

Interview Note Sheet

Cook

Applicant Information	
Name: William Barbee	Interviewer: Amanda Devine
Date: 2/7/20	Rate of Pay: \$15 an hour.
Position (s) Applied for: Cook.	Referred by: Indeed.

Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	39/40	97%	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:
Food & Beverage management.	"they're nice"	"Start over" or use it for something else."	- Buffalo WW (Server) - Madewells (Souschef) - French Town Inn (line cook)

P.O.S. Experience: Y / N details:																	
<div>Transportation</div> own transportation.	<div>Regions Available to work:</div> Flemington, NJ. max travel: 40mins.																
<div>Certifications (if any)</div>	<div>Availability</div> Open.																
<div>Uniforms Owned:</div> <table border="0"> <tr> <td><input type="checkbox"/> Bistro White</td> <td><input type="checkbox"/> Chef Coat</td> </tr> <tr> <td><input type="checkbox"/> Black Bistro</td> <td><input type="checkbox"/> Chef Pants</td> </tr> <tr> <td><input type="checkbox"/> Tuxedo</td> <td><input 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 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 type="checkbox"/> Chef Coat	<input type="checkbox"/> Black Bistro	<input type="checkbox"/> Chef Pants	<input type="checkbox"/> Tuxedo	<input type="checkbox"/> Knives	<input type="checkbox"/> 1/2 Tuxedo	<input 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	<div>Recommendations:</div> <table border="0"> <tr> <td><input type="checkbox"/> Acrobat Academy</td> </tr> <tr> <td><input type="checkbox"/> Lead Academy</td> </tr> </table>	<input type="checkbox"/> Acrobat Academy	<input type="checkbox"/> Lead Academy
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<input type="checkbox"/> Acrobat Academy																	
<input type="checkbox"/> Lead Academy																	
<div>Other Languages Spoken:</div>																	

2/4/20 @ 11:00am.
Cook.

William Barbee

Flemington, NJ

willbarbee8_dug@indeedemail.com

no #, sent CR. 908-442-2357.

Authorized to work in the US for any employer

Will. J. barbee@gmail.com.

Work Experience

11:05am.
Interview
2/5/20 @ 1pm.

rescheduled
for 2/7/20

Server

Buffalo Wild Wings - Flemington, NJ

December 2019 to February 2020

Having exclusively kitchen experience I got began serving to continue learning the general flow of all aspects of a restaurant. Here they trained me all the basics and essentials of being a good server, and in the process got a basic lesson on beer as we were required to be able to make knowledgeable recommendations for the beers on tap. • Handled money

- Bussed tables
- Served meals
- Took food and drink orders

Sous Chef

MadeMeals - Springfield, NJ

September 2017 to January 2020

Once Mademeals had found a new kitchen i was rehired as sous chef. I worked with the head chef creating new dishes for each weeks new menu. In this time i learned a lot about vegan cooking and alternative dietary lifestyles as one of Mademeals focuses was mindful eating. i enjoyed my position there very much, the only reason i left was because of the 1 hour+ commute.

Line Cook

Enjoy Your Party - Flemington, NJ

February 2017 to September 2017

Enjoy your party is a staffing agency for Restaurant staff, while working for them i worked and several corporate locations for Sodexo, I also worked in the catering kitchen of the Nassau Inn a majority of my hours.

Kitchen Assistant

MadeMeals - Flemington, NJ

October 2016 to January 2017

Hired as kitchen assistant for startup meal prep company Mademeals. Tasks included weighing and preparing all raw ingredients, and handling clean up and dish. Reason for leaving was the company leased the kitchen and had to find another one, until then i was laid off.

Line Cook

Frenchtown Inn - Frenchtown, NJ

March 2014 to September 2016

Started on the garde manger station and after about a year started running the station for the rest of my apprenticeship there. While working full time here i completed my required schooling to receive an apprenticeship certificate.

Education

Culinary Arts Apprenticeship in food and beverage management

Raritan Valley Community College - Branchburg, NJ

June 2014 to September 2016

High school or equivalent in Polytech- Food Preparation 1&2

Hunterdon Central High School - Flemington, NJ

September 2010 to June 2014

Skills

- Line cook
- kitchen
- Cooking
- Chef
- Meal Preparation
- Food Service
- Food Preparation Experience
- Food Safety Experience
- Cooking Experience
- Serving Experience
- Restaurant Experience
- fast learner

Certifications and Licenses

ServSafe

Assessments

Food Safety — Highly Proficient

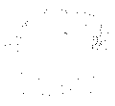
February 2020

Proper food handling, storage, and equipment use for preventing the spread of foodborne illness.

Full results: [https://share.indeedassessments.com/share_to_profile/](https://share.indeedassessments.com/share_to_profile/e7a0e2baa345e78b89b44f99307c24b2eed53dc074545cb7)

e7a0e2baa345e78b89b44f99307c24b2eed53dc074545cb7

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.



Grill Cooks Test

39. / 40

97%

Multiple Choice Test (1 point each)

- 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
- D 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



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
- B 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
- 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 coved, 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)

A thickening mixture made from equal parts fat and flour, used to thicken Veloutés or similar sauces

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

melting butter over low heat for an extended period of time causing the milk solids to sink leaving you with clarified butter which will not burn as fast

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

1. Espagnol (Brown Sauce)
 2. Velouté
 3. Red sauce (marinara)
 4. hollandaise
 5. Bechamel
- cooked with because the solids are no longer present.

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

to scrub clean - then with an oiled rag evenly coat the grills to ensure even cooking and marks

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

Butter, egg yolks, salt, optional - paprika

2/6/2020

Mail - Amanda Devine - Outlook

2/6/20 @ 9:49am. @ 9:49am.

Re: Employment Application New Jersey

JotForm <noreply@jotform.com>

Thu 2/6/2020 9:49 AM

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

Interview
2/17/20 @ 10am.

10:06am.

Employment Application New Jersey

First Name	Ruan
Last Name	Delpont
E-mail Address	ruan.delpont@gmail.com
Phone	8182109484
Address	31 S Woodmont Circle
Unit or Number	31
City, State	NJ
Zip Code	08879
What region(s) are you applying to work within?	New Jersey
Which position(s) are you applying for?	Server
Are you applying for:	Full-Time
When can you start?	03-02-2020
Can you work overtime?	No
How did you hear about us?	Google Craigslist
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)	Visa Renewal in South African July or August, waiting for Confirmation.
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 Grade 12

City & State South Amboy

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") Yes

Special: Banquet Server at Marriott Hotel in Key West, fine dine server in key west at Italian restaurant and current server in Staten Island for last two years.

Are you currently employed?	Yes
Can we contact your current employer?	No
Name and Address of Employer	Z Two Lounge, Staten Island, NY
Type of Business	Restaurant
Phone Number	+1 (718) 356-6800
Your Position & Duties	Server
Date of Employment (from/to):	04/2018 to current
Reason for Leaving	Unfair treatment, not getting all my hours paid on the books.
Still Employed:	Yes
First Name	Chantelle
Last Name	Van Staden
E-mail Address	ruan.delport@gmail.com
Phone	+1 (305) 731-6902
Relationship:	Manager
Years Acquainted:	1
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	(Checked box indicates acknowledgement)

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 federal, state, or local criminal justice and law enforcement agency and

(Checked box indicates acknowledgement)

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, (Checked box indicates acknowledgement)
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): Ruan Delport

Date: 02-07-2020

Please Attach Resume Below [Resume.pdf](#)

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