

8/22 @ 9:44am  
vehicle  
open arms

## Saleem Bey

### Cook

Newark, NJ 07102

saleembey9\_5ew@indeedemail.com

(862)-367-2863

8/27 @ 10am

sbey33@yahoo.com

Motivated cook offering over multiple years of experience in the food industry. Focused on high standards for taste and quality, while maintaining profitable margins. Superior communication and leadership skills. Energetic culinary professional with a blend of creativity, passion for food and exceptional cooking skills. Works well as a dynamic leader in a high-pressure setting.

## Work Experience

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### Cook

O.T.G Management - Newark, NJ

June 2016 to February 2017

07114

- Reduced food costs by a large percent by using seasonal ingredients, setting standards size and minimizing waste
- Developed menus, special offering to increase revenue and customer satisfaction
- Maintained smooth and timely operations in preparation and delivery of meals and kitchen sanitation
- Led Shifts while personally preparing food items and executing requests based on required specifications
- Regularly interacted with guests to obtain feedback on product quality and service levels

### Cook

Indigo Hotel - Newark, NJ

September 2015 to June 2016

07102

- Able to adhere to precise instructions of the head chef or management
- In-depth knowledge of food processing and safety
- Ability to operate standard kitchen equipment
- Planned lunch, dinner, and bar menus for in- house specials events and catering
- Verified proper portion sizes and consistently attained high food quality standards

### Cook

Montclair State University - Montclair, NJ

August 2011 to May 2014

07043

- Prepared and served approximately 250-600 students / customers a day
- Prepared dough and all sauces from scratch for daily use
- Assisted and managed multiple stations
- Developed menu, pricing and special food offerings to increase revenue and customer satisfaction
- Decorated and merchandised quality bakery goods

- Recommended menu items to the Executive Chef for new dish development, holidays, special event and promotions

### **Banquet Server**

Robert Treat Hotel - Newark, NJ

January 2010 to January 2011

07102

- Provided the highest level of customer service
- Maintained a friendly and approachable attitude towards guests and staff
- Maintain a professional appearance and attitude
- Assisted with set-up of tables, linens, chairs, for full service of banquet events
- Assisted customers in placing special orders for large scale events such as weddings and birthday parties

### **Sales Associate**

Lane Bryant Outlet - Elizabeth, NJ

January 2010 to January 2011

07201

- Interacted with customers and provided product presentations and assisted them with making purchases
- Strategized to meet assigned sales
- Completed all the assigned tasks by the store manager
- Kept track of the stock and inventory and placed orders to replenish stock
- Achieved and exceeded performance, budget and team goals

## **Education**

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### **Management**

Star Career Academy - Newark, NJ

2013

## **Additional Information**

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### **Skills**

- Beautiful presentation of food
- Efficient and calm under pressure
- Adapt well to new situations and work well in fast pace environment
- Multi-tasking strength
- Proficient in customer service
- Quick Learner
- Reliable and dedicated employee, able to work independently and on a team
- Creative problem solver

# Interview Note Sheet

Name: Saleem Bay Interviewer: b Paik  
 Date: 8/27/19 Rate of Pay: \$16  
 Position (s) Applied for: Cook Referred by: Inded

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

Full-Time  
☒ Part-Time

- Total of \_\_\_\_\_ in Food Service
- Aramark - Jersey City ~~2017-2018~~ 2017-2018  
 Cook \$15.75 per hour
  - Edison Ave House - Newark  
 must recent
  - OTG - Newark  
 Cook Terminal C - C1/C3  
 2016-2017
  - Indigo Hotel - Newark  
 2015-2016
  - Sodexo @ Montclair State  
 2011-2014 Cook
  - Star Academy - Newark  
 graduate 2013
  - \* 30-40 minutes

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

☒ Car ☐ Public Transit ☐ Carpool ( Rider / Driver )

North NJ South NJ ☒ Central NJ Newark Jersey Shore

TIPS Serv-Safe LEAD Other \_\_\_\_\_ Will Submit

Open ☒ AM only M-F 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 non-

Would you recommend this applicant for Academy? \_\_\_\_\_  
 Conversion Candidate? \_\_\_\_\_  
 Other Languages Spoken: slip cutting glove cap



## Case Verification Number: 2019239142930AD

Report prepared: 08/27/2019

### Company Information

Company ID: 139349

Company Name: Acrobat Outsourcing

Client Company ID: 139349

Client Company Name: Acrobat Outsourcing

### Employee Information

Name: Saleem Bey

Date of Birth: 06/10/1992

Unrestricted Social Security Number: \*\*\*-\*\*-4729

Employee's First Day of Employment: 08/27/2019

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: \*\*\*\*\*6922

Expiration Date: 06/10/2022

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

Thu 08/22/2019 11:50 AM

To: Team New Jersey <newjersey@acrobatoutsourcing.com>

### Employment Application New Jersey

First Name	Saleem
Last Name	Bey
E-mail Address	Sbey33@yahoo.com
Phone	8623672863
Address	440 Washington Street
Unit or Number	5E
City, State	Newark
Zip Code	07102
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?	08-26-2019
Can you work overtime?	Yes
How did you hear about us?	Google
What days/times can you work?	Monday AM Tuesday AM
Select all that apply:	Wednesday AM Thursday AM Friday AM
Have you ever applied to or	No

worked for Acrobat  
before?

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 Central High School

City & State Newark, New Jersey

Grade/Degree Diploma

Graduated? No

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

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

Are you currently  
employed? Yes

Can we contact your Yes

current employer?

Name and Address  
of Employer Edison Ale House

Type of Business Restaurant

Phone Number 9736435560

Your Position &  
Duties Pantry Cook

Date of Employment  
(from/to): Oct/2018- April 2019

Reason for Leaving Laid off

Still Employed: No

First Name Patsquale

Last Name Stile

E-mail Address stile424@aol.com

Phone 8623685508

Relationship: Past Manager

Years Acquainted: 4+

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      (Checked box indicates acknowledgement)

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.

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

(Checked box indicates acknowledgement)

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

(Checked box indicates acknowledgement)

any interview, which may be granted or during my employment, if hired, is intended to create an employment contract between me and the 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):

Saleem Bey

Date:

08-22-2019



**Grill Cooks Test**

**Score**    / 40

Multiple Choice Test (1 point each)

-7

33/40

B 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

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

CX 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

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

AX 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

A 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

- E 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
- CX 12) A gallon is equal to \_\_\_\_\_ ounces
- a) 56
  - b) 145
  - ☒ c) 32
  - d) 128
- AX 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
- D 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

B 20) What temperature should chicken be cooked to?

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

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

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

A 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)

the mixture of flour and water to make sauces  
as a thickener

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

cook down butter and skim off the  
fat

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

1. Veloute
2. Marinara
3. Hollandaise
4. Bechamel
5. Esp

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

make sure the grill is sprayed down (with oil or whatever  
and not sticking. ~~the~~ sauce)

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

Oil, vinegar, egg