

Interview Note Sheet
Cook

Applicant Information					
Name: <u>Keith Crosby</u>			Interviewer: <u>Amanda Devine</u>		
Date: <u>12/23/19</u>			Rate of Pay: <u>\$15</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	<u>34/40</u>	<u>85</u> %	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Full-Time
Part-Time

Employer Experience & Summary of Experiences			
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:
• Culinary arts. 10 months training	"excellent, gives classes in spare time"	"Alfredo Sauce put in wrong cheese, fixed it by adding more liquid, then more cheese"	- Bite Coffee (lead cook.) - new grove manor. (lead cook) - City vineyard. (line cook)

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

Transportation		Region Available to Work	
Own Transportation.		east orange, nj.	
		max travel: 40 mins.	
Certifications (if any)		Availability	
Serv-Safe.		open.	
		Can Start 12/30/19.	
Uniforms/Options		Additional Information	
<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:	<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	<input type="checkbox"/> Acrobat Academy <input type="checkbox"/> Lead Academy	

Grill Cooks Test

Multiple Choice Test (1 point each)

34/40
- 6

85%

- 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
- 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
- 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

8 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

A 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

A 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 coved, 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

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)

A ROUX IS A COMBINATION OF FLOUR AND BUTTER
(USUALLY EQUAL PARTS) COOKED TOGETHER TO FORM A THICKENING
AGENT FOR SAUCES AND PIES.

~~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. Bechamel
2. Veloute
3. Brown
4. Tomato
5. Hollandaise

- 6

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

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

MELTED BUTTER
EGG YOLKS
SALT
TABASCO SAUCE.

Keith Crosby

East Orange, NJ 07017
wills.son38@gmail.com
862-576-0025

Willing to relocate: Anywhere
Authorized to work in the US for any employer

Work Experience

Baker/Prep Cook

Chart House (Landry's Restaurants, Inc.) - Weehawken, NJ
August 2019 to Present

Line Cook/Lead Prep Cook

Bite Coffee and Food Company - Hackensack, NJ
June 2019 to August 2019

Manage food all food prep for the entire restaurant and help out on the line during service.

Lead Cook

NEW GROVE MANOR - East Orange, NJ
December 2018 to May 2019

Responsibilities:

Opening and setting up the kitchen. Preparing breakfast and lunch for the residents of the facility.
Taking daily inventory of all food and dry goods. Helping to control food costs by utilizing cooking techniques. Training other cooks.

Senior Line Cook

City Vineyard - New York, NY
October 2017 to December 2018

Responsibilities

Opening restaurant and ensuring that all equipment is functioning properly and all stations are set up and ready for service.

Acting as Supervisor until a Manager comes in

Quality Assurance Associate

Blue Apron - Linden, NJ
May 2017 to August 2017

Responsibilities:

Assist Specialist with Gold Standard and table set up

Audit tables on a continuous basis (each table at least 4 per hour)

Audit bins of finished product continuously (each table at least 4 per hour; each automated prep at least 4 per hour)

Document all audits in Quality Tool Suite

Notify Specialist and Quality Auditor of any issues

Attend monthly refresher training with the Quality Team

Speak with Quality during start up communication

Line Cook

Hyatt Herald Square - New York, NY

March 2017 to May 2017

Responsibilities

Prepare a variety of meats, seafood, poultry, vegetables and other food items in broilers, ovens, grills, fryers and a variety of other kitchen equipment according to restaurants standardized recipes.

Cook

Springpoint (Winchester Gardens) - Maplewood, NJ

November 2014 to March 2017

Responsibilities

Preparing daily menu items as per Executive Chef
Completing Special assignments
Running Lunch service and dinner service
Placing weekly orders with company vendors

Line Cook/Prep Cook

Nordstrom - Edison, NJ

October 2014 to November 2014

Responsibilities

Preparing daily menu items as per Head Chef
cooking food on the line per order
washing dishes

Prep Cook

National Recruiting Group / Masterpiece Catering - New York, NY

September 2014 to October 2014

Responsibilities

Run The Grill Station for breakfast and lunch service.
Prepare food items to be used at Grill Station
Complete any special projects as directed by the Executive Chef in Corporate setting. Temp Position

Prep Cook

Ameritemps - Maplewood, NJ

September 2010 to September 2014

Prepared daily menu item as directed by Executive Chef, including but not limited to: Salad Bar, Deli Station, Hot prep, Bakery and Grill Station. Worked for various Corporations on Temporary assignments

Prep Cook

Aurify Brands(The Little Beet/The Melt Shop/Fields Good Chicken) - New York, NY

December 2013 to August 2014

Responsibilities

Prepare menu items on daily prep sheet.
Complete any special assignments as directed by the Executive Sous Chef or Chef Partner/Owner.

Keep the walk in refrigerator clean and organized.
Help develop new recipes and improve existing ones.
Train entry level cooks proper techniques and knife skills

Prepared Foods Team Member

Whole Foods Market - Madison, NJ
September 2013 to December 2013

Prepares food in accordance with company policies and guidelines.

Kitchen Manager

Prospect Heights Care Center - Hackensack, NJ
March 2013 to July 2013

Developed, revised, and adapted work techniques and methods for more efficient operation of unit and for training.

