

# Interview Note Sheet

Cook

Applicant Information	
Name: <del>Amanda Devine</del> Lavon Cooley	Interviewer: Amanda Devine
Date: 1/2/2020	Rate of Pay: \$13, \$14 →
Position (s) Applied for: Dish & Cook.	Referred by:

Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	23/40	57%	Cashier	/10	%
Dishwasher	9/10	90%	Housekeeping	/16	%

Full-Time

Part-Time

Reliability / Experience / Interview / Job Description			
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:
	"8/10"	"mixed up diced food & had to start over"	<ul style="list-style-type: none"> <li>Gluckenheimer (line cook)</li> <li>Seasons 52 (Grill cook)</li> </ul>

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

Transportation	Regions / Availability / Work
Public	newark, nj. max travel: 1 hour.
Consignments (if any)	Availability
	open Can start ASAP.
Uniforms Owned	Acrobat Academy
<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:	<input type="checkbox"/> Lead Academy
Consignments (if any)	Other (if any) / Signatures

# Interview Note Sheet

## Dishwasher

Applicant Information					
Name:			Interviewer:		
Date:			Rate of Pay:		
Position (s) Applied for:			Referred by:		

  

Test Scores						Seeking:
Server	/35	%	Bartender	/30	%	
Prep Cook	/15	%	Barista	/10	%	
Grill Cook	/40	%	Cashier	/10	%	
Dishwasher	/10	%	Housekeeping	/16	%	

Relevant Experience & Summary of Strengths			
Total of _____ Experience in Food Service/Hospitality			
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: _____																
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Other Languages Spoken:																

# Lavon Cooley

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

## Education

ASA College – Manhattan, NY

- Bachelor's Degree in Nursing

February 2017-Present

Piscataway High-School – Piscataway, NJ

- Diploma

September 2005-June 2009

## Professional Experience

Guckenheimer – Whippany, NJ (Barclay's)

July 2018 – March 2019

Deli/Line Cook

- 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

January 2016 – May 2018

Grill Cook

- 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

August 2014 - June 2015

Janitor

- 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)



Grill Cooks Test

23/40

-17

Multiple Choice Test (1 point each)

- C 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
- C 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
- C 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

57%

## 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**

- 2
- 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

2 20) What temperature should chicken be cooked to?

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

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

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

2 22) What temperature should fish be cooked to?

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

X 23) What is a roux and what is it used for? (2 points)

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

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

- 1.
- 2.
- 3.
- 4.
- 5.

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

X 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
- C 2) While washing dishes by hand, which item should you wear?  
a) Cutting glove  
b) Oven Mitt  
c) Rubber glove  
d) Nothing
- 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

1  
90%

**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 Yes  
transportation to and  
from work?

If hired, can you present  
evidence of your legal Yes  
right to live and work in  
this country?

Are you able to perform  
the essential functions of Yes  
the job for which you are  
applying?

Name of School Piscataway High School

City & State Piscataway

Grade/Degree diploma

Graduated? Yes

Do you have any special  
licenses? (If so, label No  
under "Special")

Are you computer  
literate? (If so, label Yes  
which programs under  
"Special")

Are you proficient with  
Point of Sale systems? (If Yes  
so, label which under  
"Special")

Do you have any  
experience, training, Yes  
qualifications or special  
skills? (If so, label under  
"Special")

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 (Checked box indicates acknowledgement)  
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 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.

(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

(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 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 (Checked box indicates acknowledgement)

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.