

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)

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

14/20

70%

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

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