

53712

Interview Note Sheet

Name: Kasha Monique Williams Interviewer: Amanda Devine
 Date: _____ Rate of Pay: grill \$14
 Position(s) Applied for: Server, Grill Cook Referred by: gail

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

Full-Time

Part-Time

References & Summary of Strengths
 Total of _____ in Food Service

Bjs Brew - line - 2016 - present.

Bartender - Catering - 2010 - present.

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

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

Regions Available to Work
 North NJ ☒ South NJ ☐ Central NJ ☒ Jersey Shore ☐

Certifications in State
 TIPS ☐ Serv-Safe ☒ LEAD ☐ Other _____ Will Submit ☐

Availability
 Open ☐ AM only ☒ PM only ☐ Weekdays only ☒ Weekends only ☐

Details: _____

Uniforms
 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? ☐ Concession Stand(s)? ☐ Other Languages Spoken: _____

RASHA M. WILLIAMS

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To obtain a position that will utilize my skills and experience to contribute to an employer's operations

COMPUTER SKILLS

Basic Microsoft Word, Excel, Access, PowerPoint

PROFESSIONAL EXPERIENCE

Bjs Brew house teterbor NJ September 9 2016-Present
Food Prep Line cook
Cook pasta and vegetables meat slicer machine seabass machine Prep work for the Restaurant maintaining the cleanliness of the prep area and refrigerator maintain paper work Maintain proper health, safety and sanitation procedures

Calvary Cares Smart Kids Academy-Englewood, NJ September 2011- 2017
Assistant Director/Group Leader for children grades pre K- 6
Bus Aide, prepare hot and cold meals and snacks for children, Assist in homework assignment. Art and craft, Performances, Sports, Activities

Catering Services- Englewood, NJ June 2010-Present
Per Diem Bartender/Catering Staff Member

- Provide Bartending and Catering services as needed for special events and Elks Lodge social functions, ranging from 15 to 150 guests
- Set up and close down bar area, make drinks and prepare food for guests
- Purchase food and drink inventory
- Set up and creatively decorate event rooms

Sunrise Senior Living- Cresskill, NJ December 2006- July 2010
Cook/Food Prep /Dishwasher

- Cooked, baked and Performed Prep work for meals Lunch, Dinner, Parties. Grill , Deli area, Served meals to residents, Washed dishes and maintained a clean, safe kitchen area; Handled related paperwork; Assisted Head Cook as needed cut and filet fresh boneless brisket cut Filet Mignon, slow cooking to break down the collagen, grill steaks

VOLUNTEER WORK

Mt. Calvary Baptist Church- Englewood, NJ September 2010-Present

- Assist with kitchen/catering duties to feed the community's homeless and elderly
- Tutor children during busy after school program

Women's Rights Information Center- Englewood, NJ May 2000 - August 2000
Office Assistant Greeted and directed visitors to appropriate counselors; Entered information into client database; Prepared correspondence using Microsoft Word; Assisted with quarterly newsletter mailings

EDUCATION

Culinary Arts Certificate, S.P.I.C.E Program- Hackensack, NJ
Cosmetology Certificate, Parisian Beauty Academy- Hackensack, NJ
High School Diploma, Teaneck High School- Teaneck, NJ

Multiple Choice Test (1 point each)

65 %

- 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
- C 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
- 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
- b 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
- D 12) A gallon is equal to _____ ounces
- a) 56
 - b) 145
 - c) 32
 - d) 128
- B 13) How many cups are in a quart?
- a) 2
 - b) 4
 - c) 6
 - d) 8
- B 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
- B 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

A

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

C

20) What temperature should chicken be cooked to?

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

B

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

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

d

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)

1:1 ratio of Flour & fat / Sauces

X

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. Bechamel
2. Tomato
3. Veloute
- 4.
- 5.

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

rub grill w/ fat

X

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