

Interview Note Sheet

Name: <u>Jose Perez</u>	Interviewer: <u>Amanda Devine</u>
Date: <u>9/26/19</u>	Rate of Pay: <u>\$16 Grill cook / \$14 Bartender</u>
Position (s) Applied for: <u>Grill Cook / Bartender</u>	Referred by: _____

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

Full-Time
<u>Part-Time</u>

Relevant Experience & Summary of Strengths

County Manor - Cook 2013-present Total of _____ in Food Service
 Chelsea Assisted living 2011-2013 - Cook.
 Sodexo - Cook 2005-2009.

Mon - open Tues - Thurs Cant work passed 2.
 Friday - open.
 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

TIPS Serv-Safe LEAD Other _____ Will Submit

Availability

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 Academy? _____

Conversion Candidates? _____

Other Languages Spoken: _____

152-23-3452

Cook

6:27pm

9/23/19

Jose Perez

Cook - County Manor Tenaflly New Jersey

Boonton, NJ 07005

joseperez5845_ci7@indeedemail.com ←

(973) 441-5511

PerezMariano88@gmail.com.

An opportunity within a company which provides career growth.

Willing to relocate: Anywhere

Authorized to work in the US for any employer

11am
(pars.)

Work Experience

Cook

County Manor Tenaflly New Jersey - Tenaflly, NJ

March 2013 to Present

161 County Rd. Tenaflly New Jersey(201)567-7800

Cook

Chelsea Assisted Living Montville New Jersey - Montville, NJ

December 2011 to February 2013

Tel. No. 973-991-9130.

First Cook

Sodexo Corporate Services - Bridgewater, NJ

October 2005 to June 2009

08807 Tel. No. (908) 304-6212

- Responsible for preparation of entrees for catering services. Assisted Head Chef in Cafeteria menu preparations for breakfast and lunch.

Cook

Springside Assisted Living - Mount Arlington, NJ

March 2001 to June 2004

07856 Tel. No. (973)601-0909

- In-Charge of menu preparation for breakfast, lunch and dinner. Providing special menus for residents with restricted dietary needs.

Line Cook

Hilton Marco Island Beach Resort - Marco Island, FL

January 1995 to June 1998

34145 Tel. No.(239) 394-5000

- Preparation of menu for second shift in the Main Dining Room;

- Responsible for Kitchen preparation and quality control.

Education

HVAC

Morris County School of Technology

Certifications and Licenses

ServSafe

Food Handler

Grill Cooks Test

Score 26 / 40

-14

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

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

A 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

B 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)

1:1 ratio of flour and fat

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. Brown
- ☒ 5. ~~White~~

-1

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

rub with fat.

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

~~Butter~~