

Robert A. Hornyak

20 Maplewood Ave.
Colonia, N.J. 07067
Cell phone- (732) 236-9962
rahornyak1@hotmail.com

To obtain a full-time kitchen position as a Prep Cook/Dishwasher, that will utilize my current abilities in addition to furthering my skills in the culinary field.

Ferraro's, Westfield, N.J.

7/6/18 – Present

I am a Prep Cook, making marinara, meat sauce, and meatball sauce and meatballs. I pound out chicken for various dishes, as well as bread it, and also prepare in flour and egg and cook it for francese for the line. I also pound out chicken for the grill and marinate it in marinade I prepare. I pound out and bread veal chops as well. I also prepare flounder francese for the line.

Bubbas's 33, Parlin, N.J.

4/21/18 – 7/6/18

I started out in cold prep, making sauces, dressings, and salad in bulk. I was then transferred to hot Prep making chili, beef and bean, sauces, bean burgers, smoked and regular wings, cookies and cooking ground sausage and ground chorizo on a flat top in bulk.

Plaza Café, Woodbridge, N.J.

9/21/17 - 1/8/18

I was a Short order Cook, cooking eggs, omelettes, and breakfast sandwich ingredients; as well as lunch sandwich ingredients. on a flat top grill, and working a small fryer for mozzarella stick , French fries, hash browns and frozen chicken patties.

Darby Road Public House, Scotch Plains, N.J.

5/1/17 - Present

I was a Prep Cook, performing line set up as well as preparing dressings, sauces and cutting vegetables and making mashed potatoes. I organize and clean the walk-in and freezer, as well as receive orders and stock the shelves. I was also performing as a Garde Manger when the employee covering the spot was late, quite often. I was never trained on their salad and dessert set ups, but they expected me to perform as if I was.

Harvest Restaurant Group, Morris Plains, N.J.

12/22/15 – 4/30/17

Started out as a Prep cook preparing vegetables, starches and proteins for the line. I Moved up to Garde Manger plating salads and desserts, as well as cooking items for the salad prep station, making mozzarella, and making and baking off focaccia bread.

I was transferred to Roots steakhouse in Summit N.J. to help cover a Prep position, and gain speed for 2 weeks.

I was transferred to Urban Table in Morristown to cover another Prep position temporarily, until Addam's Tavern in Westfield opens November 2016. Started working at Addams Tavern November 7, 2016 as a Prep Cook and Steward.

Queen's Reserve Treats, Tenafly, N.J.

12/9/14 – 3/5/15

Started my own business making handmade all natural authentic French style mousse cheesecakes, dark chocolate ganache truffles, dark chocolate - covered bacon and mousse cheesecake cannoli. I was the Proprietor and Executive Chef. I produced everything except my business card, brochure, and website design and execution. I decided to close the business after not being able to get a loan to accommodate my quickly growing customer base.

The Knickerbocker Country Club, Tenafly, N.J.

7/25/14 – 12/21/15

Worked in the housekeeping department cleaning bathrooms, function areas, grounds maintenance, and vacuuming while waiting for a kitchen position to open. Started setting up breakfast in The Men's Grille on weekends, and sporadic kitchen prep work since, such as salad and vegetable prep, crème brûlée, slacking frozen meat, shucking oysters and clams, and stocking refrigerators using FIFO method, working the carving station at functions, and plating appetizers..

Merri-Makers Caterers, Edison, N.J. (Laid Off)

6/26/13 – 7/23/14

Worked the Prep Cook position which consisted of me traying, slacking, and preparing fresh and frozen meats, vegetables and fruits, as well as bread products for high profile events such as weddings, corporate functions, and other types of events during the catering season. In November they moved me into a Steward position for frozen food manufacturing, tracking lot numbers, ship dates, and delivery companies as well as segregating food supplies for the kitchen crew;; as well as taking inventory, and stocking using FIFO.

Za Restaurant, Pennington, N.J. (Closed)

3/30/13 - 6/22/13

Worked the Prep/Dish position preparing meats, poultry, shell fish, vegetables and herbs for cooking. I plated salads and desserts, made sandwiches at lunch, washed dishes, and cleaned bathrooms.

Ruby Tuesday- Old Bridge, N.J.

1/16/13 – 3/23/13

Working as a "Line Cook" operating flat grills cooking beef, poultry, shrimp and vegetables, as well as portioning foods for future cooking.

