

Interview Note Sheet
Cook

Applicant Information					
Name: Sandra Jefferson	Interviewer: Amanda Devine				
Date: 11/9/11	Rate of Pay: \$15 an hour				
Position (s) Applied for:	Referred by: Calvin Gomez.				
Prep Cook.					
Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	16/20	80%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%
Seeking:					
Full-Time					
Part-Time					

Relevant Experience (or Summary of Strengths)			
Total of _____ 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:
"Went to School for 6 Months, Intern at blue Cross, blue Shield!"	"I D Say 10/10!"	"I would Start from Scratch."	Compass 2017- Present. Self employed Cook/caterer 2002-2005.

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

Transportation		Regions Available to work	
Public Transportation		Patterson, NJ. Max travel: 30 Mins	
Certifications (if any)			
Serve-Safe food handlers.			
Uniforms/Outfit		Availability	
Bistro White	<input checked="" type="checkbox"/> Chef Coat	M-F AMs only.	
Black Bistro	<input checked="" type="checkbox"/> Chef Pants		
Tuxedo	<input checked="" type="checkbox"/> Knives		
1/2 Tuxedo	<input checked="" type="checkbox"/> Black Pants		
Black Vest	<input checked="" type="checkbox"/> Non-Slip Shoes		
Long Black Tie	<input checked="" type="checkbox"/> Bow Tie		
Other:	<input checked="" type="checkbox"/> Cut Glove		
Recommendations		Other Languages Spoken	
Acrobat Academy			
Lead Academy			

Prep Cooks Test

Score 16/20

Multiple Choice (1 point each)

D 1) A gallon is equal to ____ounces

- a. 56
- b. 145
- c. 32
- d. 128

C 2) Mesclun are what type of vegetable?

- a. Roots
- b. Beans
- c. Salad Greens
- d. Spices

A 3) What does the term braise mean?

- a. Sear quickly on both sides
- b. Slowly cook in covered pan with little liquid
- c. Cook on high heat and quickly
- d. Slowly cook in simmering water

b 4) At what internal temperature must chicken be cooked so that it is safe to eat?

- a. 155 degrees F
- b. 165 degrees F
- c. 175 degrees F
- d. 185 degrees F

AC 5) How do you blanche vegetables?

- a. Immerse for a short time in boiling water
- b. Cook lightly in butter over med heat
- c. Soak in cold water overnight
- d. Rub with salt before cooking

C 6) Which of the following ingredients would you pack before measuring?

- a. Olive Oil
- b. Salt
- c. Brown Sugar
- d. White Sugar

AC 7) What is Al Dente?

- a. Firm but not hard
- b. Soft to the touch
- c. Very hard
- d. Very soft

A 8) Food should be left out no more than

- a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

80%

Prep Cooks Test

d

9) Which is the improper way to thaw frozen food?

- a. In the fridge
- b. In a sink with cold water
- c. On the counter
- d. In the microwave

a

10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

b

11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

d

12) Which of the following is listed from smallest to largest?

- a. Dice, chop, mince
- b. Mince, chop, dice
- c. Chop, dice. Mince
- d. Mince, dice, chop

c

13) Which direction should pan handles be turned while cooking on the stove?

- a. Over the fire at all times
- b. Turned towards you for better control
- c. Turned towards the right or left at all times
- d. Over the countertop at all times

c

14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

b

15) Which spoon is used to remove fat from soups and stews

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

b

16) Which of the following means to cook in a small amount of fat?

- a. Season
- b. Sauté
- c. Broil
- d. Boil
- e. Fry

Prep Cooks Test

a

17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8" dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

a

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

19) Salt & Pepper are the basic seasoning ingredients for all savory recipes.

20) Dice: to cut into very small pieces when uniformity of size and shape is not important.

Chop.

Sandra Jefferson

Culinary School Graduate

Paterson, NJ 07501

sandrajefferson89_kde@indeedemail.com
973-460-6230

Interview
11/9/19 @ 10:00 am.

