

Interview Note Sheet

Cook

Name: <u>Brandon Leone</u>	Interviewer: <u>Amanda Devine</u>																														
Date: <u>12/11/19</u>	Rate of Pay: <u>\$14, \$13</u>																														
Position(s) Applied for: <u>Cook</u>	Referred by: <u>Indeed</u>																														
<table border="1"> <thead> <tr> <th colspan="3">Experience</th> <th colspan="3">Education</th> </tr> <tr> <th>Server</th> <th>/35</th> <th>%</th> <th>Bartender</th> <th>/30</th> <th>%</th> </tr> </thead> <tbody> <tr> <td>Prep Cook</td> <td>/15</td> <td>%</td> <td>Barista</td> <td>/10</td> <td>%</td> </tr> <tr> <td>Grill Cook</td> <td><u>35</u>/40</td> <td><u>87</u> %</td> <td>Cashier</td> <td>/10</td> <td>%</td> </tr> <tr> <td>Dishwasher</td> <td>/10</td> <td>%</td> <td>Housekeeping</td> <td>/16</td> <td>%</td> </tr> </tbody> </table>		Experience			Education			Server	/35	%	Bartender	/30	%	Prep Cook	/15	%	Barista	/10	%	Grill Cook	<u>35</u> /40	<u>87</u> %	Cashier	/10	%	Dishwasher	/10	%	Housekeeping	/16	%
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				Full-Time	Part-Time																										

Relevant Experience (Explain how it relates to the job description)			
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>Wotech.</u> <u>Bergen College</u> <u>(Cooking)</u>	<u>"decent pacing</u> <u>good cuts"</u>	<u>"Had to make</u> <u>sauce, forgot</u> <u>to put ingred"</u>	<u>• Grill Cook (cafe)</u> <u>• Prep (Applebees)</u>

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

Own Transportation.
Serv-Safe.

Uniform Options	
Bistro White	<input checked="" type="checkbox"/> Chef Coat
Black Bistro	<input checked="" type="checkbox"/> Chef Pants
Tuxedo	<input checked="" type="checkbox"/> Knives
1/2 Tuxedo	<input checked="" type="checkbox"/> Black Pants
Black Vest	<input checked="" type="checkbox"/> Non-Slip Shoes
Long Black Tie	<input checked="" type="checkbox"/> Bow Tie
Other:	<input checked="" type="checkbox"/> Cut Glove

Relevant Academies	Acrobat Academy	Lead Academy

## Grill Cooks Test

### 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

35/40

-5

87%

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

C 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

# THE SERVICE COMPANIES

SERVICE. ABOVE ALL

## Grill Cooks Test

c 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

g 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

a 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?

# THE SERVICE COMPANIES

SERVICE. ABOVE ALL

## 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

b 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

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)

combination of flour and clarified butter

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

cooking off the water

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

1. Tomato
2. brown sauce
3. hollandaise
4. VELOUTE
5. Bechamel

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

-1 27) What are the ingredients in Hollandaise sauce? (5 points)

eggs, ~~water~~, Butter, Water, lemon, Salt, Pepper.

# **Brandon Leone**

## **Grill Cook**

Lyndhurst, NJ 07071

leonebrandon409@gmail.com - 2016967353

Experience as a grill cook and food preparer. Also with, 6 years of culinary arts experience in the cooking field environment. Prior work as a food prep and grill cook, in a restaurant and a office cafe.

Authorized to work in the US for any employer

### **WORK EXPERIENCE**

#### **Personal Care Assistant**

Personal Preference, Inc - Elizabeth, NJ - August 2013 to Present

Assisting clients with disabilities with personal care, including dressing, mobility, personal hygiene, eating and transporting to school

- Maintain open communication between families and health care professionals regarding client's medical and emotional condition
- Document and report any changes in client's health status
- Ensure highest client safety and well-being

#### **Grill Cook**

Lyndhurst Cafe - Office Park - Lyndhurst, NJ - June 2013 to December 2013

07071

Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.

Verified proper portion sizes and consistently attained high food quality standards.

Maintained smooth and timely operations in preparation and delivery of meals and kitchen sanitation.

Practiced safe food handling procedures at all times.

#### **Food Preparer**

Applebee's Grill and Bar - Kearny, NJ - October 2012 to June 2013

07032

Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.

Verified proper portion sizes and consistently attained high food quality standards.

Maintained smooth and timely operations in preparation and delivery of meals and kitchen sanitation.

Practiced safe food handling procedures at all times.

### **EDUCATION**

#### **Certificate in Culinary Arts**

Bergen County Community College - Paramus, NJ

May 2017

#### **Culinary Arts Production**

Hudson County Community College

12/14/19 @ 3:55am.