Princeton Windrows - Princeton, N.J. (Laid Off)

8/13/12 - 11/9/12

Worked as a "Prep Cook", preparing meats, vegetables, starches, and fruits, as well as salads, and soups following recipes.

Organized "dry goods" stockroom, and "walk-in" refrigerators.

Worked carving station on buffet.

Assisted in cleaning kitchen at days end; and deep cleaning at weeks end.

(continued)

<u>Promise Culinary Arts School, New Brunswick, N.J.</u> (19 week course through unemployment)	<u>Graduated 09/2012</u>
Learned principles of cooking, including terminology, knife skills and history.	
Completed training & preparation of classic stocks and sauces.	
Extensive coursework in and with various proteins, vegetables, starches, breads, and desserts.	
Program highlights consisted of both classroom instruction, and "hands on" experience, including a two-week externship in a professional kitchen. Completed my Serv-Safe certification July 2012, with a score of 92%.	
<u>Sam Ash Music Store - Springfield, N.J.</u> (Laid Off)	<u>07/21/11 - 06/02/12</u>
<i>Sales Associate</i>	
<i>Greeter</i>	
<i>Customer Service</i>	
<u>Washington Crossing National Cemetery - Newtown, Pa.</u> (60 Day Temp. Job)	<u>10/25/10 - 12/22/10</u>
Grounds maintenance	
Headstone setting	
Casket and cremation interment	
Heavy equipment operation	
<u>A&M Industrial Supply – Rahway, N.J.</u> (Laid Off)	<u>02/01 – 11/09</u>
<i>Procurement</i>	
<i>Inventory Management</i>	
<i>Key holder</i>	
Front counter, customer service representative.	
<i>Warehouse- shipping, receiving, stocking, picking, and packing experience.</i>	
<i>Hose assembly/testing.</i>	
<i>Gauge filling.</i>	
<i>Technical Calibration</i>	
<i>Emergency delivery of goods.</i>	
<u>David Queller & Co. - Kenilworth, N.J.</u>	<u>07/95 – 12/00</u>
<i>Procurement</i>	
<i>Sales</i>	
<i>Inventory Management</i>	
Front counter, customer service representative.	
<i>Warehouse- shipping, receiving, stocking, picking, and packing experience.</i>	
<u>Bed, Bath, and Beyond – Springfield, N.J.</u>	<u>1989 - 1994</u>
<i>Merchandising</i>	
<i>Warehouse- shipping, receiving, stocking, picking, and packing experience.</i>	
<i>UPC label printing and application to goods for a 30,000 sq. ft. store; achieving 98% accuracy within 1 year.</i>	
<i>Cashier.</i>	
<u>Wagner College – Staten Island, N.Y.</u>	<u>09/1982 - 08/1986</u>
B.S. Degree in Business Administration/Economics	

References furnished upon request

Robert A. Hornyak
20 Maplewood Avenue
Colonia, N.J. 07067
Cell Phone: (732) 236-9962
Email: rahornyak1@hotmail.com

Date: 1/8/2020

To whom it may concern:

My qualifications, as indicated in the enclosed resume, are of a Prep Cook. I am a hard worker, and believe quality ingredients, and consistency in execution yield a quality product that keeps guests coming back for more. My recent experiences in the culinary field as a Servsafe certified Prep Cook, as well as being cross-trained in the Steward position, may possibly be a help to you in the future, if you choose to hire me. That being said, I look forward to meeting with you at your earliest convenience to discuss employment opportunities with you.

Thank you for your kind attention

Best Regards,

Robert A. Hornyak

Interview Note Sheet

Cook

Applicant Information					
Name: <u>Robert Honeycutt</u>			Interviewer: <u>Jo Birk</u>		
Date: <u>11/18/2020</u>			Rate of Pay: <u>\$14</u>		
Position(s) Applied for: <u>Prep Cook</u>			Referred by: <u>Craigslist</u>		

Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	<u>17</u> <u>20</u>	<u>85</u> %	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Full-Time

Part-Time

Relevant Experience & Summary of Qualifications			
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:
• Warehouse - lost job • culinary school Promise Culinary School	• Good	Sauces - burnt, scrapped it remade it Do NOT scrape!	metel photographer wife is nurse

