

Interview Note Sheet

Cook

Applicant Information

Name: <u>Richard Zukowski</u>	Interviewer: <u>Amanda Devine</u>
Date: <u>12/15/19</u>	Rate of Pay: <u>17.00 / 20.00</u>
Position (s) Applied for: <u>Cook</u>	Referred by: <u>Craigslist</u> <u>Sals Head</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	/10	97%	Cashier	/10	%	
Dishwasher	/10	%	Housekeeping	/16	%	

Relevant Experience & Summary of Strengths

Total of 40+ 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>Johnson</u> <u>2 years.</u> <u>8 month training</u>	<u>"Can do French knife, clean fish, can handle well!"</u>	<u>"Start from Scratch".</u>	<ul style="list-style-type: none"> <u>Rustic Caterers. (Chef) 2009-P.</u> <u>Big Fish Bistro. (Chef 2002-2009)</u> <u>Martells. Chef (1998-2006)</u>

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

Transportation	Regions Available to work:
<u>Own Transportation</u>	<u>Millstone Township.</u> <u>Max travel: 40 mins.</u>

Certifications (if any)	Availability
<u>Serve-Safe</u>	<u>Open -</u>

Uniforms Owned:	Recommendations:	Other Languages Spoken:
<ul style="list-style-type: none"> <input checked="" type="checkbox"/> Bistro White <input checked="" type="checkbox"/> Black Bistro <input checked="" type="checkbox"/> Tuxedo <input checked="" type="checkbox"/> 1/2 Tuxedo <input checked="" type="checkbox"/> Black Vest <input checked="" type="checkbox"/> Long Black Tie <input checked="" type="checkbox"/> Other: 	<ul style="list-style-type: none"> <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 checked="" type="checkbox"/> Bow Tie <input checked="" type="checkbox"/> Cut Glove 	
	<ul style="list-style-type: none"> <input type="checkbox"/> Acrobat Academy <input type="checkbox"/> Lead Academy 	

Richard J. Zukowski
225 Millstone Road
Millstone Township, NJ 08535
732-604-1618
richiez123@gmail.com

QUALIFICATIONS PROFILE

Hospitality management with over 30 years progressive management and full P&L responsibility. An established reputation as a results oriented hands on professional. Areas of emphasis include:

- Innovative Menu Creation
- Employee Training and Development
- Purchasing/Vendor Negotiations
- Food and Beverage Cost Controls
- Business Management & Consulting
- Banquet and Off Premise Catering

EDUCATION

1981-1983 AS Culinary Arts Johnson & Wales University Providence, RI

PROFESSIONAL EXPERIENCE

**2009-Present Executive Chef/Owner, Rustic American Caterers LLC
Millstone Township, NJ 08535 rusticamericancaterers.com**

Consulted as Executive Chef, creating menus, recipes and cost controls as well as executing daily banquets and weddings at Windows on the Water at Frogbridge, Millstone Township, NJ, Sir Ives Caterers, Jamesburg, NJ and Chimney Hill Estate, East Ampton, NJ.

Conceived, developed and operated the concept for Barndoore in Millstone Township, NJ and New Brunswick, NJ. Created recipes and costs in Excel for food consistency and training. Developed marketing and sales structure for continual development.

Served over 100 off premise weddings ranging from 75 to 300, managing up to 3 events at the same time. Venues include private estates, horse farms with exclusive barns turned into beautiful rustic banquet facilities and bed and breakfast hotels.

Leased the cafeteria at the Board of Social Services of Middlesex County, How Lane, New Brunswick, NJ facility for 2+ years servicing 385 employees. Provided breakfast and lunch in an at will atmosphere. Created all menu options including daily specials with a focus on health consciousness. Overall responsibility for POS system purchasing, credit card processing, staffing, daily food preparation, recipe compliance and state and local licensing.

**2002-2009 Executive Chef, Big Fish Bistro, Princeton, New Jersey
Executive Chef, Crab House Restaurant, Edgewater, NJ
Landry's Restaurant Inc. Galveston, Texas**

Served as Executive Chef for the Crab House Restaurant in Edgewater, NJ on the Hudson River for 5 years. Subsequently, transferred to Big Fish Bistro in Princeton, NJ to organize and implement corporate standards.

