

Interview Note Sheet
Cook

| Applicant Information | | | | | |
|---|-----|---|-----------------------------------|-----|---|
| Name: <u>Jessica Baker</u> | | | Interviewer: <u>Amanda Devine</u> | | |
| Date: <u>12/21/19.</u> | | | Rate of Pay: <u>\$16 an hour.</u> | | |
| Position (s) Applied for: <u>Cook.</u> | | | Referred by: <u>Indeed.</u> | | |
| Test Scores | | | | | |
| Server | /35 | % | Bartender | /30 | % |
| Prep Cook | /15 | % | Barista | /10 | % |
| Grill Cook | /40 | % | Cashier | /10 | % |
| Dishwasher | /10 | % | Housekeeping | /16 | % |

☒ 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: |
| <ul style="list-style-type: none"> Personal Chef Menu creation | <ul style="list-style-type: none"> "great skills" | <ul style="list-style-type: none"> "making cake, added too much water, fixed it" | <ul style="list-style-type: none"> Freelance (chef) KB BBQ (line cook) |

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

| Transportation | Regions Available to Cook |
|--|---|
| own transportation. | Orange, NJ. max travel: 30-40 mins. |
| Clothing (if any) | Availability |
| | Can start Jan 6th open Availability. |
| Uniforms (if any) | 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 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 type="checkbox"/> Bow Tie <input type="checkbox"/> Cut Glove </div> </div> | <div style="display: flex; justify-content: space-between;"> <div> <input type="checkbox"/> Acrobat Academy <input type="checkbox"/> Lead Academy </div> <div style="width: 200px;"></div> </div> |

12/19/19 @ 8:03a.
Cook.

Confirmed interview

12/21/19

@ 10am.

Jessica Baker

Orange, NJ

jessicabaker996_gpz@indeedemail.com

8627668075

jb.baker.2091@gmail.com.

Authorized to work in the US for any employer

Work Experience

Chef/Server/Host

Freelance/Self employed - Newark, NJ

April 2014 to Present

Delivery Driver

Domino's Pizza, Inc - West Orange, NJ

December 2018 to March 2019

- Delivered a wide variety of items , including pizza, drinks
- Assured pizza/drinks arrived at destination

Line Cook/Prep Cook

KB's BBQ - Newark, NJ

February 2014 to May 2016

Prep food (chop, slice,). Mis en place other chef station. Pantry Chef

Education

Professional Chef in PPC/PPB

Star Career Academy-New York

2013 to 2014

High school or equivalent in Diploma

Central High School - Newark, NJ

2007 to 2010

Skills

- Leadership Skills (3 years)
- Customer Support (4 years)
- Type 45 Wpm
- Account Management (2 years)
- Baking (8 years)
- Cooking (6 years)

Grill Cooks Test

37/40
-3

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

92%

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

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 coved, 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

- _____ 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)

thickening Sauces.

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

Cooking butter until it floats to the top.

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

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

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

Prevents food from sticking

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

butter, water, egg, lemon, Tobasco, salt & pepper.

Jamal Brown

Newark, NJ 07108

jamalbrown355_spn@indeedemail.com

862-704-3488

- Seeking Part and Full-Time any Position

Authorized to work in the US for any employer

Work Experience

Cook 1

OTG Management - Newark, NJ

February 2019 to Present

Cook

Qdoba - Florham Park, NJ

October 2017 to Present

1-800-GOT-JUNK - Maplewood, Nj (973) 378 5865

Crew member

- Navigator to the driver of the truck
- Customer service
- Labor

Calvin Klien - Elizabeth, Nj (908) 289- 2974

Sales Associate/ Stock

- Keep stock room clean
- Assist customers if they need help
- Fill sales floor with merchandise

Mcdonald's - West Orange, Nj (973) 731 -8829

Crew member

- Clean lobby
- Work on the grill
- Drive thur

Education

High school or equivalent

Skills

- Fast Food
- Grill
- Food Service
- Culinary

Additional Information

- Customer - focused and self starter with proven work ethics
- Energetic, diligent and high achiever with exceptional communication skills
- Quick learner and eager to follow instructions
- Superb team player who excels in team situation

Re: Employment Application New Jersey

JotForm <noreply@jotform.com>

Sat 12/21/2019 10:54 AM

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

Employment Application New Jersey

| | |
|---|---|
| First Name | Jessica |
| Last Name | Baker |
| E-mail Address | Jb.baker.2091@gmail.com |
| Phone | 8627668075 |
| Address | 132 Dickerson st |
| Unit or Number | N/A |
| City, State | Newark,NJ |
| Zip Code | 07107 |
| 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? | 01-06-2020 |
| Can you work overtime? | Yes |
| How did you hear about us? | Referral Google |
| If you were referred, please tell us by whom: | indeed |
| What days/times can you work? Select all that apply: | Monday AM Tuesday AM Wednesday AM |
| Do you have any planned vacations or extended leave in the next 12 months? (If no, leave blank) | Dec 30 - Jan 5 |
| 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 us know who: N/A

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 Star Career Academy

City & State Newark, NJ

Grade/Degree Professional Pastry Chef

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") Yes

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

Special: Cooking 8+
Kitchen 7+

Are you currently employed? Yes

| | |
|---|---|
| Can we contact your current employer? | Yes |
| Name and Address of Employer | Sodexo |
| Type of Business | Food |
| Phone Number | 9084007411 |
| Your Position & Duties | Catering > Setup/breakdown food services for corporate events |
| Date of Employment (from/to): | Sept 28,2019 - Current |
| Reason for Leaving | N/A |
| Still Employed: | Yes |
| Have you ever been fired from a previous place of employment? If yes, please explain: | No |
| First Name | Christina |
| Last Name | Kearney |
| E-mail Address | Ckk708@yahoo.com |
| Phone | 2018524254 |
| Relationship: | Co worker |
| Years Acquainted: | 7+ |
| 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 | (Checked box indicates acknowledgement) |

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 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

(Checked box indicates acknowledgement)

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.

(Checked box indicates acknowledgement)

Applicant Digital
Signature (Type Name):

Jessica Baker

Date:

12-21-2019

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