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Akeem Carpenter

Newark, NJ

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1635 Van Buren St, Bronx, NY 10460

PROFESSIONAL SUMMARY

- Property Manager adept at overseeing staff and maintenance teams and acting as a liaison between residents and board members. Versatile Property Manager who brings an excellent blend of people skills and an ability to implement and enforce property rules and regulations effectively.

SKILLS

- Adaptable
- Certified Property Manager (CPM)
- Customer service-focused
- Customer service
- Maintenance knowledge

WORK HISTORY

PROPERTY MANAGER

10/2018 to CURRENT

Peoples Path | Bronx, NY

- Carefully screened applicants for tenancy.
- Handled disciplinary actions, performance appraisals and terminations.
- Trained and motivated leasing staff during bi-monthly trainings.
- Completed final move-out walk-throughs for tenants.
- Maintained a sufficient Number of units so that they were market-ready at all times.
- Verified that all customer complaints were handled promptly and appropriately.

OVERNIGHT SUPPORT MANAGER

04/2017 to 10/2018

Walmart | Lawrenceville, GA

- Unloaded trucks and used forklifts and pallet jacks to move product to the correct areas within the warehouse.
- Shared best practices for sales and customer service with other team members to help improve the store's efficiency.
- Assigned work to team members based on company needs, personal strengths and job knowledge.

FRONT DESK MANAGER

01/2014 to 04/2017

Marriott Hotel | Atlanta , GA

Utilizes Interpersonal and communication skills to lead influence and encourage others advocates sounds financial/business decision making demonstrates honesty/integrity leads by example.

Encourages and builds mutual trust,respect, and cooperation among team members.

Managers day to day operations, ensuring the quality ,standards and meeting the expectations of the customers on daily basis.

- Resolved issues in a timely and professional manner with knowledgeable and friendly service.

- Oversaw all front desk operations with an eye for hotel reputation, staff productivity and operational efficiency.

CASHIER CUSTOMER SERVICE

02/2007 to 05/2016

Mc Donalds | Neptune City, NJ

- Managed time efficiently while meeting professional goals and working effectively with other members of the [Type] team.
- Ensured continuous provision of service excellence and customer satisfaction.
- Processed customer transactions, including quotes and returns.

EDUCATION

High School Diploma

2010

Neptune High School, Neptune City, NJ

Cna,Hha, | Nursing

2010

Ltc Career Training , Neptune NJ

Interview Note Sheet

Applicant Information

Name: <u>Akeem Carpenter</u>	Interviewer: <u>Jo Park</u>
Date: <u>09/16/19</u>	Rate of Pay: <u>Prep \$13 Line/Grill \$14</u>
Position(s) Applied for: <u>Cook</u>	Referred by: <u>Sue Dalton</u> <u>\$13 Dishwasher</u>

Test Scores

Server	/35	%	Bartender	/35	%
Prep Cook	40/20	%	Barista	/15	%
Grill Cook	/40	%	Cashier	/15	%
Dishwasher	/10	%	Housekeeping	/14	%

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Total of 10 in Food Service/Hospitality

McDonalds - 10 years Cook exp.
red robin
Dream land.

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

Transportation

Car Public Transit Carpool (Rider / Driver)

Regions Available to work:

Newark, NJ 1 hour.

Certifications (if any)

TiPS Serv-Safe LEAD Other SOPA Will Submit

Availability

Open AM only PM only Weekdays only Weekends only

Details:

Uniforms Owned:

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 Acrobat Academy?

Convention Candidate?

Other Languages Spoken:

Grill Cooks Test

Score 16/40

Multiple Choice Test (1 point each)

A 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

B 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

B 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

D 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

C 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

A 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

A 12) A gallon is equal to _____ ounces

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

A 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

AB 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

P 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)

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)