

Robyn Webb

876 Hunterdon St. Newark, NJ 07112 • (862) 755-8062 • rawic64@aolmail.com

CAREER OBJECTIVE

Quality-oriented professional with 32+ years of experience and a proven knowledge of operations management, records management, and confidential correspondence. Aiming to leverage my skills to successfully fill the Restaurant Management/Culinary Chef/Food Services role at your company.

PROFESSIONAL EXPERIENCE

ROBYN WEBB CHILDCARE, Newark, NJ

- Director/Owner/Childcare Provider, Jan 2010 - Present
- Business Management, Payroll, Staffing, Advertising, Preparing Meals, Homework, Activities, Pony training, All Stages of Early Childhood Education and Development

UNITED STATES POSTAL SERVICE, Jersey City, NJ

Mailhandler, Sep 1988 - Apr 2006

LOCAL 300 MAILHANDLERS UNION, Jersey City, NJ

Chief Steward Bulk Tour 2/Shop Steward, Jan 2001 - Aug 2005

EDUCATION

RUTGERS UNIVERSITY

New Brunswick, NJ

Completed coursework towards B.S. Business Administration (Jan 1985)

LINCOLN HIGH SCHOOL

Jersey City, NJ

High School Diploma (Jun 1982)

- Relevant Coursework: Marketing and Distributive Education
- Awards & Honors: Author B. Herrellus Memorial Award Marketing - Distributive Education Cooperative Program, Northern Region Distributive Education Contest 2nd place General Merchandising
- Extracurricular Activities: Bowling, Volleyball, Basketball

ADDITIONAL SKILLS

- Business level Speaking
- Mentor
- Culinary And Baking Hands on Student
- Serve Safe Training

CREDENTIALS AND LICENSES

- Forklift/PPE
- Safety Captain
- Travel Industry
- CPR
- Child Care Provider
- Motor Vehicle Operator
- Professional Protection

Re: Employment Application New Jersey

JotForm <noreply@jotform.com>

Wed 12/11/2019 9:56 AM

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

Employment Application New Jersey

First Name Robyn
Last Name Webb

E-mail Address rawlee64@hotmail.com

Phone 862 755-8062

Address 876 Hunterdon Street

Unit or Number 2 level

City, State Newark, New Jersey

Zip Code 07112

What region(s) are you applying to work within?
New Jersey

Which position(s) are you applying for?
Cook
Server

Are you applying for:
Part-Time

When can you start?
12-16-2019

Can you work overtime?
Yes

How did you hear about us?
Referral

If you were referred, please tell us by whom:
Ms Wilma Armstrong Community for Bank of New Jersey

What days/times can you work? Select all that apply:
Monday AM
Tuesday AM
Tuesday PM
Wednesday AM
Thursday AM
Friday AM

Do you have any planned vacations or extended leave in the next 12
January 21 thru January 29

months? (if no, leave blank)

Have you ever applied to or worked for The Service 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

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

Yes

Name of School Rutgers University

City & State New Brunswick, New Jersey

Grade/Degree 1 year

Graduated?

No

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")

Yes

Special:

Serve Safe Restaurant management Certified

I've also worked as a short order cook

also cook and prepare food for my own

childcare business nine years

Are you currently

No

employed?	
Can we contact your current employer?	No
Name and Address of Employer	
Robyn Web's Childcare	
Type of Business	Childcare
Phone Number	973 923-3935
Your Position & Duties	
Provide excellent childcare, developmental learning skills, homework Arts and crafts, prepare food, Serve food and Mange the business which includes attendance payroll staffing	
Date of Employment (from/to):	2009-
Reason for Leaving	I still own
Still Employed:	Yes
First Name	Wilma
Last Name	Armstrong
E-mail Address	rawlee64@hotmail.com
Phone	908 355-3663
Relationship:	Human Resources
Years Acquainted:	Aprox4 months
First Name	Monica
Last Name	Lewis
E-mail Address	rawlee64@hotmail.com
Phone	862 272-1276
Relationship:	Friend
Years Acquainted:	25 years
First Name	James
Last Name	Langsley
E-mail Address	rawlee64@hotmail.com
Phone	973 474-7412
Relationship:	Friend
Years Acquainted:	12 years
I hereby certify that I (Checked box indicates acknowledgement)	

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 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

(Checked box indicates acknowledgement)

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

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

(Checked box indicates acknowledgement)

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.

Applicant Digital
Signature (Type Name): Robyn A Webb
Date: 12-11-2019

You can edit this submission and view all your submissions easily.

Interview Note Sheet

Cook

Applicant Information	
Name: <u>Robert Webb</u>	Interviewer: <u>Amanda Devine</u>
Date: <u>12/11/14</u>	Rate of Pay: <u>\$15 an hour</u>
Position (s) Applied for: <u>Grill Cook</u>	
Referred by: <u>referred by Wilma</u>	
Test Scores	
Server	% /35
Prep Cook	% /15
Grill Cook	35 /40
Dishwasher	% /10
Bartender	% /30
Barista	% /10
Cashier	% /10
Housekeeping	% /16
Seeking:	
Full-Time	
Part-Time	

Relevant Experience & Summary of Strengths	
Total of <u>Experience in Food Service/Hospitality</u>	
Tell us about your formal training as a cook?	Serv-Safe
Tell me about your knife handling skills?	"good," proved a lot.
Tell me about a time you made a mistake while preparing ingredients. How did you correct it and what did you learn?	"made mistake w/ salt, added more water!"
Notes:	Short order cook (rutgers). Kitchen Jersey City.

P.O.S. Experience: Y / N details:	
Transportation	own source
Certifications (if any)	Serv-Safe
Uniforms Owned:	☒ Bistro White ☒ Black Bistro ☒ Tuxedo ☒ 1/2 Tuxedo ☒ Black Vest ☒ Long Black Tie ☒ Other: ☒ Chef Coat ☒ Chef Pants ☒ Knives ☒ Black Pants ☒ Non-Slip Shoes ☒ Bow Tie ☒ Cut Glove
Recommendations:	Acrobat Academy
Other Languages Spoken:	
Regions Available to work:	Newark, NJ. may travel: 35mins.
Availability	open, (can start ASAP) can not work more than 24 hours.

~~2014/12/11~~

Grill Cooks Test

Score 35 / 40

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

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

87%

-5

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?
- To cook quickly in a pan on top of the stove until food is browned
 - Process through which natural sugars in food become browned and flavorful while cooking
 - Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
 - To plunge food into boiling water briefly, then into cold water to stop the cooking process
- 20) What temperature should chicken be cooked to?
- 145°F
 - 155°F
 - 165°F
 - 175°F
- 21) What temperature should ALL ground meat be cooked to?
- 145°F
 - 155°F
 - 165°F
 - 175°F
- 22) What temperature should fish be cooked to?
- 145°F
 - 155°F
 - 165°F
 - 175°F

- 23) What is a roux and what is it used for? (2 points)
- a big round shallow cooking pot for sauces, or stews

- 24) What is the process of making clarified butter, and why is clarified butter used? (3 points)
- bringing butter to a slight boil and then scaling off the foam to remove it from the butter.
- 25) What are the 5 mother sauces? (5 points)
1. Marinade Sauce
 2. Hollandaise Sauce
 3. Hollandaise Sauce
 - 4.
 - 5.

- 26) What does it mean to season a grill and why is this process important? (3 points)
- to cook food on a grill continuously where as over time the natural flavors of food will be absorbed
- 27) What are the ingredients in Hollandaise sauce? (5 points)
- Mayonaisse, Olive Oil, Mustard, Soy Sauce,