

Interview Note Sheet
Cook

Name: Salvatore Civita		Interviewer: Amanda Devine.																															
Date: 21/01/20	Rate of Pay: \$15 an hour.																																
Position(s) Applied for: Cook.		Referred by: craigslist.																															
<table border="1"> <thead> <tr> <th colspan="6">Last 500 jobs</th> </tr> <tr> <th>Server</th> <th>/35</th> <th>%</th> <th>Bartender</th> <th>/30</th> <th>%</th> </tr> </thead> <tbody> <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>35/40</td> <td>87%</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>				Last 500 jobs						Server	/35	%	Bartender	/30	%	Prep Cook	/15	%	Barista	/10	%	Grill Cook	35/40	87%	Cashier	/10	%	Dishwasher	/10	%	Housekeeping	/16	%
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<input checked="" type="radio"/> Full-Time <input type="radio"/> Part-Time																																	

Relevant Experience (e.g. Substitute for, Supervisor of, etc.)			
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:
none.	"good".	"made Sauce and it wasn't good, So I Started over!"	Care one - Cook. Steakhouse madison square (Cook).

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

Transportation
Own Transportation.

Reasons Available to Work
Sash Plaintiff.

Certifications (if any)

Availability
Mon - Tuesday AM Wed - Sunday - After 3pm.

Uniforms Owned	
<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 checked="" type="checkbox"/> Chef Coat <input type="checkbox"/> Chef Pants <input type="checkbox"/> Knives <input checked="" type="checkbox"/> Black Pants <input checked="" type="checkbox"/> Non-Slip Shoes <input type="checkbox"/> Bow Tie <input type="checkbox"/> Cut Glove

Recent Academies	Other Learning Materials
<input type="checkbox"/> Acrobat Academy <input type="checkbox"/> Lead Academy	

Grill Cooks Test

35/40
1-5Multiple 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

X 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

X 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

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

B 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

A 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

~~N~~ 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)

equal parts flour & clarified butter
it is used to thicken soups, sauces, gravy or

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

Melt down butter at low temperature
while straining the fat off the top until
clarified

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

1. Hollandaise
2. Bechamel
3. Mornay
4. Béchamel
5. -

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

oiling the grill getting the grill hot enough so the
product doesn't stick to the grill

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

egg yolk, clarified butter, lemon juice
Tabasco salt + pepper

 Experience

cook/supervisor

care one at the highlands

April, 2007 — Current

cook at a 120 bed nursing&rehab facility serve safe certified and supervise dietary staff.

 Education

Curtis high school

diploma, home economics, June, 1987

LaGuardia community college

dietary managers program certificate, dietary manger, May, 1997

Re: Employment Application New Jersey

JotForm <noreply@jotform.com>

Thu 2/6/2020 3:26 PM

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

Employment Application New Jersey

First Name	salvatore
Last Name	ciulla
E-mail Address	salvatoreciulla71@gmail.com
Phone	7328950782
Address	210christopher
Unit or Number	na
City, State	South Plainfield, Nj
Zip Code	07080
What region(s) are you applying to work within?	New Jersey
Which position(s) are you applying for?	Cook
Are you applying for:	Part-Time
When can you start?	02-10-2020
Can you work overtime?	Yes
How did you hear about us?	Craigslist
What days/times can you work? Select all that apply:	Monday AM Tuesday AM
Are you able to perform the essential functions of the job for which you are applying?	Yes
Name of School	na
City & State	na
Grade/Degree	na

Do you have <input checked="" type="checkbox"/> special licenses? (If so, label under "Special")	No
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
Are you currently employed?	Yes
Can we contact your current employer?	No
Name and Address of Employer	careone at the highlands 1350 inman avenue edison nj
Type of Business	nursing and rehab facility
Phone Number	732 7547100
Your Position & Duties	cook/supervisor
Date of Employment (from/to):	april 2007 to present
Reason for Leaving	still employed
Still Employed:	Yes
First Name	na
Last Name	na
E-mail Address	na@gmail.com
Phone	na
Relationship:	na
Years Acquainted:	na
I hereby certify that I have not knowingly withheld any information	(Checked box indicates acknowledgement)

affect my chances for employment a. . 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 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

(Checked box indicates acknowledgement)

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, (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

(Checked box indicates acknowledgement)

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): salvatore ciulla

Date: 02-06-2020

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