

Interview Note Sheet
Cook

Applicant Information					
Name: <u>Herbert Spriggs</u>			Interviewer: <u>Amanda Devine</u>		
Date: <u>12/31/19</u>			Rate of Pay: <u>\$16</u>		
Position (s) Applied for: <u>Grill Cook</u>			Referred by: <u>Indeed.</u>		
Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	<u>37/40</u>	<u>92</u> %	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

☒ Full-Time
☐ Part-Time

Relevant 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:
- Johnson Wells 2012-2018 - Associates in Culinary Arts	<u>"very good"</u>	<u>"Probably redo it"</u>	- Hilton Inn - Prep Cook - Cornerstone pub - line. - Capital Grill - line. - Pizzeria - line. - Rodger Williams - line

P.O.S. Experience: Y / N details: _____															
<div style="background-color: #d3d3d3; padding: 2px;">Transportation</div> <u>own transportation</u>	<div style="background-color: #d3d3d3; padding: 2px;">Residence Available to work</div> <u>East orange, nj.</u> <u>max travel: 22mins.</u> <u>subject to move</u>														
<div style="background-color: #d3d3d3; padding: 2px;">Communication (if any)</div>	<div style="background-color: #d3d3d3; padding: 2px;">Availability</div> <u>Can Start 1/13/20.</u> <u>open after 1/13/2020</u>														
<div style="background-color: #d3d3d3; padding: 2px;">Uniforms Owned</div> <table style="width:100%;"> <tr> <td><input type="checkbox"/> Bistro White</td> <td><input checked="" type="checkbox"/> Chef Coat</td> </tr> <tr> <td><input type="checkbox"/> Black Bistro</td> <td><input type="checkbox"/> Chef Pants</td> </tr> <tr> <td><input type="checkbox"/> Tuxedo</td> <td><input type="checkbox"/> Knives</td> </tr> <tr> <td><input type="checkbox"/> 1/2 Tuxedo</td> <td><input type="checkbox"/> Black Pants</td> </tr> <tr> <td><input type="checkbox"/> Black Vest</td> <td><input checked="" type="checkbox"/> Non-Slip Shoes</td> </tr> <tr> <td><input type="checkbox"/> Long Black Tie</td> <td><input type="checkbox"/> Bow Tie</td> </tr> <tr> <td><input type="checkbox"/> Other:</td> <td><input type="checkbox"/> Cut Glove</td> </tr> </table>	<input type="checkbox"/> Bistro White	<input checked="" type="checkbox"/> Chef Coat	<input type="checkbox"/> Black Bistro	<input type="checkbox"/> Chef Pants	<input type="checkbox"/> Tuxedo	<input type="checkbox"/> Knives	<input type="checkbox"/> 1/2 Tuxedo	<input type="checkbox"/> Black Pants	<input type="checkbox"/> Black Vest	<input checked="" type="checkbox"/> Non-Slip Shoes	<input type="checkbox"/> Long Black Tie	<input type="checkbox"/> Bow Tie	<input type="checkbox"/> Other:	<input type="checkbox"/> Cut Glove	<div style="background-color: #d3d3d3; padding: 2px;">Recommendation</div> <div style="background-color: #d3d3d3; padding: 2px;">Other comments, if any</div>
<input type="checkbox"/> Bistro White	<input checked="" type="checkbox"/> Chef Coat														
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<input type="checkbox"/> Other:	<input type="checkbox"/> Cut Glove														
<div style="display: flex; justify-content: space-between;"> <div> <input type="checkbox"/> Acrobat Academy <input type="checkbox"/> Lead Academy </div> <div></div> </div>															

Herbert Srpriggs

East Orange, NJ 07018

herbertspriggs4_4i6@indeedemail.com

(973) 609-8979

Seeking a food service position to utilize and advance my knowledge in culinary arts to maximize, individual and company potential.

Work Experience

Line Cook / Prep Cook

Hilton Garden Inn - Rockaway, NJ

November 2019 to Present

- Preparing Buffet for breakfast service
- Prep food items for breakfast service
- Restock or put up food items from order
- Cook food item when ordered
- Maintain and clean equipment for next service

Line Cook/ Prep Cook

Cornerstone Pub - Exeter, RI

August 2018 to June 2019

- Preparing all ingredients for service
- Maintain a clean workstation by stocking supplies as needed
- Keeping record of ingredients in walk-in freeze and ordering supplies

Line Cook/ Prep Cook

The Capital Grille - Providence, RI

January 2018 to March 2018

- Prepare and help colleagues with food preparations before a service
- Ensure high standards of cleanliness and hygiene in service station area
- Help prepare large orders for events

Line Cook/ Prep Cook

La Nuova Pizzeria - Johnston, RI

May 2016 to August 2017

- Preparing the station for service
- Ensure high standards of cleanliness and hygiene in service station area
- Check supply list, order, and restock after every shift
- Help with order on large events for catering

