

rescheduled 3x! Interview 11/5/17 @ 10am.

MELVIN GREEN

312 Pacific Street, Paterson, NJ 07503, 562 238-1471, melvingreen@hotmail.com

PROFESSIONAL SUMMARY

Chef looking for a position in a major company in which I can apply my skills and knowledge for the benefit of the company and myself. A large part of my cooking background stems from corporate dining. Defined as an adaptable, hard worker whose self motivated and able to think critically and fast makes me a valuable asset to any company. I also speak fluent English and Spanish.

SKILLS

- Drive, dependability, and the ability to handle multiple responsibilities at one time
- Proficient in relevant software
- Qualified to handle accounts payable/receivable
- Proficient and knowledgeable in inventory management
- Practical knowledge of bank reconciliation
- Strong leadership skills with the ability to coach and mentor others

EXPERIENCE

Chef Manager

April 2015 - May 2019

Compass Group USA | Charlotte, NC

- Communicated efficiently with other restaurant staff to ensure a smooth and quality experience for all patrons.
- Manages the catering operations from sales, menu planning, planning and organizing, and staffing
- Maintained the correct level of daily inventory for the needs of the menu and reservation expectations.
- Contributes to the management of production costs, labor costs, and cycle means
- Implemented standard training procedures for a company that was looking to increase employee performance.

Chef

May 2012 - April 2014

Kafe Neo | Totowa, NJ

- Responsible for food production, food orders, soups and sauces. Responsible for all kitchen functions, line cook, breakfast cook, grill, and sauté. We also made fresh crepes which was a big part of our menu.
- Prepared, executed meals, and created specialties
- Followed all sanitation procedures, made sure all foods were safely handled and served

Chef Manager

December 2010 - May 2012

Classic Cafe Management | Montvale, NJ

- Assisted in menu planning & food production
- Took inventory and ordered produce for fresh meals each day.
- Inspected food preparation equipment and ordered service if needed.
- Coordinated and planned staff training programs, ensuring they were well prepared to succeed in their positions. Supervised around 5 - 6 employees.
- Improved food service by evaluating processes and implementing new ideas.

EDUCATION**Johnson & Wales**

March 1992

Interview Note Sheet
Cook

Applicant Information					
Name: <u>Melvin Green</u>	Interviewer: <u>Amanda Devine</u>				
Date: <u>11/5/19</u>	Rate of Pay: <u>\$10 an hour.</u>				
Position (s) Applied for: <u>Grill Cook.</u>	Referred by: <u>16-</u> <u>Zip.</u>				

Test Scores						Seeking: <input checked="" type="radio"/> Full-Time <input type="radio"/> Part-Time
Server	/35	%	Bartender	/30	%	
Prep Cook	/15	%	Barista	/10	%	
Grill Cook	<u>33</u> /40	<u>82</u> %	Cashier	/10	%	
Dishwasher	/10	%	Housekeeping	/16	%	

Relevant Experience & Summary of Strengths			
Total of <u>19 y.</u> Experience in Food Service/Hospitality			
Tell us about your formal training as a cook?	Tell me about your knife handling skills?	Tell me about a time you made a mistake while preparing ingredients. How did you correct it and what did you learn?	Notes:
<u>"Cooking for 20 years. Corp places, Italian."</u>	<u>"Really Good. anything I can do!"</u>	<u>"Start all over!"</u>	<u>Compass Group (Chef Manager) 2015-2019</u> <u>Kafe Neo (Chef) 2012-2014.</u>

P.O.S. Experience: Y / N details: ARANMark. 24 years.

Transportation	Regions Available to work:	
<u>Own Transportation.</u>	<u>Paterson, NJ.</u> <u>Max travel: 40 mins.</u>	
Certifications (if any)	Availability	
	<u>M-F AM only.</u>	
Uniforms Owned:	Recommendations:	Other Languages Spoken:
Bistro White Black Bistro Tuxedo 1/2 Tuxedo Black Vest Long Black Tie Other:	<input checked="" type="checkbox"/> Chef Coat <input checked="" type="checkbox"/> Chef Pants <input checked="" type="checkbox"/> Knives <input checked="" type="checkbox"/> Black Pants <input checked="" type="checkbox"/> Non-Slip Shoes <input type="checkbox"/> Bow Tie <input type="checkbox"/> Cut Glove	Acrobat Academy Lead Academy

Grill Cooks Test

Score 31/40

-7

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

82%

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

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)

mixiture of flour & melted or clarified butter.
Used to thicken up soups & sauces. 1:1 ratio

24) What is the process of making clarified butter, and why is clarified butter used? (3 points)

melting butter slowly and removing all impurities.
Skimming.

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

1. Hollandaise.
2. Tomato sauce. -1
3. Mayo.
4. Demi Glace.
5. Velouté.

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

salt & pepper - because most of the meats that are going to be grilled are tender and just need a little flavor.

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

Egg yolks. Clarified Butter.
salt & pepper. Mustard.