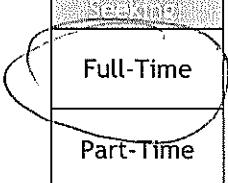


Interview Note Sheet

Cook

Name: <u>Anthony Finelli</u>	Interviewer: <u>Amanda Devine</u>																								
Date: <u>12/19/19</u>	Rate of Pay: <u>\$15.</u>																								
Position (s) Applied for:	Referred by: <u>Indeed.</u>																								
<table border="1"> <tr> <td>Server</td> <td>/35</td> <td>%</td> <td>Bartender</td> <td>/30</td> <td>%</td> </tr> <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>33</u>/40</td> <td><u>82%</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> </table>		Server	/35	%	Bartender	/30	%	Prep Cook	/15	%	Barista	/10	%	Grill Cook	<u>33</u> /40	<u>82%</u>	Cashier	/10	%	Dishwasher	/10	%	Housekeeping	/16	%
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Full-Time

Part-Time

<p>Total of _____ Experience in Food Service/Hospitality</p>			
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:
"Working at different places".	"Confident w/ knife"	"To much pepper, over over made it over again".	<ul style="list-style-type: none"> Red Robin (Cook) Red Fred & Ethel's. Andres (Cook).

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

<p>Own Transportation</p>		<p>Galloway, NJ. (West Orange) Max Travel: no limit.</p>	
<p>Serv-Safe.</p>		<p>Open</p>	
<p>Bistro White Black Bistro Tuxedo 1/2 Tuxedo Black Vest Long Black Tie Other:</p>	<p><input checked="" type="checkbox"/> Chef Coat <input checked="" type="checkbox"/> Chef Pants <input checked="" type="checkbox"/> Knives <input checked="" type="checkbox"/> Black Pants <input checked="" type="checkbox"/> Non-Slip Shoes <input checked="" type="checkbox"/> Bow Tie <input checked="" type="checkbox"/> Cut Glove</p>	<p>Acrobat Academy</p>	<p>Lead Academy</p>

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

82%

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



THE SERVICE COMPANIES

SERVICE. ABOVE ALL

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

b 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

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

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

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

THE SERVICE COMPANIES

SERVICE. ABOVE ALL

Grill Cooks Test

- 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

20) What temperature should chicken be cooked to?

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

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

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

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)

Soup's + thick gravy base

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

-3

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

1. Tomato
2. Hollandaise
3. Brown
4. Velouté
5. Bechamel

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

Rub grill with Fat.

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

Water, lemon, butter, Egg, Salt, pepper.

12/18/19 @ 1:25am
COOK.

vuzerr98@gmail.com

Anthony Finelli

Township of Galloway, NJ
anthonyfinelli52_6b7@indeedemail.com
(573) 353-3383

Flimzakarts@yahoo.com
Work Experience

LM: 10:30am

Send CR

Interview: 12/19/19 @ 1pm.

HVAC Apprentice

Broadley's Energy Solutions - Marmora, NJ
October 2019 to Present

Responsible for following the correct instruction from mechanics. Running flex, installing boots, running and putting duct together & keeping track of tools.

Discharge Coordinator

TriCare Medical Transportation - Pleasantville, NJ
January 2019 to Present

Professionally coordinating with facilities and Logisticare to schedule discharges for patients from hospitals and facilities in Cumberland, Cape May, Burlington, Camden, Atlantic and some of Ocean County. Responsible for answering calls in a proper manner, and being knowledgeable on how to operate custom computer programs in order to track the vehicles using GPS.

Line Cook

Red Robin - Mays Landing, NJ
October 2018 to January 2019

Responsible for making the orders in under 10 minutes in an extremely fast paced and stressful environment. Cleaning the grill, keeping the station clean throughout the day. Responsible for side work at the end of the night.

Call Center Representative

JWL MARKETING - Absecon, NJ
September 2018 to October 2018

Responsible for making outbound calls to registered voters in different states asking them various questions about politics and the politicians in the state they live.

Line Cook

Fred & Ethel's Lantern Light - Smithville, NJ
September 2017 to August 2018

Responsible for opening the station and setting up the steam table in the morning.
Responsible for my stations prep list every morning.
Properly cleaning the grill every morning before lunch starts
Collaborating with my head chef to come up with the daily specials.

