

Interview Note Sheet
Cook

Applicant Information					
Name: <u>Gerard Christie</u>	Interviewer: <u>Amanda Devine</u>				
Date: <u>12/9/19</u>	Rate of Pay: <u>\$16 an hour</u>				
Position (s) Applied for: <u>Cook.</u>	Referred by: <u>Craigslist. 16-</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>38</u> /40	<u>95</u> %	Cashier	/10	%	
Dishwasher	/10	%	Housekeeping	/16	%	

Relevant Experience & 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:
<u>Food training Service (2015)</u>	<u>"Pretty good, have training."</u>	<u>"I haven't made any mistakes, & prepare myself."</u>	<u>Erickson living 2016-2017</u> <u>• Prudential Center, (Cook).</u> <u>• PNC Main Concessions</u>

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

Transportation	Regions Available to work:	
<u>own transportation.</u>	<u>Plainfield, NJ.</u> <u>max travel: 30 mins.</u>	
Certifications (if any)	Availability:	
	<u>open. mornings.</u>	
Uniforms Owned:	Recommendations:	Other Languages Spoken:
<input type="checkbox"/> Bistro White <input type="checkbox"/> Black Bistro <input type="checkbox"/> Tuxedo <input type="checkbox"/> 1/2 Tuxedo <input type="checkbox"/> Black Vest <input type="checkbox"/> Long Black Tie <input type="checkbox"/> Other:	<input type="checkbox"/> Chef Coat <input type="checkbox"/> Chef Pants <input type="checkbox"/> Knives <input type="checkbox"/> Black Pants <input type="checkbox"/> Non-Slip Shoes <input type="checkbox"/> Bow Tie <input type="checkbox"/> Cut Glove	
	<input type="checkbox"/> Acrobat Academy <input type="checkbox"/> Lead Academy	

AM Cooks Needed - M-F NO WEEKENDS

Gerard Christie <ef5a5dd837243dd8bbae492884450688@reply.craigslist.org>

Tue 12/3/2019 5:45 PM

To: ef5a5dd837243dd8bbae492884450688@job.craigslist.org <ef5a5dd837243dd8bbae492884450688@job.craigslist.org>

Hello

Gerard (Thaddeus) Christie
 219 East 5th st, Apt 14
 Plainfield, New Jersey
 07063
 (908) 531-1997
 gerardc1665@gmail.com

LM

SENt CR

&
Ext.

SUMMARY

I am known for successful relationship building and helping to maintain an outstanding safety record. I have worked all stations on a food service line paying attention to the details in the recipes while following current sanitation and food safety requirements. I am a team player that is certified Servsafe at the management level and I am looking forward to working for a company that provides an environment for growth.

Interview
Confirmation

12/9/19

@ 12pm

Community Foodbank of New Jersey, Hillside, NJ
Food Training Service Academy
Student

2015

A 16 week program (640 hours), providing experience in all phases of food production for cafeteria-style service – including menu planning, prep work, cooking, baking, serving, wareroom and clean-up; also:

- Nutrition and Sanitation

- High Volume cook/chill, with meals (2300 weekly) prepared for Kids Café Sites

Catering for in-house events
and external clients

•
A la carte dining

PROFESSIONAL EXPERIENCE

**Erickson Living (Lantern
Hill), New Providence, NJ**
Line Cook

2016-2017

•
Although primarily Sauté
have ability to work all stations on a line - Grill, Sauté, Fry, Pantry and Short Order

•
Ability to cook made to
order meals from scratch recipes as well as assist in the preparation of buffets

•
Prepare product for all
restaurants on site - the main restaurant, a casual pub Lantern Grill and white-tablecloth restaurant Tall
Oaks

•
Prepared my assigned station
for nightly service according to Sevrsafe and food safety requirements

•
At end of service broke
down and cleaned station as well as labeled all leftover product

•
Servsafe qualified-Managers
level

2015-2016

- Provided food production for "The Restaurant", concessions, Fire and Ice food services, high end suites, VIP room and owner suites
- Setup, maintain and restocked dessert station for The Restaurant during NJ Devils home games and other events at the center
- Setup, maintain and breakdown of salad station for The Restaurant and VIP room when requested during various events at the center
- Servsafe qualified-Managers level

**Brighter Tomorrows Children's
Academy Center, Newark,
NJ
Food Service Provider**

2015-2016

- Prepare breakfast, lunch and afternoon snack for 45 3-5 year olds following guidelines established by state and government agencies
- Ensure all kitchen equipment and utensils meets proper safe sanitation levels

Maintain kitchen warehouse stock and utensils as well as cleaning supplies

Participates in the planning of weekly menus

Servsafe qualified-Managers level

Gerard (Thaddeus) Christie

Vision Pro Communications,
South Plainfield,
NJ
Warehouse Manager

2013–2014

Maximize productivity and expenses while working ethically and modeling company core values.

