

**Interview Note Sheet**  
**Cook**

Applicant Information					
Name: <u>Devin Higgs</u>			Interviewer: <u>Amanda Devine</u>		
Date: <u>12/16/19</u>			Rate of Pay: <u>\$14</u>		
Position (s) Applied for: <u>Cook</u>			Referred by: <u>Willma.</u>		
Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	<u>37/40</u>	<u>92</u> %	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%
					Seeking:
					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>Food Bank Training.</u>	<u>"Still practicing, but they're good".</u>	<u>"none".</u>	<u>Training 2019.</u> <u>food service handler.</u>

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

Transportation	Regions Available to work
<u>own transportation.</u>	<u>Linden, NJ.</u> <u>max travel: 35mins.</u>
Certifications (if any)	Availability
	<del>open</del> <u>Schedule changes.</u>
Uniforms Owned	Recommendations
<div style="display: flex; justify-content: space-between;"> <div> <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:         </div> <div> <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         </div> </div>	<input type="checkbox"/> Acrobat Academy  <input type="checkbox"/> Lead Academy
	Other Languages Spoken

Devin L.Higgs

103 S. Wood Avenue apt 211 Linden New Jersey 07036 Dhiggs71@yahoo.com

***TRAINING:***

2019—Food Service Training Academy, Hillside, NJ - A 16 weeks program, 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 daily) prepared for 24 Satellite Kids Café Sites
- Catering for in-house events and external clients
- A la carte dining
- Internship for four weeks at designated site
- Certified by the National Restaurant Association and Educational Foundation as a Serve Safe Food Protection Manager (Pending)...

**EXPERIENCES:**

CITY OF EAST ORANGE POLICE DEPARTMENT East Orange, New Jersey  
2000 - 2018

**Juvenile Detention Officer**

ESSEX COUNTY JUVENILE DETENTION CENTER Newark, New Jersey  
1998- 1999  
Armed security officer

**LIONS SECURITY SERVICES, INCORPORATED Newark, New Jersey**

1995-1998  
Security Guard

**Senior Food Service Handler**

Woodbridge Developmental Center  
1275 Rahway Avenue  
Avenel New Jersey 07001  
1992-1995

## Senior Food Service Handler (cont....)

### Duties include:

- Knowledge of supplies, equipment, and/or services ordering and inventory control.
- Ability to follow routine verbal and written instructions.
- Ability to read and write.
- Ability to understand and follow safety procedures.
- Ability to safely use cleaning equipment and supplies.
- Ability to lead and train staff and/or students.
- Ability to lift and manipulate heavy objects.
- Knowledge of food service lines set-up and temperature requirements.
- Skill in cooking and preparing a variety of foods.
- Knowledge of food preparation and presentation methods, techniques, and quality standards.

### EDUCATION:

Attended Essex County College  
Newark, New Jersey  
Field of study:  
Criminal Justice

**Re: Employment Application New Jersey**

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

Mon 12/16/2019 1:10 PM

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

**Employment Application New Jersey**

First Name	Devin
Last Name	Higgs
E-mail Address	dhiggs71@yahoo.com
Phone	(862)250-7555
Address	103 South Wood Avenue
Unit or Number	apt 211
City, State	Linden
Zip Code	New Jersey
What region(s) are you applying to work within?	New Jersey
Which position(s) are you applying for?	Cook Dishwasher
Are you applying for:	Part-Time
When can you start?	12-23-2019
Can you work overtime?	Yes
How did you hear about us?	Referral Craigslist
If you were referred, please tell us by whom:	Mrs. Wilma Armstrong
What days/times can you work? Select all that apply:	Monday AM Tuesday AM Wednesday AM Thursday AM
Do you have any planned vacations or extended leave in the next 12 months? (If no, leave blank)	none

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

Do you have any friends  
or relatives working for  
Acrobat? If so, please let None  
us know who:

If hired, would you have  
reliable means of Yes  
transportation to and  
from work?

If hired, can you present  
evidence of your legal Yes  
right to live and work in  
this country?

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

Name of School Barringer High School

City & State Newark ,New Jersey

Grade/Degree H.S Diploma

Graduated? Yes

Do you have any special  
licenses? (If so, label No  
under "Special")

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

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

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

Special: Food service training Academy 16 week  
program expereined in all phases of food  
production for catering styles

Are you currently employed?	No
Can we contact your current employer?	Yes
Name and Address of Employer	City of East Orange
Type of Business	City Government
Phone Number	973-266-5050
Your Position & Duties	civil service employee
Date of Employment (from/to):	April 2000-2018
Reason for Leaving	retirement
Still Employed:	No
First Name	Cynthia
Last Name	Brown
E-mail Address	cynthiab@ci.east-orange.nj.us
Phone	973-449-6867
Relationship:	Freiend
Years Acquainted:	15
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): Devin L.Higgs

Date: 12-16-2019

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

Grill Cooks Test

Devin L. Hagg  
37/40

Multiple Choice Test (1 point each)

92%

d 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

A 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

b 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

  d   ~~X~~ 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

19) Which of the following best describes the process of Caramelization?

## Grill Cooks Test

B

- 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

D

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

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

A

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)

1:1 ratio Flour to fat.

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

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

1. Hollandaise
2. Tomato
3. Espagnole
4. Velouté
5. Béchamel

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

Prevent food from sticking.

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

water, lemon, butter, salt, pepper, Tabasco.