

ACROBAT OUTSOURCING

TSC GROUP

Andrew Carlson

Taborca ID: 55728

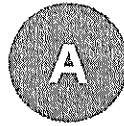
Date of Hire: 1/18/20

Date of Re-Act: / /

| | |
|---|---|
| <input type="checkbox"/> E-verify | <input type="checkbox"/> New Hire List (All fields) |
| <input type="checkbox"/> Hire Right EE | <input type="checkbox"/> Check Taborca Profile (All fields) |
| <input type="checkbox"/> Hire Right Internal (upload any list A docs) | <input type="checkbox"/> Upload Resume and Skills Tests (one doc) |
| <input type="checkbox"/> Notice to Employee Completed | <input type="checkbox"/> Upload Food Handler's Card |
| <input type="checkbox"/> Added to Orientation Time Sheet | <input type="checkbox"/> Presented |
| <input type="checkbox"/> Background Check | <input type="checkbox"/> Emailed |

Re Act employee set up (See Re Act Process for more detail)

- File and I9 pulled (new one created/done in Hire Right if old ones are gone)
- Re-Act onboarding
- Check for skills tests, app, FHC, and resume (get new app, new resume if hired more than 1 year ago)
- Complete Notice to Employee with updated pay if necessary
- Verify pay option
- Run new BGC if more than 1 year since last shift worked
- New orientation/place on time sheet if it's been over a year since last shift
- New Hire List it's been over a year since last shift
- Delete employee from the INA/TER spreadsheet if they are on it



ANDREW CARLSON

Carteret, NJ 07008

ajaybritt732@gmail.com

(732) 8501570

Authorized to work in the US for any employer

WORK EXPERIENCE

Food Service Worker

Shop Rite. - Carteret, NJ

September 2018 to Present

- Prepare awesome meals for our customers.
- Weigh, measure, mix and prep ingredients according to recipes.
- Steam, grill, boil, bake or fry meats, fish, vegetables, and other ingredients.
- Check food and ingredients for freshness.
- Arrange and garnish dishes.

Cook

Johnny Rockets - Woodbridge, NJ

June 2018 to August 2019

Make burgers, sandwiches, shakes, Philly cheesesteaks

- Seasoned food according to quality standards
- Prepped ingredients
- Operated flat-top fryer
- Assured kitchen staff complied with recipes
- Basic kitchen serving duties
- Followed proper safe handling policies
- Expert knowledge of refrigerated temperature guidelines
- Supervised all kitchen procedures
- Maintain all ingredients and equipment inventory
- Trained employees on kitchen procedures

Manager

Pantagis Diner - Edison, NJ

March 2018 to July 2018

Manager duties, ring up customers, handle issues with customers, close for the night

