

12/21/19 @ 12:41pm.

Cook

# Artavis Campbell

Wayne, NJ 07470 • (908) 525-5820

cleanuplikeiwould@gmail.com

12/27/19  
@10am.

## Summary

Senior Executive and Commercial Cleaning Contractor with 10 years of reliable managerial leadership and operational efficiency, partnering with some of New Jersey's largest multi million dollar real estate agencies, Hospitality, Fortune 500 companies, and local businesses. Throughout my management experience in senior roles at the regional level, I have increased customer service and satisfaction 100% for small business owners and business owners who are people oriented and have been in business for over 50 years. With gratitude, I oversaw an operational budget of \$3 million dollars for improving and maintaining cleaning services while serving as a consultant between corporate offices and local businesses.

## Highlights

- Served as a consultant and contractor with great communication skills to negotiate and approve policies and procedures, quality improvement strategies, and performance measures
- Recognized by corporate partners for having a positive attitude, following instructions and achieving complex organizational goals and objectives, increasing revenue, and ensuring operational efficiency
- Reduced business closure by 100%
- Utilize time management skills effectively by managing and supervising contractors on various work stations

## Professional Experience

### Clean Up Like I Would LLC, New Jersey

*Executive Contractor* 01/2011-Present

Oversee the hiring process, manage and monitor the operational aspects of commercial cleaning contracts in the New Jersey and New York Tri State Area.

- Partner with multi-million dollar stakeholders to maintain local organizations
- Built client visibility and engagement through the use of social media platform
- Oversee various businesses with a population of over 1,000 employees within the tri-state area while providing sanitary training and commercial cleaning to Fortune 500 companies, non-profit organizations, for-profit organizations, and small businesses.

- Create and implement processes to improve vendor relationship management, reviews and evaluations, governance and policies, and training and onboarding leading to a significant, measurable increase in cleaning services, and the environment
- Managed license, and daily operations of a high-level transportation center, including supervising over 10 drivers while maintaining high performance numbers
- Highly proficient in creating a positive work ethic while delivering training and presentations
- Developed and maintained 100% of high standard project specifications documentation for clients

**Non Profit Organization, New Jersey**

*Cook* 04/2015-Present

Develop and deliver healthy nutritious meal plans and meals to customers.

- Partner with adaptable stakeholders and food handler to expand presentation and healthy dieting to an overall population of 200,000 individuals including baking and catering
- Create individualized and flexible meal plans and meals for delivery and pickup
- Utilize time management skills effectively by managing and supervising workers
- Utilized safety and security practices and procedures following established healthcare rules and regulations and maintains a safe and clean work area
- Experience in flexibility, culinary, project safety assessment and implementation of health and safety policies and standards

## Education

**High School Diploma, Graduation Year 2000**

## West Kinney High, Newark, New Jersey

Interview Note Sheet

Cook

Name: <u>Ariavis Campbell</u>	Interviewer: <u>Amanda Devine</u>																								
Date: <u>12/27/19</u>	Rate of Pay: <u>\$17</u>																								
Position (s) Applied for: <u>Cook</u>	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>36</u>/40</td> <td><u>90</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>36</u> /40	<u>90</u> %	Cashier	/10	%	Dishwasher	/10	%	Housekeeping	/16	%
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		<input checked="" type="checkbox"/> Full-Time <input type="checkbox"/> 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:
• Soup Kitchen. Prep training & Safety.	“Very good & Safe”.	Messed up food. So gave her extra food..	• Soup kitchen. • elder home. • “Clean up like I would” non-profit. • Prepared for homeless.

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

own transportation.

✓

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

Wayne, NJ.  
Max travel: 40 mins.

W-F 1AM only.

Acrobat Academy	Lead Academy
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# THE SERVICE COMPANIES

SERVICE. ABOVE ALL

## Grill Cooks Test

36/40

-4

90%

### 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

A X 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

A X 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



## 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

C 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

D 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

X 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

D X 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

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 use to thicken  
different Sauces.

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

Start by melting salted butter in a sauté pan  
once its fully melted allow it to heat  
until it comes to a gentle

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

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

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

The Grill is Seasoning because it help you  
keep your grill operating at its prime

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

yolk, Butter, Lemon, Salt, Pepper.

Acrobat? If so, please let us know who:

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 West Kinney High School

City & State Newark, NJ

Grade/Degree Diploma

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:

Special skills include: supervising, managing, training others, cooking, etc

Are you currently employed?

Yes

Can we contact your current employer?