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

Transportation	Regions Available to work
Has own vehicle	max travel up to 20 min.
Certifications (if any)	Availability
Serv-Safe.	m-F Am mon-Tues (open)
Uniforms Desired	Required Materials
<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:	<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
	Other Handshakes/Special
	<input type="checkbox"/> Acrobat Academy <input type="checkbox"/> Lead Academy



Case Verification Number: 2020029212419HG

Report prepared: 01/29/2020

Company Information

Company ID: 139349

Company Name: Acrobat Outsourcing

Client Company ID: 139349

Client Company Name: Acrobat Outsourcing

Employee Information

Name: Robert Hornyak

Date of Birth: 08/10/1964

U.S. Social Security Number: ***-**-0508

Employee's First Day of Employment: 01/29/2020

Citizenship Status: U.S. Citizen

Document Information

List B Document: Driver's license or ID card issued by a U.S. state or outlying possession

Document Subtype: Driver's License

Document Number: *****8642

Expiration Date: 08/10/2023

State: New Jersey

List C Document: Social Security Card

Case Information

Case Status: Closed

Case Submitted By: Josephine Paik

Current Case Result: Employment Authorized

Reason for Closure: Employment Authorized Auto Close

Re: Employment Application New Jersey

JotForm <noreply@jotform.com>

Wed 01/09/2020 1:16 PM

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

Employment Application New Jersey

First Name	Robert
Last Name	Hornjak
E-mail Address	rahornjak1@hotmail.com
Phone	732 236 9962
Address	Maplewood Avenue
Unit or Number	26
City, State	Colonia
Zip Code	07067
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?	01/20/2020
Can you work overtime?	Yes
How did you hear about us?	Craigslist
What days/times can you work? Select all that apply:	Monday AM Monday PM Tuesday AM Tuesday PM Wednesday AM Thursday AM Friday AM
Do you have any planned vacations or extended leave in the next 12 months? (If no, leave blank)	yes - 1 week usually in October or November

Have you ever applied to or worked for The Service 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

Wagner College

City & State

Staten Island, New York

Grade/Degree

B.S. Business Admin/Economics

Graduated?

No

Do you have any special licenses? (If so, label under "Special")

Yes

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

No

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

No

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

Yes

Special:

Servsafe Trained and licensed

Are you currently employed?

Yes

Can we contact your current employer?

Yes

Name and Address of

Ferraro's

Employer 14 Elm Street, Westfield, MA
Type of Business Restaurant
Phone Number 906-232-1105
Your Position & Duties Prep Cook
I make marinara, meat sauce and meatballs, weigh them, and pound chicken and veal, bread chicken, veal, francese chicken and flounder, make marinade, have knife skills, I chop vegetables for mire poix.
Date of Employment (from/to) 7/6/16 to present
Reason for Leaving I haven't left yet, I have been there for 1 1/2 years, and haven't received a review, no complaints, yet, no review, so, I'm covering myself just in case.
Still Employed: Yes
First Name Rod
Last Name Clement
E-mail Address rod@gmail.com
Phone 201-953-1931
Relationship: former boss
Years Acquainted: 7
First Name Joe
Last Name Masucci
Phone 973-896-5243
Relationship: former boss
Years Acquainted: 4
First Name Jason
Last Name Sainer
Phone 906-230-6177
Relationship: Former boss
Years Acquainted: 8
I hereby certify that I have not knowingly withheld any information that might adversely (Checked box indicates acknowledgement)

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.

I hereby authorize (Checked box indicates acknowledgement) Acrobot 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

Prep Cooks Test

Score / 20

Multiple Choice (1 point each)

d 1) A gallon is equal to _____ounces
 a. 56
 b. 145
 c. 32
 d. 128 → 3

c 2) Mesclun are what type of vegetable?
 a. Roots
 b. Beans
 c. Salad Greens → 7/20
 d. Spices

b 3) What does the term braise mean?
 a. Sear quickly on both sides
 b. Slowly cook in covered pan with little liquid → 85%

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 → 165
 c. 175 degrees F
 d. 185 degrees F

a 5) How do you blanche 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

c 6) Which of the following ingredients would you pack before measuring?
 a. Olive Oil
 b. Salt
 c. Brown Sugar → 6
 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 → 4
 d. 5 hours

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, b, c 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

b 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

b 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

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

Q

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) ~~mince~~ chop: to cut into very small pieces when uniformity of size and shape is not important.