment: 07/19/2019

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: *****9972

Expiration Date: 09/14/2022

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

Multiple Choice (1 point each)

- X 1) A gallon is equal to _____ ounces
a. 56
b. 145
c c. 32
d d. 128
- C 2) Mesclun are what type of vegetable?
a. Roots
b. Beans
c c. Salad Greens
d. Spices
- b 3) What does the term braise mean?
a. Sear quickly on both sides
b 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 b. 165 degrees F
c. 175 degrees F
d. 185 degrees F
- a 5) How do you blanch vegetables?
a 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
- e 6) Which of the following ingredients would you pack before measuring?
a. Olive Oil
b. Salt
c c. Brown Sugar
d. White Sugar
- b 7) What is Al Dente?
a a. Firm but not hard
b b. Soft to the touch
c. Very hard
d. Very soft
- a 8) Food should be left out no more than
a a. 2 hours
b. 3 hours
c c. 4 hours
d. 5 hours

14/20

70%

Prep Cooks Test

- d 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
- b 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
- C 14) When you poach something, you cook it with what?
- a. Noodles
 - b. Vegetables
 - ☒ c. Liquid
 - d. Oil
- b 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

- 17 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 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