Server

Applebees - Linden, NJ

December 2017 to March 2018

Applebee's

Ring up customers accept cash payments

Cashier

Toys R Us

January 2014 to December 2017

Prep meals do dishes work a fryer and grill

Prep Cook

Pub 1850 - Toms River, NJ

July 2016 to October 2017

Prep meals in the kitchen

sauté vegetables

slice meats

Cashier

Toys R Us - Toms River, NJ

January 2014 to June 2015

Server

Charlie Browns

January 2012 to June 2014

Take guest orders run food

EDUCATION

Associate in Food Services Servesafe

Atlantic Cape Community College - Mays Landing, NJ

September 2015 to September 2017

Associate in General

Ocean County College Liberal Arts and Sciences

June 2015 to September 2016

High school or equivalent

Central Regional High School

June 2010

SKILLS

- Waiter
- Restaurant Server

- Food Prep
- Food Service
- Fast Food
- Busser

Interview Note Sheet

Server

| | | | | | |
|--|--------------------------------------|------------|--------------|------------|---|
| Name: <u>Andrew Carlson</u> | Interviewer: <u>Amanda Devine</u> | | | | |
| Date: <u>1/28/20</u> | Rate of Pay: <u>\$13, \$14, \$14</u> | | | | |
| Position(s) Applied for: <u>Server, dish, prep.</u> | Referred by: <u>Dish Server Prep</u> | | | | |
| <u>Indeed</u> | | | | | |
| Server | <u>26/35</u> | <u>74%</u> | Bartender | <u>/30</u> | % |
| Prep Cook | <u>12/18</u> | <u>60%</u> | Barista | <u>/10</u> | % |
| Grill Cook | <u>1/40</u> | <u>%</u> | Cashier | <u>/10</u> | % |
| Dishwasher | <u>7/10</u> | <u>90%</u> | Housekeeping | <u>/16</u> | % |

Full-Time

Part-Time

| Total of _____ Experience in Food Service/Hospitality | | | |
|---|---|---|--|
| How many customers or tables are you used to serving at one time? How would you re-act if an extra table was added to your section? | How many items can you carry on a tray? Please describe how to pick up a large oval tray. | How is a banquet server different from a regular restaurant server? | Notes: |
| <u>6-7 tables.</u> <u>-Wouldnt be an issue.</u> | <u>5 or 6 items.</u> | <u>Banquet Servers</u> <u>are more</u> <u>upscale.</u> | <u>Shoprite- Food Service</u> <u>Cook- Johnny Rockets.</u> <u>Hotel banquet</u> <u>(Server)</u> |

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

| | | |
|--|--|--|
| <u>Own transportation</u> | | <u>Carterset, nj.</u> <u>May - 200 35-40mins.</u> |
| <u>Open.</u> | | |
| <input checked="" type="checkbox"/> Bistro White | <input type="checkbox"/> Chef Coat | <input type="checkbox"/> Acrobat Academy |
| <input checked="" type="checkbox"/> Black Bistro | <input type="checkbox"/> Chef Pants | <input type="checkbox"/> Lead Academy |
| <input type="checkbox"/> Tuxedo | <input type="checkbox"/> Knives | |
| <input type="checkbox"/> 1/2 Tuxedo | <input checked="" 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: <u>Black</u> <u>polo</u> | <input type="checkbox"/> Cut Glove | |

Interview Note Sheet

| Applicant Information | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|---|-----|---|----------------|--|---|-----------|--|--|--|--|--|--|-----------|---|-----|---|-----------|-----|---|--|---------------------------|---|---------|--|---|------------|-------------------------|-------------------------|---------|-----|--|------------|-----|---|--------------|-----|---|--|--|--|--|----------------|--|--|--|--|--|--|--------------|--|--|-----------|--|--|--|--------------|--|--|------------|--|--|--|--------|--|--|--------|--|--|--|------------|--|--|-------------|--|--|--|------------|--|--|----------------|--|--|--|----------------|--|--|---------|--|--|--|--------|--|--|-----------|--|--|--|-----------------|--|--|--|--|--|--|-----------------|--|--|--|--|--|--|--------------|--|--|--|--|--|--|------------------------|--|--|--|--|--|--|
| Name: | | | Interviewer: | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Date: | | | Rate of Pay: | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Position (s) Applied for: | | | Referred by: | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| Server | /35 | % | Bartender | /30 | % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Prep Cook | /15 | % | Barista | /10 | % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Grill Cook | /40 | % | Cashier | /10 | % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Dishwasher | /10 | % | Housekeeping | /16 | % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| Transportation | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| Availability | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| Black Bistro | | | Chef Pants | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Tuxedo | | | Knives | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1/2 Tuxedo | | | Black Pants | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Black Vest | | | Non-Slip Shoes | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Long Black Tie | | | Bow Tie | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Other: | | | Cut Glove | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Recommendations | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Acrobat Academy | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Lead Academy | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Other Languages Spoken | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

