

6/24/19 @ 6:34pm.

Cook.

## Tremayne Robinson

East Orange, NJ

tremaynerobinson24\_g6o@indeedemail.com

347-531-5944

Trobinson092@gmail.com

Authorized to work in the US for any employer

12/31/19

@ 11am.

### Work Experience

#### **Cook/prep**

Newark Liberty International Airport

June 2017 to Present

As a cook/prep I will prepare and cook for the restaurants; all dishes will be made in a timely manner while maintaining the safety and sanitation of all cooking equipment.

#### **Porter BOH**

Newark Liberty International Airport

June 2017 to Present

As a porter I stock and maintains all warehouse inventory multi-tasker and delivers to all OTG locations within the airport. I also ensure no damaged product is accepted into the warehouse or distributed to any location.

#### **SALES ASSOCIATE**

HUDSON NEWS, GRAND CENTRAL STATION - New York, NY

March 2015 to June 2017

I Operate the cash register and provide customer service to a satisfactory level. I resolve any problem the customer has and prevent loss items from the location. I'm also responsible for returns and exchange of purchases. Maintaining the cleanliness of the store is also one of my responsibility. I also verbally guide customers through the train station.

#### **Baggage Handler**

JOHN F. Kennedy Airport - Jamaica, NY

August 2013 to May 2015

Responsible for sorting luggage out by flight number placing luggage through RC scanner handling luggage on/off luggage belt and maintaining proper baggage structure.

### Education

#### **High school or equivalent**

queens educational opportunity center

May 2012 to October 2012

## Skills

- Customer Service (2 years)
- Computer Skills (1 year)
- Kitchen Experience (3 years)
- Security (2 years)
- Food Service (3 years)

## Certifications and Licenses

### **SORA**

2019 to 2021

security trained

### **Food Handler**

April 2018

food safety certified

**Interview Note Sheet**  
**Cook**

Applicant Information	
Name: <u>Tremayne Robinson</u>	Interviewer: <u>Amanda Devine</u>
Date: <u>12/31/19</u>	Rate of Pay: <u>\$14</u>
Position (s) Applied for: <u>Prep Cook</u>	Referred by: <u>Indeed</u>

Tests Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	<u>15/25</u>	<u>75</u> %	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

☒ Full-Time  
  
☐ Part-Time

Review 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:
<del>✗</del>  "everything was shown by other chefs"	"Skills are okay"	"Prep chicken with <del>seasoning</del> salt & pepper.	Prep Cook - newark airport.

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

Transportation	Regions Available to work
Own transportation.	east orange, nj. max travel: 20mins.
Certifications (if any)	Availability
	open. Can Start 1/5/20.
Uniform (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 type="checkbox"/> Knives  <input checked="" type="checkbox"/> Black Pants  <input type="checkbox"/> Non-Slip Shoes  <input type="checkbox"/> Bow Tie  <input type="checkbox"/> Cut Glove         </div> </div>	<input type="checkbox"/> Acrobat Academy  <input type="checkbox"/> Lead Academy

**Multiple Choice** (1 point each)

-5

75%

- d 1) A gallon is equal to \_\_\_\_\_ ounces
- a. 56
  - b. 145
  - c. 32
  - d. 128
- C 2) Mesclun are what type of vegetable?
- a. Roots
  - b. Beans
  - c. Salad Greens
  - d. Spices
- A 3) What does the term braise mean?
- a. Sear quickly on both sides
  - b. Slowly cook in covered pan with little liquid
  - c. Cook on high heat and quickly
  - d. Slowly cook in simmering water
- B 4) At what internal temperature must chicken be cooked so that it is safe to eat?
- a. 155 degrees F
  - b. 165 degrees F
  - c. 175 degrees F
  - d. 185 degrees F
- A 5) How do you blanch vegetables?
- a. Immerse for a short time in boiling water
  - b. Cook lightly in butter over med heat
  - c. Soak in cold water overnight
  - d. Rub with salt before cooking
- B 6) Which of the following ingredients would you pack before measuring?
- a. Olive Oil
  - b. Salt
  - c. Brown Sugar
  - d. White Sugar
- A 7) What is Al Dente?
- a. Firm but not hard
  - b. Soft to the touch
  - c. Very hard
  - d. Very soft
- A 8) Food should be left out no more than
- a. 2 hours
  - b. 3 hours
  - c. 4 hours
  - d. 5 hours