CCOK.

4:09pm.

## Brandon Leone

### Grill Cook

Lyndhurst, NJ 07071

brandonleone3\_v6s@indeedemail.com

2016967353

Interview: 12/17/19 @ 1pm.

leonebrandon409@gmail.com

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environment. Prior work as a food prep and grill cook, in a restaurant and a office cafe.

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August 2013 to Present

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- Maintain open communication between families and health care professionals regarding client's medical and emotional condition
- Document and report any changes in client's health status
- Ensure highest client safety and well-being

### Prep Cook/Dishwasher/Busser

Brownstones Coffee - East Hanover, NJ

April 2019 to November 2019

Preparing and restocking items for line cooks, cleaning dishes and utensils, occasionally bussing tables when needed

### Grill Cook

Lyndhurst Cafe - Office Park - Lyndhurst, NJ

June 2013 to December 2013

07071

Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.

Verified proper portion sizes and consistently attained high food quality standards.

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### Food Preparer

Applebee's Grill and Bar - Kearny, NJ

October 2012 to June 2013

07032

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Maintained smooth and timely operations in preparation and delivery of meals and kitchen sanitation.

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## Education

### **Certificate in Culinary Arts**

Bergen County Community College - Paramus, NJ

May 2017

### **Culinary Arts Production**

Hudson County Community College

September 2013 to May 2014

### **High School Diploma in Food Services Technology**

Bergen County technical School - Paramus, NJ

June 2013

## Skills

- Food Service
- Kitchen Staff
- Food Prep
- Grill

## Certifications/Licenses

### **ServSafe**

May 2013 to May 2018

Food Protection

#13614123

### **driver's license**

## Additional Information

### Skills

Strong attention to safe food handling procedures Fry Cook

Experience at food preparing Hospitality and service industry background

**Re: Employment Application New Jersey**

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

Tue 12/17/2019 1:25 PM

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

**Employment Application New Jersey**

First Name	Brandon
Last Name	Leone
E-mail Address	leonebrandon409@gmail.co
Phone	2016967353
Address	4206 Vermella Way
Unit or Number	4206
City, State	Lyndhurst, NJ
Zip Code	07071
What region(s) are you applying to work within?	New Jersey
Which position(s) are you applying for?	Cook
Are you applying for:	Part-Time
When can you start?	01-02-2020
Can you work overtime?	Yes
How did you hear about us?	Google
What days/times can you work? Select all that apply:	Monday AM Tuesday AM Wednesday AM Thursday AM Friday AM
Have you ever applied to or worked for The Service Companies (TSC)before?	Yes
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. 24

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

Name of School Bergen County Community College

City & State Paramus, New Jersey

Grade/Degree Culinary Degree

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") No

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

Special: Servsafe

Are you currently employed? Yes

Can we contact your current employer? No

Name and Address of Employer Personal Preference, Inc Elizabeth, NJ

Type of Business Special Needs Assistance

Phone Number	N/A
Your Position & Duties	Personal Care Assistant Assist clients with disabilities with personal care
Date of Employment (from/to):	August 2013 to present
Reason for Leaving	N/A
Still Employed:	Yes
Name and Address of Employer	Lyndhurst Cafe Lyndhurst, New Jersey
Type of Business	Cafe
Phone Number	N/A
Your Position & Duties	Grill Cook Prepared food items consistently and in compliance with recipes
Date of Employment (from/to):	June 2013 to December 2013
Reason for Leaving	Establishment closed down
Still Employed:	No
Name and Address of Employer	Applebees Grill and Bar Kearny, New Jersey
Type of Business	Grill and Bar
Phone Number	201 246 0020
Your Position & Duties	Food preparer Prepared food items consistently and in compliance with recipes
Date of Employment (from/to):	October 2012 to June 2012
Reason for Leaving	end of internship and would not pay
Still Employed:	No
Have you ever been fired from a previous place of employment? If yes, please explain:	yes because I took too many sick days for a stomach problem
First Name	Daniel
Last Name	Mendoza
E-mail Address	D-men95@gmail.com

Phone 201 779 3941  
Relationship: co-worker  
Years Acquainted: 6  
First Name Frank  
Last Name Rubinetti  
Phone 201 919 6884  
Relationship: co worker  
Years Acquainted: 1

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 of the time elapsed before discovery.

(Checked box indicates acknowledgement)

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

(Checked box indicates acknowledgement)

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.

(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.

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

Applicant Digital  
Signature (Type Name):

(Checked box indicates acknowledgement)

(Checked box indicates acknowledgement)

Brandon Leone

Date:

12-17-2019

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

