

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

# MELVIN GREEN

312 Pacific Street, Paterson, NJ 07501, 562 238 1471, melving@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
- Qualified to handle accounts payable/receivable
- Practical knowledge of bank reconciliation
- Proficient in relevant software
- Proficient and knowledgeable in inventory management
- 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>\$16 an hour.</u>		
Position (s) Applied for: <u>Cook</u> <u>Grill</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 <u>details:</u> <u>ARAMARK. 24 years.</u>															
<div style="background-color: #d3d3d3; text-align: center; padding: 2px;">Transportation</div> <u>Own Transportation.</u>	<div style="background-color: #d3d3d3; text-align: center; padding: 2px;">Regions Available to work:</div> <u>Paterson. NJ.</u> <u>Max Travel: 40 mins.</u>														
<div style="background-color: #d3d3d3; text-align: center; padding: 2px;">Certifications (if any)</div>	<div style="background-color: #d3d3d3; text-align: center; padding: 2px;">Availability</div> <u>M-F AM only.</u>														
<div style="background-color: #d3d3d3; text-align: center; padding: 2px;">Uniforms Owned:</div> <table style="width:100%; border-collapse: collapse;"> <tr> <td><input type="checkbox"/> Bistro White</td> <td><input checked="" type="checkbox"/> Chef Coat</td> </tr> <tr> <td><input type="checkbox"/> Black Bistro</td> <td><input checked="" type="checkbox"/> Chef Pants</td> </tr> <tr> <td><input type="checkbox"/> Tuxedo</td> <td><input checked="" type="checkbox"/> Knives</td> </tr> <tr> <td><input type="checkbox"/> 1/2 Tuxedo</td> <td><input checked="" type="checkbox"/> Black Pants</td> </tr> <tr> <td><input type="checkbox"/> Black Vest</td> <td><input checked="" type="checkbox"/> Non-Slip Shoes</td> </tr> <tr> <td><input type="checkbox"/> Long Black Tie</td> <td><input type="checkbox"/> Bow Tie</td> </tr> <tr> <td><input type="checkbox"/> Other:</td> <td><input type="checkbox"/> Cut Glove</td> </tr> </table>	<input type="checkbox"/> Bistro White	<input checked="" type="checkbox"/> Chef Coat	<input type="checkbox"/> Black Bistro	<input checked="" type="checkbox"/> Chef Pants	<input type="checkbox"/> Tuxedo	<input checked="" type="checkbox"/> Knives	<input type="checkbox"/> 1/2 Tuxedo	<input checked="" type="checkbox"/> Black Pants	<input type="checkbox"/> Black Vest	<input checked="" type="checkbox"/> Non-Slip Shoes	<input type="checkbox"/> Long Black Tie	<input type="checkbox"/> Bow Tie	<input type="checkbox"/> Other:	<input type="checkbox"/> Cut Glove	<div style="background-color: #d3d3d3; text-align: center; padding: 2px;">Recommendations:</div> <u>Acrobat Academy</u>  <u>Lead Academy</u>
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<div style="background-color: #d3d3d3; text-align: center; padding: 2px;">Other Languages Spoken:</div>															

**Grill Cooks Test**

**Score 3/40**

**Multiple Choice Test** (1 point each)

82%

- 1 ☒ A) 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
- 2 ☐ B) The recommended temperature for your refrigerator is...
- a) 45°F
  - b) 50°F
  - ☒ c) 40°F
  - d) 20°F
- 3 ☐ C) 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 ☒ A) 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 ☐ B) 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 ☐ C) 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 ☐ D) 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 ☐ E) 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 ☐ F) 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)

mixture of flour & melted or clarified butter.  
used to thicken up soup & 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.  
sautéing.

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.