

# JUSTIN C. CURRY

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*Restaurant supervisor looking forward to obtaining a position in a progressive environment which will challenge and utilize my abilities*

## CORE COMPETENCIES

- Flexible
- Computer Literate
- Customer Service
- Clear communication
- High Aptitude in Math
- Dependable
- Proactive Problem Solving
- Decision-Making
- Great organization skills

## PROFILE

- Reputation for integrity, perseverance, and **strong work ethic**.
- Proven success in **quickly learning** and adapting to new roles and responsibilities.
- Demonstrated **problem solving and active listening skills** in successfully resolving issues with tact and ease.
- **Computer Proficiency:** Microsoft Office and Data Entry.

## EDUCATION & TRAINING

North Plainfield High School – North Plainfield, NJ

2004-2008

## PROFESSIONAL EXPERIENCE

**Kitchen Manager-The Wilshire Hotel Caterers**

**2017-Present**

- Full control and accountability for leading, developing and inspiring kitchen team
- Interviewing and recruiting new talent
- ordering, preparation, delivery, staffing, stock control

**Line Cook/Kitchen Support- Cheesecake Factory, Jersey City, NJ**

**2014-2019**

- Grill /broil/sautee/pasta/fry cook
- Prep food when needed
- Clean station at nights end
- Scheduling
- Oversee line

**Line Cook/Expo, Prep- Ruby Tuesday, Union NJ**

**2009-2016**

- Pantry cook
- Run food to tables
- Fill in as dishwasher
- Pull food for proper orders
- Prep food for the day
- Unloaded truck when needed

11/7/19 @ 11:13 am.

Re: Employment Application New Jersey

JotForm &lt;noreply@jotform.com&gt;

Thu 11/7/2019 11:13 AM

To: HS New Jersey &lt;hsnj@theservicecompanies.com&gt;

no voicemail.  
9:15am.Interview  
11/12/19 @ 1pm.

## Employment Application New Jersey

First Name	Justin
Last Name	Curry
E-mail Address	jccurry1212@gmail.com
Phone	9088223039
Address	493 jelliff ave
Unit or Number	1
City, State	Newark, Nj
Zip Code	07112
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?	11-12-2019
Can you work overtime?	Yes
How did you hear about us?	Craigslist
What days/times can you work? Select all that apply:	Monday AM Tuesday AM Wednesday AM Thursday AM Friday AM Saturday AM Saturday PM Sunday AM
Have you ever applied to or worked for The Service Companies (TSC) before?	No
If hired, would you have	Yes

reliable means of  
transportation to and  
from work?

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 North Plainfield high school

City & State North Plainfield, Nj

Grade/Degree Hs 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") Yes

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? No

Can we contact your  
current employer? No

Name and Address of  
Employer The Wiltshire grand hotel  
West orange, nj

Type of Business Catering

Phone Number 2018354933

Your Position & Duties Cook and Prepare food for large parties

Date of Employment (from/to):	2017-2019
Reason for Leaving	Laid off, closed down
Still Employed:	No
Name and Address of Employer	The Cheesecake Factory Jersey City, Nj
Type of Business	Restaurant
Phone Number	2018765810
Your Position & Duties	Prep and cook food on various stations
Date of Employment (from/to):	2014-2019
Reason for Leaving	Left for better job
Still Employed:	No
First Name	Travis
Last Name	Weiss
E-mail Address	travis@wilshirecaterers.com
Phone	2018354933
Relationship:	Former manager
Years Acquainted:	2 years

I hereby certify that I have not knowingly withheld any 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

(Checked box indicates acknowledgement)

immediate discharge if I am employed, regardless of the time elapsed before discovery.

I hereby authorize Acrobat 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.

(Checked box indicates acknowledgement)

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 criminal justice and law enforcement agency and general public records history.

(Checked box indicates acknowledgement)

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.

Acrobat Outsourcing 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 hired, 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. (Checked box indicates acknowledgement)

I hereby acknowledge (Checked box indicates acknowledgement) that I have read and

understand the above  
statements.

Applicant Digital  
Signature (Type Name): Justin Curry

Date: 11-07-2019

Please Attach Resume  
Below [justin Resume.docx](#)

You can [edit this submission](#) and [view all your submissions](#) easily.

Interview Note Sheet  
Cook

Applicant Information

Name: <u>Justin Currey</u>	Interviewer: <u>Dubie L. Kee</u>
Date: <u>11/12/2019</u>	Rate of Pay: <u>\$15.00</u>
Position (s) Applied for: <u>line/grill/prep</u>	Referred by: <u>Craiglist</u>

Test Scores

Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	<u>20</u> /40	<u>50</u> %	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Total of 10 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>Fell into a kitchen job &amp; has been cooking since.</u>	<u>7/10 Knife skills</u>	<u>lowered the temp to avoid burning stirring pot, regularly shaking</u>	<u>open all day NO friday nights.</u>

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

Transportation

Uses PT-

Regions Available to work:

Central & North NJ

Certifications (if any)

Availability

Open - Prefers AM M-F NO friday nights -

Uniforms Owned:

<input checked="" type="checkbox"/> Bistro White	<input checked="" type="checkbox"/> Chef Coat
<input checked="" type="checkbox"/> Black Bistro	<input checked="" type="checkbox"/> Chef Pants
<input checked="" type="checkbox"/> Tuxedo	<input checked="" type="checkbox"/> Knives
<input checked="" type="checkbox"/> 1/2 Tuxedo	<input checked="" type="checkbox"/> Black Pants
<input checked="" type="checkbox"/> Black Vest	<input checked="" type="checkbox"/> Non-Slip Shoes
<input checked="" type="checkbox"/> Long Black Tie	<input type="checkbox"/> Bow Tie
<input type="checkbox"/> Other:	<input type="checkbox"/> Cut Glove

Recommendations:

Acrobat Academy

Lead Academy

Other Languages Spoken:



## Grill Cooks Test

Score 20 / 40

### Multiple Choice Test (1 point each)

50%

- A 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
- D 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
- C 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
- C 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
- A 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
- C 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

- D 10) Food-handling gloves must be changed frequently and also:
- a) After handling garbage
  - X b) After every break
  - c) After picking things up off the floor
  - d) Between handling raw and cooked foods
  - e) All of the above
- C 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
- D 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
- C 15) Potentially hazardous hot foods must be maintained at an internal temperature of \_\_\_\_\_ or higher to be safe
- X 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
- A 17) If a recipe calls for 16oz of mirepoix, how many ounces of onion, celery, and carrots do you need?
- X 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
- A 18) Which of the following best describes braising?
- X 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

B 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 20) What temperature should chicken be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

Y C 21) What temperature should ALL ground meat be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

X C 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)

X 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. Veloute

3.

4. ~~Emulsion~~

5.

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

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