

# Judea McDonald

Plainsboro, NJ

judeamcdonald5\_b6y@indeedemail.com

609-392-1796.

## Work Experience

### Loading Dock Worker

Clutter - Dayton, OH

Present

### Shift Supervisor

Bobby's Burger Palace - Princeton, NJ

May 2019 to October 2019

grill, fryer, customer service, count drawers, closing/opening, prep, clean.

### Hostess

Olive Garden - Princeton, NJ

May 2019 to July 2019

customer service, answer phone calls, reservations, cater, clean.

### Referee

Buddy Ball - Highland Park, NJ

July 2011 to November 2012

Referee for basketball and soccer

### Wharehouse Lead

Clutter - Cranbury, NJ

September 2019

Scan, lead team, clean docks

### Cashier/Customer Service/Sales Associate/Stocker

Rutgers University Catering

### Line Cook and Prep Cook

Hometown Buffet - Edison, NJ

### Sales Associate and Cashier

AMC Theatres

### Retail Sales Associate

Sports Authority - East Brunswick, NJ

### Cashier/Customer Service

7-Eleven - Monmouth Junction, NJ

### McDonalds Crew Member/Cashier

McDonald's - Edison, NJ

Interview

2/14/20 @ 3pm.

**Cam Counselor**

Camp kiddie keep welll - Edison, NJ

**Coach/ Trainer**

Buddy Ball - Highland Park, NJ

Coach basketball, teach basketball, hold practices

**Education****Some college****Associate in Liberal Arts**

Middlesex County College - Edison, NJ

**Skills**

- Customer Service (5 years)
- Crew Member
- