

Interview Note Sheet
Cook

Applicant Information					
Name: <u>Kenneth Bates</u>			Interviewer: <u>Amanda</u>		
Date: <u>2/5/20</u>			Rate of Pay: <u>\$14.00 prep</u>		
Position (s) Applied for: <u>Cook</u>			Referred by: <u>\$15.00 line/gill</u> <u>Indeed.</u>		
Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	<u>35</u> /40	<u>87</u> %	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:
☐ 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:
<u>no formal training</u>	<u>"Pretty good!"</u>	<u>"I would start over!"</u>	<u>Rjs Bagels - Cook. Prepare meals.</u>

P.O.S. Experience: <u>Y</u> / <u>N</u> details: _____	
Transportation <u>own transportation.</u>	Regions Available to work: <u>Middlesex, nj.</u> <u>max travel: 30-40mins.</u>
Certifications (if any) 	Availability <u>M-F AM.</u> <u>Can start 2/19/20.</u>
Uniforms Owned: <input type="checkbox"/> Bistro White <input checked="" type="checkbox"/> Chef Coat <input type="checkbox"/> Black Bistro <input checked="" type="checkbox"/> Chef Pants <input type="checkbox"/> Tuxedo <input checked="" type="checkbox"/> Knives <input type="checkbox"/> 1/2 Tuxedo <input checked="" type="checkbox"/> Black Pants <input type="checkbox"/> Black Vest <input 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	Recommendations: <input type="checkbox"/> Acrobat Academy <input type="checkbox"/> Lead Academy
Other Languages Spoken: 	

Kenneth Bates Jr

329 Seneca Ave, Middlesex, NJ, 08846 267-798-5659

Priderock83@outlook.com

Objectives

I am looking for a cook position to utilize my many years of experience in the food industry. I have been cooking for over 15+ years and have a wide variety of experience with cooking and food preparation, such as cooking on a grill making sandwiches and setting up for orders. I also have experience in managing and cleaning up as well.

Experience

Rjs Bagels, Morrisville Pa

2010-present

- Cook
- Food preparation
- Housekeeping
- Manager

Rite Aid Distribution Center, Fairless Hills Pa

2010-2012

- Picker
 - Pulling merchandise
 - Packing merchandise
- Shipper
 - Removing merchandise from line
 - Stacking and Wrapping
 - Using pallet jacks to load trucks
 - Worked in Pharmacy section
 - Ran the tower
 - Transported merchandise to Dump

Education

Morrisville Middle-Senior High

2002

Skills

- Multi-tasking

- Retail experience
- Cashier experience
- Food handling
- Customer service
- Machine operator(pallet jack)
- Works well under pressure

2/2/20 @ 9:31pm
Cook.

Interview

2/5/20 @ 2:30pm

Kenneth Bates

Middlesex, NJ 08846

priderock834_ysx@indeedemail.com

267-798-5659

Priderock83@outlook.Com.

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Authorized to work in the US for any employer

Work Experience

Cook

Rjs Bagels - Morrisville, PA

2010 to Present

- Food preparation
- Housekeeping

Manager

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2010 to 2012

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 - Pulling merchandise
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Re: Employment Application New Jersey

JotForm <noreply@jotform.com>

Tue 2/4/2020 10:35 PM

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

Interview

2/5/20 @ 82:30

Employment Application New Jersey

First Name	Kenneth
Last Name	Bates
E-mail Address	Priderock83@outlook.com
Phone	2677985659
Address	329 Seneca Ave
Unit or Number	329
City, State	Middlesex
Zip Code	08846
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?	02-10-2020
Can you work overtime?	Yes
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
Do you have any planned vacations or extended leave in the next 12 months? (If no, leave blank)	Wedding- 10/10/20 Honeymoon- 10/12/20-10/22/20
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

State age if under 18. If
you are under 18, hire is
subject to verification
that you are of minimum
age to work. NJ

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

Name of School Morrisville Middle/Senior High School

City & State Morrisville, Pa

Grade/Degree High School 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") No

Special: Office

Are you currently
employed? Yes

Can we contact your current employer?	No
Name and Address of Employer	RJs Bagels 107 Makefield Road Yardley, Pa, 19067
Type of Business	bagel shop
Phone Number	2677985659
Your Position & Duties	Manager/Cook Cook Clean Manage Schedules Housekeeping
Date of Employment (from/to):	2010-current
Reason for Leaving	no growth
Still Employed:	Yes
First Name	Heather
Last Name	Lucks
E-mail Address	heatherluck9293@gmail.com
Phone	267-239-7922
Relationship:	Manager
Years Acquainted:	2
First Name	Meghan
Last Name	Horn
Phone	267-566-8575
Relationship:	friend
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,	(Checked box indicates acknowledgement)

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 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

(Checked box indicates acknowledgement)

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.

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 (Checked box indicates acknowledgement)

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):

Kenneth Bates Jr

Date:

02-05-2020

Please Attach Resume
Below

Ken Bates Resume 2020(cooking).docx

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

Grill Cooks Test

35 / 40

Multiple Choice Test (1 point each)

-5
87%

- A 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
- 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
- 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



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
- 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
- D 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
- 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

- B
- 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)

Thickening Sauce.

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

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

Prevent food from sticking.

27) What are the ingredients in Hollandaise sauce? (5 points)

lemon juice, water, salt pepper, egg, butter.