

12/27/19 @ 9:25am

Cook.

Adam Horvath

Morristown, NJ

adamhorvath75_sgc@indeedemail.com

908.666.3317

Talented cook seeks a position within an establishment which holds very high standards on food quality, consistency, and nurturing the team environment.

Knowledgeable in:

Restaurant Management Inventory Management Sales/Customer Service

Optimization Systems Menu Development Food/Labor Control

Staffing/Training MS Office/Linux Chemistry

Work Experience

Sous Chef

Faubourg - Montclair, NJ

March 2019 to June 2019

- * Consistently succeeded in providing excellent service to all guests
- * Aided in developing systems to optimize service

Sales Representative

Aspenn Environmental - North Brunswick, NJ

June 2016 to September 2018

- * Used cold calling methods to increase customer base and revenue.
- * Mentored and training new employees

Sous-Chef / Eurest Dining Services

Johnson & Johnson - Princeton, NJ

January 2014 to May 2015

- * Supervised staff in executing meals for 400 employee's daily
- * Budgeting and cost reduction, menu creation, ordering and inventory management, organization and execution of large, multi-course, plated catered events
- * Maintained high standards of organization, cleanliness and safety throughout the kitchen

Lead-Line Cook

Babbo Enoteca - New York, NY

September 2010 to December 2014

- * Executed busy service in top rated NYC restaurant while ensuring quality and consistency
- * Selected to prepare special requests for top-tier clientele
- * Assisted with ordering and inventory

Sous Chef / Merri

Makers Catering - Edison, NJ

February 2009 to September 2010

LM: 9:53AM

12/30/19 @ 4pm.

- * Key player in developing meals for home-delivery dietary program ChefsDiet.com. Implementation included scratch menu development, sensory analysis, flavor, packaging and overall design for both fresh and frozen application
- * Developed nutrition labels for ChefsDiet.com meals in accordance to FDA regulations
- * Executed large scale plated events serving 300-20000 people

Line Cook

The Huntley Tavern - Summit, NJ
January 2009 to August 2009

- * Prepared daily mise en place for all stations as well as butchering cuts of meat and fish
- * Executed dinner service of 200-450 covers daily

Education

A.S. in Culinary Arts

The Culinary Institute of America - Hyde Park, NY
2008

B.S. in Chemical Engineering

New Jersey Institute of Technology - Newark, NJ

Skills

- MS Office
- Cost Control
- Kitchen Management Experience
- Hiring

Certifications and Licenses

food handler certificate

Interview Note Sheet

Cook

| Applicant Information | | | | | |
|--|-------------------------------------|--|--|--|--|
| Name: <u>Adam Howarth</u> | Interviewer: <u>Amanda Devine</u> | | | | |
| Date: <u>12/30/19</u> | Rate of Pay: <u>17.00 per hour.</u> | | | | |
| Position (s) Applied for: <u>Cook & Bar.</u> | Referred by: <u>Indeed</u> | | | | |

| Test Scores | | | | | | Seeking: |
|-------------|---------------|-------------|--------------|-----|---|----------|
| Server | /35 | % | Bartender | /30 | % | |
| Prep Cook | /15 | % | Barista | /10 | % | |
| Grill Cook | <u>36</u> /40 | <u>90</u> % | Cashier | /10 | % | |
| Dishwasher | /10 | % | Housekeeping | /16 | % | |

| Relevant Experience & Summary of Strengths | | | |
|--|--|---|---|
| <i>Total of _____ Experience in Food Service/Hospitality</i> | | | |
| 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: |
| <u>new York City</u> | <u>- excellent, very fast & clean.</u> | <u>"fix vinagrette"</u> | <u>- Sous Chef - Faubourg</u> <u>- J&J - Sous Chef</u> <u>- Babbo - line/lead</u> |