Both restaurants grossed over 5M yearly. Responsibilities included managing and developing a kitchen staff of up to 32 employees and 2 Kitchen Managers, all purchasing, scheduling, along with daily quality assurance and kitchen checklists.

Worked with RVP to develop Princeton as a prototype for future Big Fish openings throughout the US.

Implemented a Farm to Table approach by utilizing local Farms and Vendors to offer organic and fresh local produce to daily operations.

2000-2002 Executive Chef, Charlie Brown's Steakhouse. Forked River, New Jersey
Helped develop and open this 16000 square foot restaurant with banquet facilities to accommodate up to 350 people. Fully responsible for all purchasing, hiring, training to company specifications and standards and motivating a team of up to 25 kitchen employees. Performed daily quality assurance checks, meat reconciliation and extensive butchering. Free range to create specials and special menus for all company held awards functions and meetings that were always held at this facility. Maintained a budgeted food cost of 38% and a labor cost of 13.5%. Grossed an average of 85k a week. Created all banquet menus and service guidelines for this facility.

1998-2000 Executive Chef, Martell's Seabreeze Restaurant & Tiki Bar Pt. Pleasant NJ
Responsible for a la carte restaurant and Tiki Bar Grill. Food revenue alone totaled 2.1M and was generated mostly between 5/1 and 9/1. Total food revenue for the year is 4M. Maintained 35% food cost and 15% labor cost. Negotiated with vendors and brokers to gain optimum cash back allowances which allowed for better quality food products. Revitalized all restaurant menus with new and exciting menu items that were customer friendly. Developed wait staff promotions which helped to create customer awareness, improved sales and menu item knowledge and an overall team spirit.

1991-1998 Executive Chef, Quarter Deck Inn Long Beach Island NJ
Dramatically increased sales with new upscale menu and Seafood Buffet. Full responsibility for purchasing, inventory analysis, vendor selection, seasonal menus, banquet production and scheduling. Initiated employee training program which increased productivity. Winner of the 1995 Chowder Fest for Long Beach Island....First Place for Best New England Clam Chowder and Best Of Show.

1989-1991 Executive Chef/Food & Beverage Manager Front Row Restaurant New Brunswick NJ
Increased F&B catering sales 20% and improved bottom line by 22%. Engineered menu profitability in both a la carte and banquets while enhancing overall guest satisfaction. Initiated vendor contracts and daily food and beverage control systems lowering food cost by 10% and beverage costs by 12%. Reversed a declining sales trend in a dynamic turn around.

1988-1989 Executive Chef Enclave at Jumping Brook County Club/Conference Center. Neptune, NJ
Managed complete turnaround situation including hiring and training of new a la carte and banquet staffs. Developed opulent new Sunday Brunch. Developed Jumping Brook into a multi-dimensional facility combining multiple banquet facilities and award winning fine dining restaurant.

1985-1988 Executive Chef Sheraton Gardens Hotel Freehold NJ

Full BOH P&L responsibility including vendor selection, all purchasing, scheduling, inventories and menu development for a la carte and banquet facilities.

Performed extensive catering for this large area hotel/restaurant property.

Reduced food cost by engineering an employee food awareness program and other kitchen controls.

1978-1985 Executive Chef Prime Motors Inn Fairfield, NJ

Participated in six company properties in dramatically rapid rise from a la carte cook to Executive chef. Promoted at 20 years old as the youngest Executive Chef in the company.

Became Executive Banquet Chef for the largest Home Office property in Fairfield, NJ.

ACCREDITATIONS

Made monthly appearances as the guest Chef on the "Mike and Les Show"
Broadcasting throughout Queens, Brooklyn and Manhattan.

Serve Safe Certified

Personal recipes published in "Recipes from Long Beach Island New Jersey"

Winner of Long Beach Island Chowder Fest 1995 for Best New England Clam Chowder

COMPUTER SKILLS

Microsoft Works, Word, Excel and Direct order systems for on line Purchasing.

