

Interview Note Sheet
Cook

Applicant Information	
Name: <u>Ryan Sodomini</u>	Interviewer: <u>Amanda</u>
Date: <u>2/6/20</u>	Rate of Pay: <u>\$15 an hour.</u>
Position (s) Applied for: <u>Cook</u>	Referred by: <u>referral.</u>

Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	<u>38</u> /40	<u>75</u> %	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

☒ **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>Mercer County Center.</u>	<u>"Pretty good"</u>	<u>"heat control, I learned from mistakes"</u>	<u>-Crave events - Chef</u> <u>-Sal de Forter - Chef</u> <u>-Cattani - Chef</u>

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

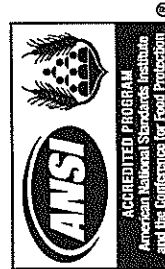
Transportation	Regions Available to work:																
<u>own Trans.</u>	<u>West Trenton</u>																
	<u>max travel: 40mins - 1 hour.</u>																
Certifications (if any)	Availability																
	<u>open</u>																
	<u>Can Start ASAP.</u>																
Uniforms Owned	Recommendations:																
<table style="width:100%; border-collapse: collapse;"> <tr><td><input type="checkbox"/> Bistro White</td><td><input checked="" type="checkbox"/> Chef Coat</td></tr> <tr><td><input type="checkbox"/> Black Bistro</td><td><input checked="" type="checkbox"/> Chef Pants</td></tr> <tr><td><input type="checkbox"/> Tuxedo</td><td><input checked="" type="checkbox"/> Knives</td></tr> <tr><td><input type="checkbox"/> 1/2 Tuxedo</td><td><input type="checkbox"/> Black Pants</td></tr> <tr><td><input type="checkbox"/> Black Vest</td><td><input checked="" type="checkbox"/> Non-Slip Shoes</td></tr> <tr><td><input type="checkbox"/> Long Black Tie</td><td><input type="checkbox"/> Bow Tie</td></tr> <tr><td><input type="checkbox"/> Other:</td><td><input type="checkbox"/> Cut Glove</td></tr> </table>	<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 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:	<input type="checkbox"/> Cut Glove	<table style="width:100%; border-collapse: collapse;"> <tr><td style="border-bottom: 1px solid black;">Acrobat Academy</td></tr> <tr><td style="border-bottom: 1px solid black;">Lead Academy</td></tr> </table>	Acrobat Academy	Lead Academy
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Acrobat Academy																	
Lead Academy																	
Other Languages Spoken:																	



ServSafe® CERTIFICATION

RYAN SODOMIN

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)—Conference for Food Protection (CFP).



#0655

5420
EXAM FORM NUMBER

3/20/2019
DATE OF EXAMINATION
Local laws apply. Check for recertification requirements.

3/20/2024
DATE OF EXPIRATION

Sherman L Brown

Sherman L Brown
Executive Director
Association Solutions



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Contact us with questions at 233 S. Wacker Drive, Suite 3600, Chicago, IL 60606-6383 or ServSafe@restaurant.org.

Grill Cooks Test

88/40
- 2

95%

Multiple Choice Test (1 point each)

- B 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
- A 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

Special:	Serv-safe certified during my time in vocational school, competed in various competitions including Skills USA and Prostart USA
Are you currently employed?	Yes
Can we contact your current employer?	Yes
Name and Address of Employer	Crave events group
Type of Business	Company
Phone Number	7323725684
Your Position & Duties	Catering chef, cook and prepare food for wedding, parties, social events
Date of Employment (from/to):	07-03-2019 to present
Reason for Leaving	Still employed
Still Employed:	Yes
Name and Address of Employer	Sal De fortes
Type of Business	restaurant
Phone Number	6094060123
Your Position & Duties	line cook, salad station, dish, prepared food for catering orders
Date of Employment (from/to):	02-20-2019-06-30-2019
Reason for Leaving	offered the opportunity to work at Crave events group
Still Employed:	No
First Name	James
Last Name	Graham
E-mail Address	James@Craveeventsgroup.com
Phone	7323725684
Relationship:	Boss
Years Acquainted:	8mo
First Name	Joseph

Last Name	Desrivieres
E-mail Address	jdesrivieres01@gmail.com
Phone	9089432347
Relationship:	coworker
Years Acquainted:	8mo

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 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.

(Checked box indicates acknowledgement)

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

(Checked box indicates acknowledgement)

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 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. (Checked box indicates acknowledgement)

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, and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date. (Checked box indicates acknowledgement)

Acrobat Outsourcing is an at-will employer. I understand that nothing contained in the application, or conveyed (Checked box indicates acknowledgement)

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):

Ryan Sodomini

Date:

02-04-2020

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

C-(609)540-8629

H-(609)883-2356

Ryan Sodomini

SKILLS

Proficient Knowledge of Culinary Arts. Close Attention to detail. Quality Multi-Tasker. Advanced knife skills. Calm under pressure. Punctual, Accountable, and Responsible. Understanding of Safe food handling provided by Serv-Safe.

EXPERIENCE

Crave Events Group/Landmark Hospitality, 537 N Ave Plainfield NJ-Chef

July 3 2019 - present

- Cook and prepare food for various weddings, parties, social events
- Ran Grill room at Neshanic Valley golf course, carried out parties, and events at location
- Presents recipes available for menus

Sal De Fortes, 1400 Parkway Ave Ewing NJ - Chef

Feb 20 2018 - June 30 2019

- Ran Salad station/presented weekly specials
- Ran Saute/grill station
- Prepared for and services for weekly catering
- Cooked high capacity for weekly parties

Cattani Catering & Kitchen, 1569 Parkway Ave Ewing NJ - Chef

Aug 15 2016 - Feb 1 2018

- Ran Salad station, saute station
- Gave ideas for specials, menu items
- Drove weekly, multiple times to Restaurant Depot
- Delivered catering orders/served at parties

Deanna's, 56 N franklin Ave Lambertville - Sous Chef

May 8 2015 - Aug 9 2016

- Prepared Appetizers and salads
- Presented new dishes for weekly specials
- Picked up produce, other items needs for specials
- Shucked oysters/clams for raw bar/High capacity

EDUCATION

Mercer Vo Tech Sypek Center, 113 Bull Run rd Pennington NJ - Certificate

Sep 9 2014 - June 15 2015, 113 bull run rd

Received Serv Safe certificate. Studied culinary arts under Chef Scott Engle. Participated in Skills USA, and Prostart gaining awards in both.