Line Cook

Roger Williams University - Bristol, RI

September 2015 to March 2016

- Preparing for global station

- Assist with other station with food prep
- Ensure high standards of cleanliness and hygiene in service station area
- Prepare a variety of food items to be put on in a timely manor
- Restock all items as required throughout shift

Line Cook

Dewolf Tavern - Bristol, RI

September 2014 to November 2014

- Arrange garnishes for allocated station
- Ensure high standards of cleanliness and hygiene in service station area
- Logging the quantities of food to be cooked and size of portions to be served
- Prepare a variety of food items
- Prep bouquets meals for wedding, party and holidays

Assist the kitchen manager

Aramark Food Service- Catering - Parsippany, NJ

May 2013 to August 2013

in ensuring smooth coordination

- Ensure high standards of cleanliness and hygiene in the kitchen area
- Deciding on the quantities of food to be cooked and size of portions to be served
- Assisting in the basic preparation of food under the supervision
- Prepared food items following standard recipes as cookies and brownies
- Deliver food orders to conferences rooms

Food Service

City Burger - Providence, RI

August 2012 to March 2013

- Assemble all ingredients to make orders according to recipe cards and procedures
- Ensure maintenance of cleanliness in the kitchen and dining area
- Prepare specific menu items upon request

Skills

- Food Prep
- Grill

Re: Employment Application New Jersey

JotForm <noreply@jotform.com>

Tue 12/31/2019 10:51 AM

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

Employment Application New Jersey

First Name	Herbert
Last Name	Spriggs
E-mail Address	hws661@jwu.edu
Phone	9736098979
Address	120 Amherst St.
Unit or Number	120
City, State	East Orange
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?	01-15-2020
Can you work overtime?	No
How did you hear about us?	Social Media
What days/times can you work? Select all that apply:	Monday AM Tuesday AM Wednesday AM Thursday AM Friday AM Sunday AM
Have you ever applied to or worked for The Service Companies (TSC) before?	No
If hired, would you have reliable means of	Yes

transportation to and
from work?

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 East Orange High School

City & State East Orange

Grade/Degree Associate Degree in Culinary Arts
Bachelor's Degree in (FSM) Food Service
Management

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

Are you currently
employed? Yes

Can we contact your
current employer? No

Name and Address of
Employer Hitlton Garden Inn - Marcel

375 Mount Hope Ave. Rockaway, NJ, 07866

Type of Business Hotel

Phone Number 8554790732

Your Position & Duties

Line Cook- Prep Cook

Cooking food items when ordered

Prep food items for breakfast service

Preparing buffet for breakfast service

Maintain and clean equipment for next service

Date of Employment
(from/to):

November 4, 2019

Reason for Leaving

NA

Still Employed:

Yes

Name and Address of
Employer

Cornerstone Pub - Pete

273 Nooseneck Hill Rd, Exeter, RI, 02822

Type of Business

Sports Bar

Phone Number

4013853025

Your Position & Duties

Line Cook- Prep Cook

Preparing all ingredients for service

Maintain and clean workstation by stocking
supplies as supplies as neededkeeping record of ingredients in walk-in
freeze and ordering suppliesDate of Employment
(from/to):

August 2018- June 2019

Reason for Leaving

Moving back home

Still Employed:

No

Name and Address of
Employer

The Capital Grille - Chris

10 Memorial Blvd, Providence, RI 02903

Type of Business

High-End Chain Restaurant

Phone Number

4015215600

Your Position & Duties

Line Cook- Prep Cook

Prepare and help colleagues with food preparations before a service

Ensure high standards of cleanliness and hygiene in service station area

Check supply list, order, and restock after every shift

Help with order on large orders for events

Date of Employment
(from/to):

January 2018- March 2018

Reason for Leaving

Internship

Still Employed:

No

First Name

Herbert

Last Name

Spriggs

E-mail Address

herbert.spriggs@hotmail.com

Phone

9736098979

Relationship:

Myself

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

(Checked box indicates acknowledgement)

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
enforcement agency and
general public records
history.

(Checked box indicates acknowledgement)

I understand that if

(Checked box indicates acknowledgement)

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, 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): Herbert Spriggs
Date: 12-31-2019

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

Grill Cooks Test

39/40
-3
92%

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
- 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
- a 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

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

b 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

- a ~~X~~
- 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 equ~~ A roux is equal parts of butter and flour. The roux is used for gravy, soups, or sauces

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

Making clarified butter is to boil water and in a pot and butter in a G'pan to melt and the butter to separate the fat and oils. The butter is used in sauces, cooking dishes, or food items

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

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

~~X~~ 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)

clarified butter, hot sauces, eggs, salt



THE SERVICE
COMPANIES

SERVICE. ABOVE ALL

Payroll Deduction Authorization

I Herbert Spriggs (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)

1 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

Herbert Spriggs
Employee Name Printed

Employee Dayforce ID Number

Herbert Spriggs
Employee Signature

12/31/19
Date