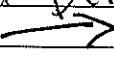


Interview Note Sheet

Cook

Name: <u>Amanda Devine</u>	Interviewer: <u>Amanda Devine</u>																												
Date: <u>1/21/2020</u>	Rate of Pay: <u>\$13, \$14</u> 																												
Position(s) Applied for: <u>Dish &amp; Cook.</u>	Referred by:																												
<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>23/40</td> <td>57%</td> <td>Cashier</td> <td>/10</td> <td>%</td> </tr> <tr> <td>Dishwasher</td> <td>9/10</td> <td>90%</td> <td>Housekeeping</td> <td>/16</td> <td>%</td> </tr> </table>						Server	/35	%	Bartender	/30	%	Prep Cook	/15	%	Barista	/10	%	Grill Cook	23/40	57%	Cashier	/10	%	Dishwasher	9/10	90%	Housekeeping	/16	%
Server	/35	%	Bartender	/30	%																								
Prep Cook	/15	%	Barista	/10	%																								
Grill Cook	23/40	57%	Cashier	/10	%																								
Dishwasher	9/10	90%	Housekeeping	/16	%																								
<input checked="" type="checkbox"/> Full-Time <input type="checkbox"/> Part-Time																													

<b>Total of _____ Experience in Food Service/Hospitality</b>			
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:
	"8/10"	"mixed up diced food & had to start over!"	<ul style="list-style-type: none"> <li>• Guckenheimer (line cook)</li> <li>• Seasons 52 (grill cook)</li> </ul>

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

Public	newark, nj. max travel: 1 hour.
Commercial (cafeteria)	open Can start ASAP.
Bistro White Black Bistro Tuxedo 1/2 Tuxedo Black Vest Long Black Tie Other:	<input type="checkbox"/> Chef Coat <input type="checkbox"/> Chef Pants <input type="checkbox"/> Knives <input type="checkbox"/> Black Pants <input 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

**Interview Note Sheet**  
**Dishwasher**

Applicant Information						
Name:			Interviewer:			
Date:			Rate of Pay:			
Position (s) Applied for:			Referred by:			
Testimony						
Seeking						
Server	/35	%	Bartender	/30	%	Full-Time
Prep Cook	/15	%	Barista	/10	%	
Grill Cook	/40	%	Cashier	/10	%	
Dishwasher	/10	%	Housekeeping	/16	%	
Relevant Experience & Summary of Strengths						
<i>Total of _____ Experience in Food Service/Hospitality</i>						
Can you describe what each of the sections of a 3-compartment sink are intended for?	Have you done any work with delicate glassware or other fragile dishes?		Describe a time you helped a co-worker finish a job on time.		Notes:	
“Soap Water, hot water, Sanitizer.”	“no”.		“Stayed late to help out a co-worker”.			
P.O.S. Experience: Y / N    details: _____						
Transportation			Regions Available to Work			
Certifications (if any)			Availability			
Uniforms Owned			Recommendations		Other Languages Spoken	
Bistro White			<input type="checkbox"/> Acrobat Academy			
Black Bistro			<input type="checkbox"/> Lead Academy			
Tuxedo						
1/2 Tuxedo						
Black Vest						
Long Black Tie						
Other:						

# Lavon Cooley

Lavoncooley89@gmail.com | (862-448-0139)

## Education

**ASA College – Manhattan, NY**

- Bachelor's Degree in Nursing

**Piscataway High-School – Piscataway, NJ**

- Diploma

February 2017-Present

September 2005-June 2009

## Professional Experience

**Guckenheimer – Whippanny, NJ (Barclay's)**

Deli/Line Cook

July 2018 – March 2019

- Ensured food stations were prepped and cleaned.
- Prepared and cooked food for lunch.
- Made wraps and deli sandwiches upon request.
- Stocked inventory and supplies for remainder of the week.

**Seasons 52 – Edison, NJ**

Grill Cook

January 2016 – May 2018

- Ensured grill station was prepped and cleaned
- Upon request of order, cooked fresh salmon, shrimp, lamb, burgers.
- Took tally of inventory and supplies for remainder of the week.

**Saint Lad Preschool – New Brunswick, NJ**

Janitor

August 2014 - June 2015

- Swept, mopped, & vacuumed the classroom floors and hallways.
- Wiped & cleaned tables and desks.
- Sanitized all the bathrooms.
- Cleaned windows in the classrooms and hallways.

