

Interview Note Sheet

Name: Jose Perez

Date: 9/26/19

Position(s) Applied for:

Grill cook | Bartender

Interviewer:

Amanda Devine

Rate of Pay:

\$16 Grill cook / \$14 Bartender

Referred by:

Best States:

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

Full-Time

Part-Time

Relevant Experience & Summary of Skills:

County Manor - Cook 2013 - present

Total of _____

in Food Service

Chelsea ASSISTED living 2011-2013 - COOK.

Sodexo - COOK 2005-2009.

Mon - open Tues - Thurs Can't work passed 2.
Friday - open.

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: _____

Would you recommend this applicant for an Academy?

Conventions/Certifications:

Other Languages Spoken:

152-23-5452

Cook

6:27pm

9/23/19

Jose Perez

Cook - County Manor Tenafly New Jersey

Boonton, NJ 07005

joseperez5845_ci7@indeedemail.com ↵

(973) 441-5511

PerezNariano88@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 Tenafly New Jersey - Tenafly, NJ

March 2013 to Present

161 County Rd. Tenafly 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)

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

65%

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

(e)

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

(B)

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

(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

(B)

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

C D 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

A 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)

X

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

- 1. Bechamel
- 2. Tomato
- 3. Veloute
- 4. Brown
- 5. ~~Butter~~

-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~~