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

97%

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

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)

Equal parts flour & fat. 1:1
used to thicken sauces / soups

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

Slowly melt whole butter until the solids fall to bottom.

Clear top is clarified butter. Used so it doesn't burn.

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

1. Bechamel
2. Tomato
3. Veloute
4. Hollandaise
5. Brown Sauce

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

To clean w/ A grill brush & oil. Helps so items
do not stick & to get perfect grill marks

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

Egg yolks, lemon juice, clarified butter, salt, pepper (small)



Case Verification Number: 2019339170826MC

Report prepared: 12/05/2019

Company Information

Company ID: 139349

Company Name: Acrobat Outsourcing

Client Company ID: 139349

Client Company Name: Acrobat Outsourcing

Employee Information

Name: Richard Zukowski

Date of Birth: 06/01/1963

U.S. Social Security Number: ***-**-4526

Employee's First Day of Employment: 12/05/2019

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: *****6635

Expiration Date: 06/01/2023

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

Re: Employment Application New Jersey

JotForm

Wed 12/04/2019 3:32 PM

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

Employment Application New Jersey

First Name	Richard
Last Name	Zukowski
E-mail Address	richiez123@gmail.com
Phone	7326041618
Address	225 MILLSTONE RD
Unit or Number	225
City, State	PERRINEVILLE
Zip Code	08535
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 Part-Time
When can you start?	12-09-2019
Can you work overtime?	Yes
How did you hear about us?	Craigslist
What days/times can you work? Select all that apply.	Monday AM Monday PM Tuesday AM Tuesday PM Wednesday AM Wednesday PM Thursday AM Thursday PM Friday AM Friday PM Saturday AM Saturday PM

Sunday AM
Sunday PM

Have you ever applied to
or worked for The Service No
Companies (TSC) before?

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

State age if under 18. If
you are under 18, hire is
subject to verification that
you are of minimum
age to work. NJ

Are you able to perform
the essential functions of
the job for which you are
applying? Yes

Name of School Johnson & Wales University

City & State Providence, RI

Grade/Degree AS Culinary Arts

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") Yes

Do you have any
experience, training,
qualifications or special
skills? (If so, label under
"Special") Yes

Special:	I am familiar with Microsoft Word, Excel Own a POS system which I used for my company in New Brunswick NJ. I am fully able to manage, produce and execute banquets for however many guests there may be.
Are you currently employed?	Yes
Can we contact your current employer?	Yes
Name and Address of Employer	Rustic American Caterers
Type of Business	Catering
Phone Number	7326041618
Your Position & Duties	Owner/Executive Chef
Date of Employment (from/to):	2009-Present
Reason for Leaving	Slow down in business and did not sign another contract.
Still Employed:	Yes
Name and Address of Employer	Big Fish Bistro Princeton NJ Crab House Restaurant Edgewater NJ
Type of Business	Restaurant
Your Position & Duties	Executive Chef
Date of Employment (from/to):	2002-2009
Reason for Leaving	Down turn in economy
Still Employed	No
Name and Address of Employer	Charlie Brown's Steakhouse Forked River NJ
Type of Business	Restaurant
Your Position & Duties	Executive Chef
Date of Employment (from/to):	2000-2002
Reason for Leaving	Offered a better opportunity at Landry's
Still Employed:	No
Have you ever been fired from a previous place of	no

employment? If yes,
please explain.

First Name Chris
Last Name Ives
E-mail Address chris@usirives.com

Phone 908-907-6614
Relationship: Business

Years Acquainted: 30

First Name Genaro
Last Name Anunziato
Phone 609-610-4517
Relationship: Business

Years Acquainted: 28

First Name Victor
Last Name Rezabela
Phone 201-832-5245
Relationship: Business
Years Acquainted: 20

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.

Acrobot 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 that I have read and

(Checked box indicates acknowledgement)

understand the above
statements

Applicant Digital

Signature (Type Name),

Richard Zukowski

Date:

12-04-2019

Please Attach Resume
Below

Richard Zukowski Resume.docx

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

Richard J. Zukowski
225 Millstone Road
Millstone Township, NJ 08535
732-604-1618
richiez123@gmail.com

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