

Interview  
9/10/19 @ 11am  
Eric Pinkney

LM: 9/9/19 @  
9:53

**Life Skills Facilitator - Robin Hill Farms**  
Irvington, NJ 07111  
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## Work Experience

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### **Life Skills Facilitator**

Robin Hill Farms - Hillsboro, NH  
May 2019 to Present

Assisting traumatic brain injury residents with their daily care, including cooking, housekeeping, chaperoning on field trips

### **Janitor/Maintenance Dept**

New England College - Henniker, NH  
February 2019 to April 2019

Cleaned administrative offices and dorm rooms

### **Full Time Cook**

Hilton Garden Inn - Lebanon, NH  
June 2018 to December 2018

Prep/setup and cook breakfast buffet and also cook a-la-carte items from menu.

### **Full Time Cook**

Hilton Garden Inn - Manchester, NH  
November 2017 to May 2018

Prep/setup and cook breakfast buffet and also cook a-la-carte items from menu. Covered in the evening shift as needed to cook from evening menu during staff shortages.

People Ready  
August 2017 to October 2017

People Ready - Manchester, NH  
June 2017 to October 2017  
temporary contract positions

People Ready  
June 2017 to August 2017

### **Cook/Prep Cook**

Schmoke City - Jersey City, NJ  
2016 to May 2017

Cook/prep for lunch and dinner; assisting owner/manager with preparing main dishes and side courses

**General Laborer**

Six Sons Building Maintenance - Jersey City, NJ  
2007 to 2015

Worked part time general construction tasks (sheet rock, landscaping, painting, assisting with refurbishing homes.) Operated heavy equipment for the various jobs.

**Forklift Operator/Laborer**

Labor Ready - Paterson, NJ  
2005 to 2006

Operated Forklift at Toy Warehouse in Paterson, NJ during a temporary assignment. Also worked in Warehouse packing/unpacking items

**Cook**

Hudson County Correctional Facility  
2001 to 2004

Through Aramark)

Prepared meals for general population and was promoted to prepare food for correctional staff

**Cook/Prep Cook**

Chaz World Famous BBQ - Seattle, WA  
1994 to 2001

Cook and prep for lunch and dinner; smokehouse, cooking pork, beef and shark meat for meals.  
Also prepared side dishes, potato salad and chili

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**Education****GED**

General Studies Snyder High School - Jersey City, NJ  
September 1979 to June 1982

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**Certifications/Licenses****food handler certificate**

Interview Note Sheet

Name: Eric Pinkney

Date: 9-10-19

Position (s) Applied for:

COOK - Grill & Line TEST

Interviewer: Tleana Gomez

Rate of Pay: \$ 15.50/hr.

Referred by:

Indeed.

Job Specs

Server	1/35	% Bartender	1/30	%
Prep Cook	1/15	% Bartender	1/10	%
Grill Cook	1/40	% Cashier	1/10	%
Dishwasher	1/10	% Housekeeping	1/16	%

Full-Time

Part-Time

Total of 26 yrs. in Food Service

Hotel setting (6 months) → Breakfast prepping

Correctional facility (3.5 yrs.)

Restaurant ( )

Prep

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

Car

Public Transit

Carpool ( Rider / Driver )

North NJ

South NJ

Central NJ

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:

Other Languages Spoken:

Would you recommend this application for Academy Academy?

Multiple Choice (1 point each)

X 1) A gallon is equal to 52 ounces

- a. 56
- b. 145
- c. 32
- d. 128

C

C 2) Mesclun are what type of vegetable? ✓

- a. Roots
- b. Beans
- c. Salad Greens
- d. Spices

C

X 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

D

D 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

B

X 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

D

X 6) Which of the following ingredients would you pack before measuring?

- a. Olive Oil
- b. Salt
- c. Brown Sugar
- d. White Sugar

A

X 7) What is Al Dente?

- a. Firm but not hard
- b. Soft to the touch
- c. Very hard
- d. Very soft

A

X 8) Food should be left out no more than

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

- 8

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## Prep Cooks Test

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

X

10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

✓

11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

✓

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

X

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

✓

14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

✓

15) Which spoon is used to remove fat from soups and stews?

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

✓

16) Which of the following means to cook in a small amount of fat?

- a. Season
- b. Sauté
- c. Broil
- d. Boil
- e. Fry

Multiple Choice Test (1 point each)

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

2) The recommended temperature for your refrigerator is...

- a) 45°F
- b) 50°F
- c) 40°F
- d) 20°F

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

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

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

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

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

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

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**

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

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

12) A gallon is equal to \_\_\_\_\_ ounces

- a) 56
- b) 145
- c) 32
- d) 128

13) How many cups are in a quart?

- a) 2
- b) 4
- c) 6
- d) 8

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

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

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

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

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)

*A roux is fat cooked together  
and used to thicken sauces*

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

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

- 1.
- 2.
- 3.
- 4.
- 5.

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

27) What are the ingredients in Hollandaise sauce? (5 points) -2

*Butter egg yolk paprika salt pepper*