

Interview
9/10/19 @ Nam

Eric Pinkney

Life Skills Facilitator - Robin Hill Farms

Irvington, NJ 07111

ericpinkney85_ftm@indeedemail.com

603-831-9449

LM: 9/9/19 @
9:53

epinkey64@gmail.com

Work Experience

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

Education

GED

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

Certifications/Licenses

food handler certificate

Interview Note Sheet

Name: Eric Pinkney Interviewer: Tleana Gomez
 Date: 9-10-19 Rate of Pay: \$15.00/hr.
 Position(s) Applied for: Cook - Grill & Line TEST Referred by: Indeed.

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

☒ Full-Time
☐ Part-Time

Hotel setting (6 months) → Breadfast prepping
Correctional facility (3.5 yrs.)
Restaurant ()
Prep

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

Car Public Transit Carpool (Rider / Driver)

Regions Available to Work:

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: _____

Would you recommend this applicant for Aerobics Academy?

Convention Candidates?

Other Languages Spoken:

Multiple Choice (1 point each)

X 1) A gallon is equal to 32 ounces

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

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

B

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

32

X 5) How do you blanch 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

B

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

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

A

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

60%

-8

Prep Cooks Test

- 9) Which is the improper way to thaw frozen food?
- a. In the fridge
b. In a sink with cold water X
c. On the counter
d. In the microwave
- 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? X
- a. Dice, chop, mince
b. Mince, chop, dice
c. Chop, dice, Mince
d. Mince, dice, chop
- 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? X
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

23
25

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)

*flour & 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)

Butter egg yolk paprika salt pepper