Line Cook

Andres Italian Restaurant - Brigantine, NJ
July 2016 to September 2017

Maintaining quality and speed whilst working in a very fast paced environment.
Making sure all the orders go out in a timely manner and are all up to quality
Doing my daily prep list and keeping the station clean.
Properly cleaning out fryers and refilling them with oil.

Education

Some High School

Skills

- Microsoft office (10+ years)
- Computer Hardware (1 year)
- Computer Repair (1 year)
- Cooking (3 years)
- Typing (10+ years)
- Kitchen Staff (3 years)
- Experienced
- Culinary (3 years)
- Saute (Less than 1 year)
- Customer Service (2 years)
- Call Center (1 year)
- Computer Troubleshooting (4 years)

Certifications/Licenses

Safe Serve Manager Edition

March 2018 to March 2023

Safe serve manager edition certificate. Widely recognized in culinary field.

ServSafe

Assessments

Customer Focus & Orientation — Highly Proficient

February 2019

Measures a candidate's ability to respond to customer situations with sensitivity.

Full results: https://share.indeedassessments.com/share_to_profile/360e8e3b8dd777960c43d0a4776c1fb6eed53dc074545cb7

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.

Additional Information

SKILLS & INTERESTS

Skills: Filleting salmon, properly know how to clean commercial grill, know the back of the restaurant house very well. Good at working fast while keeping quality. Good typing skills. I can properly assemble personal computers, good at troubleshooting personal computer issues related to software and hardware

Re: Employment Application New Jersey

JotForm <noreply@jotform.com>

Thu 12/19/2019 10:20 AM

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

Employment Application New Jersey

First Name	Anthony
Last Name	Finelli
E-mail Address	FlimzakArts@yahoo.com
Phone	5733533383
Address	418 E Jimmie Leeds Road
Unit or Number	418
City, State	Galloway, NJ
Zip Code	08205
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 Part-Time
When can you start?	12-19-2019
Can you work overtime?	Yes
How did you hear about us?	Social Media
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 Friday AM Friday PM Saturday AM Saturday PM

Sunday AM

Sunday PM

Have you ever applied to
or worked for The Service No
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 Charter Tech Highschool

City & State Somers Point, NJ

Grade/Degree N/A

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: ServSafe Certified
3 Years Experience

Are you currently
employed? No

Can we contact your current employer?	No
Name and Address of Employer	Broadleys Energy Solutions 115 Roosevelt BLVD Marmora NJ
Type of Business	HVAC
Phone Number	6093903907
Your Position & Duties	HVAC Apprentice
Date of Employment (from/to):	September-Dec
Reason for Leaving	Want to cook again
Still Employed:	No
Name and Address of Employer	Tricare Medical Transportation 825 Noahs Road Pleasantville, NJ
Type of Business	Medical Transport Company
Phone Number	6096461002
Your Position & Duties	Discharge Coordinator Responsible for coordinating with facilities and Logisticare to schedule patient discharges from hospitals in 5 counties
Date of Employment (from/to):	Jan 2019-Sept 2019
Reason for Leaving	Poor Pay no raises
Still Employed:	No
Name and Address of Employer	Red Robin 4259 E Black Horse Pike Mays Landing 08330
Your Position & Duties	Line Cook
Date of Employment (from/to):	October 2018- Jan 2019
Reason for Leaving	Poor pay
Still Employed:	No
Have you ever been fired from a previous place of employment? If yes, please explain:	No
Have you obtained any special skills or abilities as the result of service in	N/A

the military? If yes, please explain:

First Name	Luis
Last Name	Gonzales
E-mail Address	doesnothaveEmail@noemail.net
Phone	786-901-2181
Relationship:	Co-Worker/Supervisor
Years Acquainted:	3-4
First Name	Chef
Last Name	Michael
Phone	6097246282
Relationship:	Head Chef
Years Acquainted:	3
First Name	Andre
Last Name	Cassara
Phone	6092661124
Relationship:	Owner/Head Chef
Years Acquainted:	4
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 that I have read and

(Checked box indicates acknowledgement)

understand the above
statements.

Applicant Digital
Signature (Type Name): Anthony Finelli

Date: 12-19-2019

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