Offered assistance and input to Food Service Director during both the performance appraisal and disciplinary process for dietary staff. Ensured that residents and families receive the highest quality of service in a caring and compassionate atmosphere which recognizes the individuals' needs and rights.

Roundsman Chef

Crane's Mill Continuing Care Retirement Community - West Caldwell, NJ
September 2011 to March 2013

Prepare menu items daily as directed by the Executive Chef, including but not limited to: Preparing the breakfast and lunch menu for both the healthcare and retail side of the facility.

Running the grill for the café area of the facility

Complete any special projects as directed by the Executive Chef.

Prep Cook

Lifetime Fitness - Berkeley Heights, NJ
January 2011 to March 2011

Prepared daily menu items as directed by the Sous Chef

Grill Cook/ Prep cook

Culinary Delicacies - Bloomfield, NJ
June 2010 to August 2010

Responsible for preparing food, cleaning the food prep equipment, tables
Counter areas and other work areas.

Cooked, grilled, and fried food items on grill top, made sandwiches, coffee, and baked cookies.

Student

NCC School of Culinary Arts - Newark, NJ
September 2009 to June 2010

7 month hands on 900 hour Culinary Arts Training Program 9/09-6/10.

Served as Student Teaching Assistant.

Education

Certificate in Culinary Arts Specialist

NCC School of Culinary Arts - Newark, NJ
2009 to 2010

Diploma in Business Education

Linden High School - Linden, NJ
1984

Automotive Technology

Lincoln Technical Institute - Union, NJ

Skills

Experienced, Saute, Kitchen Staff, Culinary, Pizza Maker, Line cook, Cooking, Chef, Baking, training, Team Player, Knife skills, kitchen, Management, POS

Certifications/Licenses

ServSafe

ServeSafe Manager Certification

May 2019 to May 2024

Assessments

Cooking Skills: Basic Food Preparation — Expert

May 2019

Preparing food, using cooking equipment, and converting ingredient measurements.

Full results: https://share.indeedassessments.com/share_assignment/s-uldiettrhm7t2j

Food Safety — Completed

May 2019

Proper food handling, storage, and equipment use for preventing the spread of foodborne illness.

Full results: https://share.indeedassessments.com/share_assignment/1a1sbijogzskeawv

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

Re: Employment Application New Jersey

JotForm <noreply@jotform.com>

Mon 12/23/2019 8:25 AM

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

Employment Application New Jersey

First Name	Keith
Last Name	Crosby
E-mail Address	wills.son38@gmail.com
Phone	862-576-0025
Address	306 Dodd Street
Unit or Number	FLR 1
City, State	East Orange NJ
Zip Code	07017
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
When can you start?	12-30-2019
Can you work overtime?	Yes
How did you hear about us?	Google
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

Do you have any planned no

vacations or extended
leave in the next 12
months? (If no, leave
blank)

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

Do you have any friends
or relatives working for
Acrobat? If so, please let no
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?

State age if under 18. If
you are under 18, hire is
subject to verification 54
that you are of minimum
age to work.

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

Name of School New Community Career and Technical
Institute

City & State Newark NJ

Grade/Degree Certificate

Graduated? Yes

Do you have any special
licenses? (If so, label Yes
under "Special")

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

Are you proficient with No
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")

Yes

Special:

ServeSafe Manager Certification

Word

Are you currently
employed?

Yes

Can we contact your
current employer?

No

Name and Address of
Employer

Cheesecake Factory
1200 Morris Turnpike
Shorthills NJ

Type of Business

Restaurant

Phone Number

973-921-0930

Your Position & Duties

Food prep

Date of Employment
(from/to):

11/24/2019 to Present

Reason for Leaving

No Hours

Still Employed:

Yes

Name and Address of
Employer

Charthouse Restaurant
1700 Harbor Blvd
Weehawken NJ

Type of Business

Restaurant

Phone Number

201-348-6628

Your Position & Duties

Baking and Food Prep

Date of Employment
(from/to):

08/2019 to 11/2018

Reason for Leaving

No Hours

Still Employed:

No

Name and Address of
Employer

Bite Food and Coffee Co.
360 Essex Street
Hackensack NJ 07601

Type of Business

Restaurant

Phone Number	N/A
Your Position & Duties	Lead Prep /Line Cook
Date of Employment (from/to):	5/2019 to 8 2019
Reason for Leaving	Personal Issues
Still Employed:	No
First Name	Johnathan
Last Name	Butler
E-mail Address	jbutler@ncc.org
Phone	973-624-2020
Relationship:	Former Teacher
Years Acquainted:	10
First Name	Samuel
Last Name	Gaddy
E-mail Address	sgaddy@ncc.org
Phone	973-624-2020
Relationship:	Former Instructor
Years Acquainted:	10
First Name	Mike
Last Name	Landas
E-mail Address	mikelancas@gmail.com
Phone	973-2243-9942
Relationship:	Close Friend
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	(Checked box indicates acknowledgement)

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.

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

(Checked box indicates acknowledgement)

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.

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):

Keith W Crosby

Date:

12-23-2019

Please Attach Resume
Below

Keith-Crosby-2.pdf

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