Communication consultant to major cable installations provider, provide daily HHC (House Health Check) reports in-house.

Order, disburse and track

equipment from warehouse to Field Technicians utilizing in house computer program.

- Established a system to provide and track field representative's hardware requirements for client service calls in an organized and timely manner.

- Selected as project specialist responsible for identifying and recording lost stock and returns acquired prior to the implementation of current system.

**Chubb Group of Insurance
Companies, Warren,
NJ**

**Direct Bill Technical Specialist
II**

2002-2012

- Primary Liaison to internal and external customers, established best practices and custom preparation of accounting and premium collection services to exceed internal and external customers' expectations.

- Researched and applied unidentified payments to the proper preferred client accounts.

- Accurately performed billing functions by relaying instructions, conveying collected data, and processing of premium payments

EDUCATION, PROFESSIONAL DEVELOPMENT, SKILLS

Bachelor of Fine Arts-Ramapo
College of New Jersey Fine Arts-Visual

Bachelor of Arts-Ramapo
College of New Jersey-Psychology

Microsoft Office Suite
including Access, Excel, PowerPoint, and Word
Skilled with various Warehouse
Management Systems

COMMUNITY SERVICE AND ACTIVITIES

Scotch Plains Fire Department
Volunteer Firefighter

1995-2012

- Controlled and extinguished fires, gave aid in the saving of lives.
- Communicated vital information pertaining to the progress of fire ground conditions to superior fire officers on the scene.
- CPR certified.

Zeta Beta Tau Fraternity-Alumni

EARLIER EXPERIENCE

Deli/Seafood Clerk while concurrently pursuing a dual major in college. Upon graduation, became an Assistant Seafood Manager for a large supermarket chain for five years. Passion for the visual fine arts and have worked as a professional photographer as well.

Please Let Me Know I Now Working at Zinburgers in Bridgewaters

<https://cnj.craigslist.org/fbh/d/woodbridge-am-cooks-needed-f-no-weekends/7031608912.html>

Original craigslist post:

<https://cnj.craigslist.org/fbh/7031608912.html>

About craigslist mail:

<https://craigslist.org/about/help/email-relay>

Please flag unwanted messages (spam, scam, other):

<https://craigslist.org/mf/a03e2da8b9385c05a1144d39ae774dfb605415a5.1>

Re: Employment Application New Jersey

JotForm

Mon 12/09/2019 2:31 PM

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

Employment Application New Jersey

First Name	Gerard
Last Name	Christie
E-mail Address	gerardc1665@gmail.com
Phone	908 531 1997
Address	219 E 5th St
Unit or Number	Apt 14
City, State	Plainfield, NJ
Zip Code	07060
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?	12-09-2019
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
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?

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

Yes

Yes

Name of School

Ramapo Collage

City & State

Mahwah, NJ

Grade/Degree

Psychology

Fine Arts - Photography

Graduated?

Yes

Do you have any special licenses? (If so, label under "Special")

Yes

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

Special:

Servsafe

Worked for Chubb Ins using computers and programs everyday

Are you currently employed?

Yes

Can we contact your current employer?

Yes

Name and Address of Employer

Zinburgers burger and wine bar
Bridgewater, NJ

Type of Business	restaurant
Phone Number	000-000-0000
Your Position & Duties	line cook
Date of Employment (from/to)	9/2010
Reason for Leaving	still working there
Still Employed:	Yes
Have you ever been fired from a previous place of employment? If yes, please explain:	yes. Latern Hill the hours were too much, oversleep and missed work
First Name	Cindy
Last Name	Pucher
E-mail Address	nosure@gmail.com
Phone	908-561-5631
Relationship:	friend
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 immediate discharge if I am employed, regardless	(Checked box indicates acknowledgement)

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.

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.

I understand that if

(Checked box indicates acknowledgement)

(Checked box indicates acknowledgement)

(Checked box indicates acknowledgement)

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, 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.

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

(Checked box indicates acknowledgement)

(Checked box indicates acknowledgement)

Applicant Digital
Signature (Type Name): Gerard T Christie

Date: 2/09/2019

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

Grill Cooks Test

Score 38 / 40

Multiple Choice Test (1 point each)

b 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

- 2

95%

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

d 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

A 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

e 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

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

b 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

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

C 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

C 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

J 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

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

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

Q 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)

To thicken sauces

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

melt butter skim off fat can be used for eggs

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

- 1. bechamel
- 2. mornay
- 3. hollandaise
- 4. Brown.

★

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

apply oil at high heat so food does not stick

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

egg whites butter, lemon juice, Water, Salt, Pepper.