Interview Note Sheet

| Applicant Information | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|---|-----|---|---------------------------|---|------------------------|-------------|--|--|--|--|--|--------|-----|---|-----------|-----|---|-----------|-----|---|---------|-----|---|------------|-----|---|---------|-----|---|------------|-----|---|--------------|-----|---|
| Name: | | | Interviewer: | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Date: | | | Rate of Pay: | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Position (s) Applied for: | | | Referred by: | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <table border="1"> <thead> <tr> <th colspan="6">Test Scores</th> </tr> </thead> <tbody> <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>/40</td> <td>%</td> <td>Cashier</td> <td>/10</td> <td>%</td> </tr> <tr> <td>Dishwasher</td> <td>/10</td> <td>%</td> <td>Housekeeping</td> <td>/16</td> <td>%</td> </tr> </tbody> </table> | | | | | | Test Scores | | | | | | Server | /35 | % | Bartender | /30 | % | Prep Cook | /15 | % | Barista | /10 | % | Grill Cook | /40 | % | Cashier | /10 | % | Dishwasher | /10 | % | Housekeeping | /16 | % |
| Test Scores | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Server | /35 | % | Bartender | /30 | % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Prep Cook | /15 | % | Barista | /10 | % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Grill Cook | /40 | % | Cashier | /10 | % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Dishwasher | /10 | % | Housekeeping | /16 | % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Seeking: | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Full-Time | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Part-Time | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Relevant Experience (8. Information for Interview) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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? | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| "Culinary School." | | "Pretty good." | | "Double recipe, if added to much, would double everything to fix." | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Notes: | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| P.O.S. Experience: Y / N details: _____ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Transportation | | | Regions Available to Work | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Certifications (if any) | | | Availability | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Uniforms Owned | | | Request Information | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Bistro White | | Chef Coat | Acrobat Academy | | Other Languages Spoken | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Black Bistro | | Chef Pants | Lead Academy | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Tuxedo | | Knives | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1/2 Tuxedo | | Black Pants | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Black Vest | | Non-Slip Shoes | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Long Black Tie | | Bow Tie | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Other: | | Cut Glove | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

Re: Employment Application New Jersey

JotForm <noreply@jotform.com>

Mon 1/27/2020 8:06 PM

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

Employment Application New Jersey

| | |
|--|--|
| First Name | Andrew |
| Last Name | Carlson |
| E-mail Address | ajaybritt732@gmail.com |
| Phone | 7328501570 |
| Address | 7 wheeler ave |
| Unit or Number | B |
| City, State | Carteret |
| Zip Code | 07008 |
| What region(s) are you applying to work within? | New Jersey |
| Which position(s) are you applying for? | Cook Server Busser Dishwasher |
| Are you applying for: | Full-Time Part-Time |
| When can you start? | 01-28-2020 |
| 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 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 Companies (TSC) before? No

If hired, would you have reliable means of transportation to and from work? Yes No

If hired, can you present evidence of your legal right to live and work in this country? Yes No

Are you able to perform the essential functions of the job for which you are applying? Yes No

City & State New Jersey

Graduated? Yes

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

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

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

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

Are you currently employed? Yes

| | |
|--|---|
| Can we contact your current employer? | Yes |
| Name and Address of Employer | Shoprite |
| Type of Business | Store |
| Phone Number | 732 |
| Your Position & Duties | Cook |
| Date of Employment (from/to): | 09/2018-01/2020 |
| Reason for Leaving | Difficult management |
| Still Employed: | Yes |
| First Name | Brittney |
| Last Name | Phillip |
| E-mail Address | uberhelpnj@gmail.com |
| Phone | 7328777798 |
| Relationship: | Girlfriend |
| Years Acquainted: | 4 |
| First Name | Justin |
| Last Name | Haunn |
| E-mail Address | blackfrostent@gmail.com |
| Relationship: | Head chief |
| 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 misstatement of material facts on this application | (Checked box indicates acknowledgement) |

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 criminal history, which may be in the files of any

(Checked box indicates acknowledgement)

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

D 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

A 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, chafing 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

A 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

B 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

90%

74%

Multiple Choice

A 1) Food is served on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

B X 2) Drinks are served on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

A 3) Food and drinks are removed on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

B X 4) What part of a glass should you handle at all times?

