

Saleem Bey

Cook

Newark, NJ 07102

saleembey9_5ew@indeedemail.com

(862)-367-2863

8/22 @ 9:44am

veiwed

open A/M

8/27 @ 10am

sbe33@yahoocom

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

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 assign 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

Management

Star Career Academy - Newark, NJ

2013

Additional Information

Skills

- Beautiful presentation of food
- Efficient and calm under pressure
- Adapt well to new situations and work well in faced 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: Sleepy Bay
Date: 8/27/19
Position (s) Applied For:
Cook

Interviewer: b Park
Rate of Pay: \$16
Referred by: Indeed

Server	/35	% Domestic	/30	%	
Prep Cook	/35	% Domestic	/10	%	
Grill Cook	/40	% Domestic	/10	%	
Dishwasher	/10	% Domestic	/10	%	

Pull-Time

Part-Time

→ Aramark - Jersey City 2008-2009
Cook \$10.75 per hour 2017-2018

Total of _____ in Food Service

→ Edison All House - Newark
must recent

Star Academy - Newark
graduate 2013

→ OTG - Newark
Cook Terminal C - C1/C3
2016-2017

* 30-40 minutes

→ Indigo Hotel - Newark
2015-2016

→ Sodexo @ Montclair State
2011 - 2014 Cook

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

Car

Public Transit

Carpool (Rider / Driver)

North NJ

South NJ

Central NJ

Newark Jersey Shore

TIPS

Sev-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 -

Should you need to make an appointment for Action Academy?

Convenient Dates:

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 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

A ~~X~~ 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

C ~~X~~ 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

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

20) What temperature should chicken be cooked to?

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

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

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

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. Maranara
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
the sauce)

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

Oil, vinegar, egg