## Prep Cooks Test

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- C 9) Which is the improper way to thaw frozen food?
- a. In the fridge
  - b. In a sink with cold water
  - c. On the counter
  - d. In the microwave
- A 10) Which of the following can you use to put out a grease fire?
- a. Baking Soda
  - b. Baking Powder
  - c. Flour
  - d. Water
- B 11) What is the temperature range of the danger zone?
- a. 25-135
  - b. 40-140
  - c. 50-160
  - d. 30-130
- D 12) Which of the following is listed from smallest to largest?
- a. Dice, chop, mince
  - b. Mince, chop, dice
  - c. Chop, dice, Mince
  - d. Mince, dice, chop
- C 13) Which direction should pan handles be turned while cooking on the stove?
- a. Over the fire at all times
  - b. Turned towards you for better control
  - c. Turned towards the right or left at all times
  - d. Over the countertop at all times
- C 14) When you poach something, you cook it with what?
- a. Noodles
  - b. Vegetables
  - c. Liquid
  - d. Oil
- A 15) Which spoon is used to remove fat from soups and stews?
- a. Basting Spoon
  - b. Ladle
  - c. Slotted Spoon
  - d. Portion Spoon
- b 16) Which of the following means to cook in a small amount of fat?
- a. Season
  - b. Sauté
  - c. Broil
  - d. Boil
  - e. Fry

## Prep Cooks Test

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- Q 17) What is a Julien cut?
- a. Food cut into long thin strips, matchstick
  - b. Food cut into long thin strips then turned and cut into a 1/8' dice
  - c. Food diced into finely chopped and uniform pieces
  - d. Cutting and peeling into oblong seven sided football like shapes
- A 18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.
- a. Sweat
  - b. Boil
  - c. Roast
  - d. Grill

**Fill-in the Blank** (1 point each)

- 19) Salt & Pepper are the basic seasoning ingredients for all savory recipes.
- 20) Diced: to cut into very small pieces when uniformity of size and shape is not important.

**Re: Employment Application New Jersey**

JotForm &lt;noreply@jotform.com&gt;

Tue 12/31/2019 9:19 AM

To: HS New Jersey &lt;hsnj@theservicecompanies.com&gt;

**Employment Application New Jersey**

First Name	tremayne
Last Name	robinson
E-mail Address	trobinson092@gmail.com
Phone	3475315944
Address	120 s harrison st
Unit or Number	44
City, State	east orange nj
Zip Code	07018
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?	01-06-2020
Can you work overtime?	Yes
How did you hear about us?	Social Media Craigslist
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

Have you ever applied to or worked for The Service Companies (TSC) before?	No
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	queens e.o.c
City & State	jamaica queens new york
Grade/Degree	g.e.d
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")	No
Are you currently employed?	Yes
Can we contact your current employer?	Yes
Name and Address of Employer	newark airport



Type of Business	otg
Phone Number	2019707526
Your Position & Duties	cook
Date of Employment (from/to):	6-16-17 current
Reason for Leaving	Better opportunities
Still Employed:	Yes
First Name	nasharay
Last Name	easterling
E-mail Address	nasharay_easterling@yahoo.com
Phone	8622378802
Relationship:	co worker
Years Acquainted:	3

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

(Checked box indicates acknowledgement)

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.

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):

tremayne r

Date:

12-31-2019

Please Attach Resume

TREMAYNE ROBINSON.docx

Below

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