- a) The stem
- b) The widest part of the glass
- c) The top

D 5) When you are setting a dining room how should you set up your tablecloths?

- a) Neatly and evenly across the tables
- b) The creases should all be going in the same directions
- c) The chairs should be centered and gently touching the table cloth
- d) All of the above

D 6) If you bring the wrong entrée to a guest what should you do?

- a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
- b) Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
- c) Try to convince the guests to eat what you brought them
- d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

Match the Correct Vocabulary

D Scullery

A: Metal buffet device used to keep food warm by heating it over warmed water

E Queen Mary

B: Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)

A Chaffing Dish

C: Used to hold a large tray on the dining floor

G French Passing

D: Area for dirty dishware and glasses

B Russian Service

E: Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

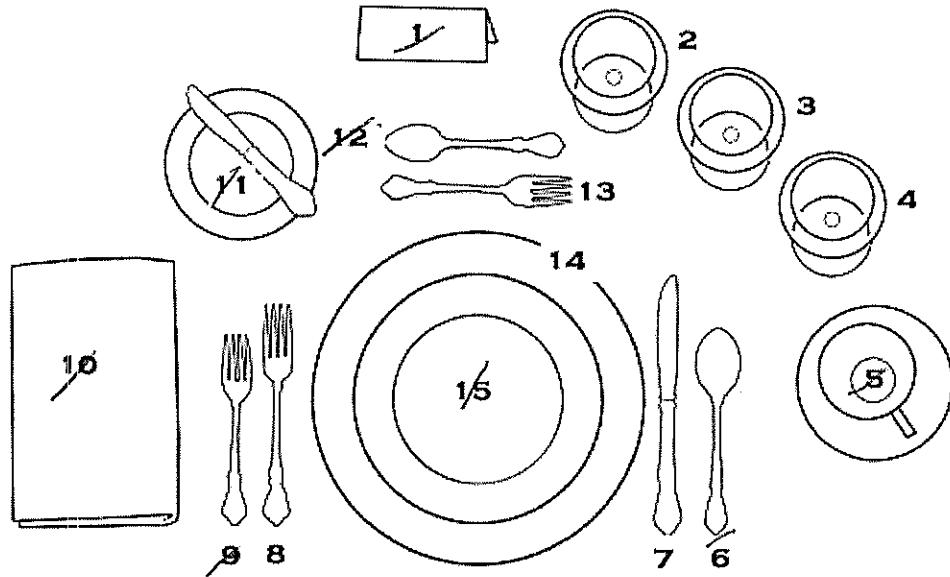
F: Used to open bottles of wine

C Tray Jack

G: Style of dining in which the courses come out one at a time

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

| | | | |
|----------------------------|-----------------------|-----------|------------------------------|
| <u>10</u> | Napkin | <u>8</u> | Dinner Fork |
| <u>11</u> | Bread Plate and Knife | <u>5</u> | Tea or Coffee Cup and Saucer |
| <u>1</u> | Name Place Card | <u>7</u> | Dinner Knife |
| <u>12</u> | Teaspoon | <u>3</u> | Wine Glass (Red) X |
| <u>9</u> | Dessert Fork X | <u>8</u> | Salad Fork X |
| <u>6</u> | Soup Spoon | <u>14</u> | Service Plate |
| <u>15</u> | Salad Plate | <u>3</u> | Wine Glass (White) |
| <u>4</u> <u>1</u> <u>5</u> | Water Glass | | |

Fill in the Blank

- The utensils are placed 6 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Potato (cream & sugar)
- Synchronized service is when: Everything is in order.
- What is generally indicated on the name placard other than the name? Table Number.
- The Protein on a plate is typically served at what hour on the clock? 9 Quarter, 6.
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Notify the kitchen.

Prep Cooks Test

Score 12 / 20

Multiple Choice (1 point each)

A

1) A gallon is equal to ____ ounces

a. 56

b. 145

c. 32

d. 128

A

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 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

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

60%

Prep Cooks Test

D

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

D

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

B

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

B

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