## Additional Skills

- Proficient in Microsoft Office: Word, Powerpoint

## References

- Mike Manzo  
Sous-chef of Seasons 52  
(732-586-8363)

# THE SERVICE COMPANIES

SERVICE. ABOVE ALL.

## Grill Cooks Test

23 / 40

### Multiple Choice Test (1 point each)

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

-17

2) The recommended temperature for your refrigerator is...

- a) 45°F
- b) 50°F
- c) 40°F
- d) 20°F



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

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

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

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

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

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

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

# THE SERVICE COMPANIES

SERVICE. ABOVE ALL

## 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

D 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

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

A 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) 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

20) What temperature should chicken be cooked to?

a) 145°F  
b) 155°F  
c) 165°F  
d) 175°F

21) What temperature should ALL ground meat be cooked to?

a) 145°F  
b) 155°F  
c) 165°F  
d) 175°F

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)

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

-3

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

1.  
2.  
3.  
4.  
5.

-5

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)

## Dishwasher Test

Score 9 / 10

C 1) After washing your hands, which item should be used to dry them?

- a) Clean apron
- b) Sanitized wiping cloth
- c) Single use paper towel
- d) Common used cloth

1

C 2) While washing dishes by hand, which item should you wear?

- a) Cutting glove
- b) Oven Mitt
- c) Rubber glove
- d) Nothing

90%

C 3) When should you wash your hands?

- a) Before you start work
- b) After handling non-food items (garbage, money, cleaning chemicals)
- c) After using the restroom
- d) All of the above

B 4) If you need to move a heavy load, you should PULL and not PUSH the object.

- a) True
- b) False

E 5) Which of the following could you be at risk for getting burned from?

- a) Steam from boiling pots
- b) Hot liquids (coffee, soup, tea)
- c) Hot equipment (ovens, pots, chaffing dishes)
- d) Harsh chemicals
- e) All of the above

A 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.

- a) True
- b) False

C 7) What should you do if you spill liquids or see a liquid spill?

- a) Leave it for someone else to clean-up
- b) Wait until the end of your shift to clean it
- c) Flag the spill and clean it immediately
- d) Not sure

C 8) When handling hot items you should?

- a) Wear rubber gloves
- b) No need to wear anything
- c) Use an oven mitt or dry cloth towel
- d) Nothing

A 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?

- a) Rinsing
- b) Scraping
- c) Washing
- d) Sanitizing

C 10) What is the proper method for cleaning and sanitizing stationary equipment?

- a) Spray with a strong cleaning solution and wipe with a sanitized cloth
- b) Spray with a sanitizing solution, then rinse with clean water and dry
- c) Wash and rinse, then wipe or spray with a chemical-sanitizing solution
- d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution

**Re: Employment Application New Jersey**

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

Thu 1/2/2020 11:04 AM

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

**Employment Application New Jersey**

First Name	Lavon
Last Name	Cooley
E-mail Address	Lavoncooley89@gmail.com
Phone	8624480139
Address	349 ridgewood ave
Unit or Number	2
City, State	NJ
Zip Code	07112
What region(s) are you applying to work within?	New Jersey
Which position(s) are you applying for?	Cook Housekeeper Dishwasher
Are you applying for:	Full-Time
When can you start?	01-03-2020
Can you work overtime?	Yes
How did you hear about us?	Referral Social Media
If you were referred, please tell us by whom:	N/A
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 Piscataway High School

City & State Piscataway

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

Are you currently  
employed? No

Can we contact your current employer?	Yes
Name and Address of Employer	Guckenheimer
Type of Business	kitchen
Phone Number	N/A
Your Position & Duties	deli/ line cook
Date of Employment (from/to):	july 08-march19
Reason for Leaving	layed off
Still Employed:	No
Name and Address of Employer	seasons 52
Type of Business	kitchen
Your Position & Duties	grill cook
Date of Employment (from/to):	jan 16- may 18
Still Employed:	No
First Name	mike
Last Name	manzo
E-mail Address	N/A@gmail.com
Phone	7325868363
Relationship:	boss
Years Acquainted:	2
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	(Checked box indicates acknowledgement)

misstatement or 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.

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

(Checked box indicates acknowledgement)

(Checked box indicates acknowledgement)

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 an at-will employer. I (Checked box indicates acknowledgement)

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): Lavon Cooley

Date: 01-02-2020

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