Yes

Name and Address of

Clean Up Like I Would, LLC, New Jersey

Employer	
Type of Business	Commercial
Phone Number	908-937-7512
Your Position & Duties	<p>Oversee the hiring process, manage and monitor the operational aspects of commercial cleaning contracts in the New Jersey and New York Tri State Area.</p> <p>Partner with multi-million dollar stakeholders to maintain local organizations</p> <p>Built client visibility and engagement through the use of social media platform</p> <p>Oversee various businesses with a population of over 1,000 employees within the tri-state area while providing sanitary training and commercial cleaning to Fortune 500 companies, non-profit organizations, for-profit organizations, and small businesses.</p> <p>Create and implement processes to improve vendor relationship management, reviews and evaluations, governance and policies, and training and onboarding leading to a significant, measurable increase in cleaning services, and the environment</p> <p>Managed license, and daily operations of a high-level transportation center, including supervising over 10 drivers while maintaining high performance numbers</p> <p>Highly proficient in creating a positive work ethic while delivering training and presentations</p> <p>Developed and maintained 100% of high standard project specifications documentation for clients</p>
Date of Employment (from/to):	01/2011 to Present
Reason for Leaving	n/a
Still Employed:	Yes
Name and Address of Employer	Non-Profit Organizations
Type of Business	For-Profit
Your Position & Duties	<p>Develop and deliver healthy nutritious meal plans and meals to customers</p> <p>Partner with adaptable stakeholders and food handler to expand presentation and</p>

healthy dieting to an overall population of 200,000 individuals including baking and catering  
Create individualized and flexible meal plans and meals for delivery and pickup  
Utilize time management skills effectively by managing and supervising workers  
Utilized safety and security practices and procedures following established healthcare rules and regulations and maintains a safe and clean work area  
Experience in flexibility, culinary, project safety assessment and implementation of health and safety policies and standards  
Follow instructions with food production and food safety regulations

Date of Employment (from/to):	04/2015-Present
Reason for Leaving	n/a
Still Employed:	Yes
Have you obtained any special skills or abilities as the result of service in the military? If yes, please explain:	No
First Name	Deerah
Last Name	Harris
E-mail Address	harrisq@kean.edu
Phone	908-937-7512
Relationship:	Employer
Years Acquainted:	11
First Name	Erica
Last Name	Harris
E-mail Address	ladydiplomat23@yahoo.com
Phone	973-757-3437
Relationship:	Presofessional
Years Acquainted:	10
First Name	Clean Up Like I Would
Last Name	LLC

E-mail Address: cleanuplikeiwould@gmail.com  
Phone: 908-525-5820  
Relationship: Employer  
Years Acquainted: 9

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 the company any and all letters, reports and other information related to my work records, without giving me prior notice of such disclosure. In

(Checked box indicates acknowledgement)

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,

(Checked box indicates acknowledgement)

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)

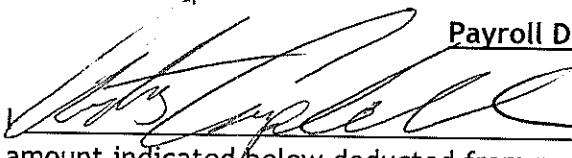
Applicant Digital  
Signature (Type Name): Artavis Campbell

Date: 12-26-2019

Please Attach Resume  
Below Line Cook AC Resusme.docx

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

Payroll Deduction Authorization

 (Print Name) agree and understand that I will have the amount indicated below deducted from my next paycheck. The uniform(s) will be my property; I do not need to return the uniform(s) to The Service Companies. I understand that The Service Companies - Hospitality Services pays weekly and will deduct from my next pay period.

(Email form to [lasvegas@theservicecompanies.com](mailto:lasvegas@theservicecompanies.com))

(check selections below)

One (1) paycheck deduction in the amount of \$20.00 for each required white chef coat

Total of 1 white chef coats at \$20.00 each equals 20 dollars

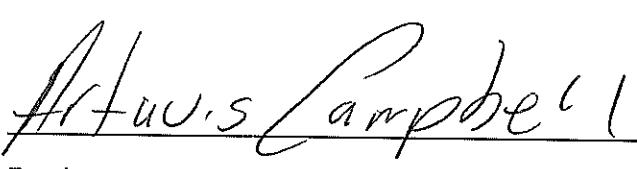
One (1) paycheck deduction in the amount of \$10.00 for each required black tie

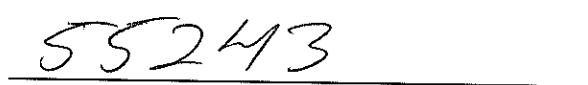
Total of \_\_\_\_\_ black tie at \$10.00 each equals \_\_\_\_\_ dollars

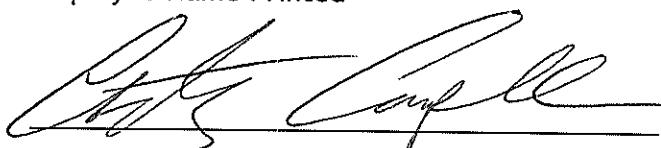
One (1) paycheck deduction in the amount of \$15.00 for each required black vest

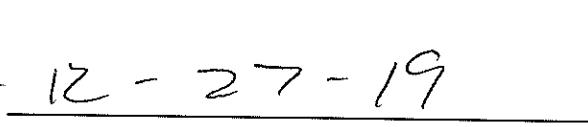
Total of \_\_\_\_\_ black vest at \$15.00 each equals \_\_\_\_\_ dollars

**TOTAL AMOUNT TO BE DEDUCTED FROM NEXT PAYCHECK = \$ 20**

 Employee Name Printed

 Employee Dayforce ID Number

 Employee Signature

 Date