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

| | | |
|--|--|---|
| Transportation | Regions Available to work: | |
| <u>own transportation</u> | <u>Morristown, NJ.</u> <u>Max travel: 30 mins.</u> | |
| Certifications (if any) | Availability | |
| <u>Serv-Safe</u> | <u>open</u> <u>Can start ASAP</u> | |
| Uniforms Owned: | Recommendations: | Other Languages Spoken: |
| <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Bistro White <input checked="" type="checkbox"/> Black Bistro <input checked="" type="checkbox"/> Tuxedo <input checked="" type="checkbox"/> 1/2 Tuxedo <input checked="" type="checkbox"/> Black Vest <input checked="" type="checkbox"/> Long Black Tie <input checked="" type="checkbox"/> Other: | <ul style="list-style-type: none"> <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 | <ul style="list-style-type: none"> <input type="checkbox"/> Acrobat Academy <input type="checkbox"/> Lead Academy |

THE SERVICE COMPANIES

SERVICE. ABOVE ALL

Grill Cooks Test

36 / 40
-4.

Multiple Choice Test (1 point each)

A 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

90%

A 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

D 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

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

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Grill Cooks Test

E 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

A 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?

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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

165 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)

*fat and flour 1:1 ratio
used to thicken*

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

*separating milk fat from butter
hollandaise or as a high smoke point cooking fat*

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

1. bechamel
2. tomato
3. demi-glace
4. hollandaise
5. veloute

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

cleaning / non-stick

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

egg yolk, clar. butter, lemon, tabasco, Salt & pepper.

Re: Employment Application New Jersey

JotForm <noreply@jotform.com>

Mon 12/30/2019 1:14 PM

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

Employment Application New Jersey

| | |
|--|--|
| First Name | adam |
| Last Name | horvath |
| E-mail Address | adamhorvathchef@gmail.com |
| Phone | 9086663317 |
| Address | 11 olyphant drive |
| Unit or Number | 3 |
| City, State | morristown, nj |
| Zip Code | 07960 |
| What region(s) are you applying to work within? | New Jersey |
| Which position(s) are you applying for? | Cook Barback |
| Are you applying for: | Full-Time |
| When can you start? | 12-31-2019 |
| 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 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 The Culinary Institute of America

City & State Hyde Park, NY

Grade/Degree AOS Culinary Arts

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: MS Office Suite

Are you currently
employed? No

Can we contact your Yes

current employer?

| | |
|---|---|
| Name and Address of Employer | Faubourg Montclair, NJ |
| Type of Business | restaurant |
| Phone Number | 973-542-7700 |
| Your Position & Duties | Sous-Chef, managed all aspects of kitchen |
| Date of Employment (from/to): | 3/2019 - 6/2019 |
| Reason for Leaving | Poor Management |
| Still Employed: | No |
| Name and Address of Employer | Aspenn Enviornmental |
| Type of Business | Sales |
| Phone Number | 888-881-2847 |
| Your Position & Duties | Sales / Customer Service |
| Date of Employment (from/to): | 6/2016 - 9/2018 |
| Reason for Leaving | Moved to north NJ |
| Still Employed: | No |
| Name and Address of Employer | Eurest Dining Services |
| Type of Business | Corporate Dining |
| Phone Number | 973-884-1125 |
| Your Position & Duties | Sous-Chef |
| Date of Employment (from/to): | 1/2014 - 5/2015 |
| Reason for Leaving | School |
| Still Employed: | No |
| Have you ever been fired from a previous place of employment? If yes, please explain: | no |
| First Name | Paul |
| Last Name | Beyder |
| E-mail Address | not@sure.com |
| Phone | 732-983-2913 |

Relationship: previous co-worker
Years Acquainted: 10
First Name Ingmar
Last Name Gozman
E-mail Address not@sure.com
Phone 732-991-4662
Relationship: previous coworker
Years Acquainted: 10

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

(Checked box indicates acknowledgement)

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.

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 understand the above statements.

(Checked box indicates acknowledgement)

Applicant Digital
Signature (Type Name):

Adam Horvath

Date:

12-30-2019

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



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Payroll Deduction Authorization

I Adam Horvath

(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)

(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 1 black tie at \$10.00 each equals 10 dollars

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

Total of 1 black vest at \$15.00 each equals 15 dollars

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

Adam Horvath

Employee Name Printed



Employee Signature

55260

Employee Dayforce ID Number

12/30/19

Date