

Interview Note Sheet

Cook

Applicant Information					
Name:	<u>Karen Goldberry</u>				
Date:	<u>12/11/19</u>				
Position (s) Applied for:	<u>Grill Cook</u>				
Interviewer:	<u>Amanda Devine</u>				
Rate of Pay:	<u>15.00</u>				
Referred by:	<u>Referred by Wilma</u>				
Test Scores					
Server	<u>1/35</u>	%	Bartender	<u>1/30</u>	%
Prep Cook	<u>1/15</u>	%	Barista	<u>1/10</u>	%
Grill Cook	<u>29/40</u>	<u>72</u> %	Cashier	<u>1/10</u>	%
Dishwasher	<u>1/10</u>	%	Housekeeping	<u>1/16</u>	%
Employment Status					
Full-Time Part-Time					

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>Serv-Safe</u>	<u>"pretty Good"</u>	<u>Added to much Salt and added water</u>	<u>no exp other than community food bank.</u>

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

<p>Employer Information</p> <p><u>OWN</u></p>	<p>Relocation/Availability to work</p> <p><u>newark, NJ</u></p> <p><u>max travel: 45 mins.</u></p>
<p>Certifications (if any)</p> <p><u></u></p>	
<p>Availability</p> <p><u>Open. Can Start Asap.</u></p>	
<p>Uniforms Desired</p> <p><input checked="" type="checkbox"/> Bistro White</p> <p><input checked="" type="checkbox"/> Black Bistro</p> <p><input checked="" type="checkbox"/> Tuxedo</p> <p><input checked="" type="checkbox"/> 1/2 Tuxedo</p> <p><input checked="" type="checkbox"/> Black Vest</p> <p><input checked="" type="checkbox"/> Long Black Tie</p> <p><input checked="" type="checkbox"/> Other:</p>	<p>Requirements</p> <p><input checked="" type="checkbox"/> Acrobat Academy</p> <p><input checked="" type="checkbox"/> Lead Academy</p>
<p>Other Languages Spoken</p> <p><u></u></p>	

THE SERVICE COMPANIES

SERVICE. ABOVE ALL

Grill Cooks Test

29/40

Multiple Choice Test (1 point each)

- 11

12%

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

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

D 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

Subject Your ServSafe® Manager examination score is now available on ServSafe.com

From ServSafe - National Restaurant Association <golds11@yahoo.com>

To: <golds11@yahoo.com>

Date Dec 6 at 12:04 PM

Dear KAREN,

Congratulations, you passed the ServSafe® Manager exam!

To view your exam score, please visit ServSafe.com and enter your USER ID and PASSWORD (click [here](#) if you need help with your login.)

If you have difficulty retrieving your exam score, please text us at 800-765-2122 or visit our Customer Assistance page to chat with a team member or send us an email.

Your Exam Session number is: 2820149

Your Student Number is 18031218. This number uniquely identifies you. Please record this number on your future answer sheets.

Thank you for your participation in the ServSafe® Program!

Service Center
National Restaurant Association
233 South Wacker Drive, Suite 3600
Chicago, Illinois 60606-6383
Business hours: 8:00 a.m. to 6:30 p.m. CST
Phone: (800) 765-2122 ext. 36703
In Chicagoland (312) 715-1010 ext. 36703
Email ServiceCenter@restaurant.org

Acrobat

outsourcing

Your Hospitality Staffing Professionals
665 Third St., Suite 415 • San Francisco, CA 94107

First and Last Name:

Email:

Phone number:

Working Experience:

Company Name:

Verizon

Dates of Employment:

5/1983 - 10/2016

Job Responsibility:

- 911 Data Base Analyst
- Correcting Addresses
- Payroll
- Master Systems

Company Name:

Dates of Employment:

Job Responsibility:

-
-
-
-

Company Name:

Dates of Employment:

Job Responsibility:

-
-
-
-

Skills

- Clerical duties
- Payroll
- Interact with both local & County 911
-

Re: Employment Application New Jersey

JotForm <noreply@jotform.com>

Wed 12/11/2019 10:31 AM

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

Employment Application New Jersey

First Name	Karen
Last Name	Goldsberry
E-mail Address	golds11@yahoo.com
Phone	973-445-1219
Address	95 Norwwod Street
Unit or Number	2nd floor
City, State	Newark, New Jersey
Zip Code	07106
What region(s) are you applying to work within?	New Jersey
Which position(s) are you applying for?	Cook Server Dishwasher
Are you applying for:	Full-Time
When can you start?	12-12-2019
Can you work overtime?	Yes
How did you hear about us?	Referral
If you were referred, please tell us by whom:	Wilma Armstrong, Community Food Bank Hillside, New Jersey
What days/times can you work? Select all that apply:	Monday AM Tuesday AM Wednesday AM Thursday AM Friday AM Saturday AM Sunday AM
Do you have any planned vacations or extended	May 24-29, August 4-10

leave in the next 12 months? (If no, leave blank)

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:

If hired, would you have reliable means of transportation to and from work? Yes No

If hired, can you present evidence of your legal right to live and work in this country? Yes No

Are you able to perform the essential functions of the job for which you are applying? Yes No

Name of School Essex County College

City & State Newark, New Jersey

Grade/Degree B average

Graduated? No

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

Are you computer literate? (If so, label which programs under "Special")

Are you proficient with
Point of Sale systems? (If
so, label which under
"Special")

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

Special: ServSafe certified

Are you currently employed? No

Can we contact your current employer? Yes

Name and Address of Employer Verizon

Type of Business Telecommunications

Phone Number 973-509-9903

Your Position & Duties Data Base Anaylst

Date of Employment (from/to): 05/1983 - 10/2016

Reason for Leaving Retired

Still Employed: No

First Name Michael

Last Name Hooks

E-mail Address mhooks@cfbnj.org

Phone 908-759-3051

Relationship: Brother

Years Acquainted: 58

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

(Checked box indicates acknowledgement)

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 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

(Checked box indicates acknowledgement)

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 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
understand the above
statements.

(Checked box indicates acknowledgement)

Applicant Digital
Signature (Type Name):

Karen Goldsberry

Date:

12-11-2019

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