

Interview Note Sheet

Cook

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>				
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Full-Time

Part-Time

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:
◦ Personal Chef ◦ Menu Creation	“great skills”	“making cake, added too much water, fixed it.”	◦ Freelance (chef). ◦ KB BBQ (line cook).

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

own transportation.	Orange, NJ.
	Max Travel: 30-40mins.
	Can Start Jan 6 th Open Availability.

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
	Acrobat Academy
	Lead Academy

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

Cook.

Confirmed Interview

Jessica Baker

Orange, NJ

jessicabaker996_gpz@indeedemail.com

8627668075

Jessica.Baker.2091@gmail.com

Authorized to work in the US for any employer

12/21/19

@ 10am.

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)



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

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

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 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

19) 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, Tabasco, 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 thru

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:

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

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

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

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")

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: Cooking 8+
Kitchen 7+

Are you currently employed?

N/A

Yes

Yes

Yes

Star Career Academy

Newark, NJ

Professional Pastry Chef

Yes

No

Yes

Yes

Yes

Cooking 8+
Kitchen 7+

Yes

Can we contact your current employer? Yes

Name and Address of Employer Sodexso

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.