I graduated from The Culinary School at Eva's Village in July of 2017 and have been following my passion for cooking ever since. I am highly motivated, hard working and a quick learner, capable of working on my own or as a member of a team. I am hoping to find a position that will allow for both personal and professional growth.

Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

Cook

Compass Group - Ridgefield Park, NJ

June 2017 to Present

Prepare and serve various breakfast and lunch items in a corporate cafeteria setting; hired full-time after completing internship at Newark location

Associate

New Hope Baptist Church - East Orange, NJ

September 2013 to July 2015

- Complete the intake process for new clients coming to the food pantry
- Assist in shopping and preparing bags for the food pantry
- Restock materials when necessary

Sales Representative

Marshalls - East Hanover, NJ

August 2005 to October 2012

- Monitor the dressing room
- Organize the merchandise and set up displays
- Assist customers with any questions
- Clean daily and put away merchandise that was not purchased

Cook/Caterer

Self-Employed

June 2002 to June 2005

- Create a menu for an event, ranging from 75 to 250 people
- Shop and prepare all food
- Deliver and serve food at the event
- Clean all equipment used

Bus Aide

Valley Transportation - West Orange, NJ
November 2000 to June 2005

Supervise and assist a group of mentally disabled children on the bus ride to school

Education

Certificate of Completion in Culinary Foundations

The Culinary School at Eva's Village - Paterson, NJ
January 2017 to July 2017

High school

Vailsburg Highschool - Newark, NJ

Skills

- Culinary Competencies - Knife Skills (dicing, batonnet, julienne, mincing, brunoise) - Soups, stocks and sauces - Meat, poultry and seafood fabrication - Various cooking methods (grilling, broiling, braising, frying, sautéing, etc.) - Garde Manger (salads, canapes, appetizers, dressings, etc.) - Basic baking and pastry - Safety and Sanitation (ServSafe Food Protection Manager Certification)

Certifications and Licenses

ServSafe Food Handler

April 2017 to April 2020

National Restaurant Association- Safety and Sanitation

ServSafe Food Protection Manager

May 2017 to May 2022

National Restaurant Association- Safety and Sanitation

Re: Employment Application New Jersey

JotForm <noreply@jotform.com>

Sat 11/9/2019 11:00 AM

To: HS New Jersey <hsnj@theservicecompanies.com>

Employment Application New Jersey

First Name	Sandra
Last Name	Jefferson
Email Address	sandrapjefferson905@gmail.com
Phone	973-469-6299
Address	96 Harrison St
Unit or Number	212
City, State	Paterson, NJ
Zip Code	07501
What region(s) are you applying to work within?	New Jersey
Which position(s) are you applying for?	Cook
Are you applying for:	Full-Time
When can you start?	12-02-2019
Can you work overtime?	Yes
How did you hear about us?	Referral
If you were referred, please tell us by whom:	Calvin Gomez
What days/times can you work? Select all that apply:	Monday AM Tuesday AM Wednesday AM Thursday AM Friday AM
Have you ever applied to or worked for The Service Companies (TSC) before?	No
Do you have any friends or relatives working for Acrobat? If so, please let us know who:	Calvin Gomez
If hired, would you have reliable means of transportation to and from work?	Yes
If hired, can you present evidence of your legal right to live and work in this country?	Yes
Are you able to perform the essential functions of the job for which you are applying?	Yes
Name of School	Valleybury 12 grade

Mail - Amanda Devine - Outlook

City/Bystate: Newark NJ
 Grade/Degree: Diploma
 Graduated?: Yes
 Do you have any special
 Licenses? If so, label
 under "Special": No
 Are you computer
 literate? If so, label
 which programs under
 "Special": No
 Are you proficient with
 Point of Sale systems? If
 so, label which under
 "Special": No
 Do you have any
 experience, training,
 qualifications or special
 skills? If so, label under
 "Special": No
 Are you currently
 employed?: Yes
 Can we contact your
 current employer?: Yes
 Name and Address of
 Employer: Godezo William Paterson University
 300 Pompton Road
 Wayne NJ
 Type of Business: University
 Phone Number: 973 720 8211
 Your Position & Duties: Dining Hall
 served and cook for student and staff
 Date of Employment
 (from/to): Sept. 4 2019
 Reason for Leaving: still working there
 Still Employed?: No
 Have you obtained any
 special skills or abilities
 as the result of service in
 the military? If yes, please
 explain: No
 First Name: Calvin
 Last Name: Gomez
 E-mail Address: calvingomez@gmail.com
 Phone: 891 241 2424
 Relationship: husband
 Years Acquainted: 4 years
 First Name: Daniela
 Last Name: Zangara
 E-mail Address: Daniela.zangara@williams.org
 Phone: 973 296 5430
 Relationship: Vocational Coordinator
 Years Acquainted: 5 years
 I hereby certify that I
 (Checked box indicates acknowledgement)

have now knowingly withheld my information that might adversely affect my chances for employment, and that the answers given by me are true and correct to the best of my knowledge. I further certify that I, the undersigned applicant, have personally completed this application. I understand that any omission or misstatement of material facts on this application or on any document used to secure employment shall be grounds for rejection of this application or for immediate discharge if I am employed, regardless of the time elapsed before discovery.

I hereby authorize Aerobat Outsourcing to thoroughly investigate my references, work record, education and other matters related to my suitability for employment; and, further, authorize the references I have listed to disclose to the company any and all letters, reports and other information related to my work records, without giving me prior notice of such disclosure. In addition, I hereby release the company, my former employers and all other persons, corporations, partnerships and associations from any and all claims, demands or liabilities arising out of or in any way related to such investigation or disclosure.

I hereby authorize The Service Companies (TSC) and its authorized representatives to solicit information regarding my background, which may include but not be limited to, information about my employment, education, and/or criminal history, which may be in the files of any federal, state, or local

(Checked box indicates acknowledgement)

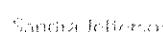
(Checked box indicates acknowledgement)

criminal justice and law enforcement agency and general public records history

I understand that if selected for hire, it will be necessary for me to provide satisfactory evidence of my identity and legal authority to work in the United States. (Checked box indicates acknowledgement) and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date.

Acrobot Consulting is an at-will employer. I understand that nothing contained in the application or conveyed during any interview, which may be granted or during my employment, if any, is intended to create an employment contract between me and the company. In addition, I understand and agree that if I am employed, my employment is for no definite or determinable period and may be terminated at any time, with or without prior notice, with or without cause, at the option of either myself or the company, and that no promises or representations contrary to the foregoing are binding on the company unless made in writing and signed by me and the company's designated representative.

I hereby acknowledge that I have read and understood the above statements.

Applicant Digital
Signature (Type Name):  Sandra Jefferson

Date: 11/09/2019

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Case Verification Number: 2019313184348BB

Report prepared: 11/09/2019

Company Information

Company ID: 139349

Company Name: Acrobat Outsourcing

Client Company ID: 139349

Client Company Name: Acrobat Outsourcing

Employee Information

Name: Sandra D. Jefferson

Date of Birth: 03/29/1962

U.S. Social Security Number: ***-**-0859

Employee's First Day of Employment: 11/09/2019

Citizenship Status: U.S. Citizen

Document Information

List B Document: Driver's license or ID card issued by a U.S. state or outlying possession

Document Subtype: Driver's License

Document Number: *****3622

Expiration Date: 03/29/2023

State: New Jersey

List C Document: Social Security Card

Case Information

Case Status: Closed

Case Submitted By: Amanda Devine

Current Case Result: Employment Authorized

Reason for Closure: Employment Authorized Auto Close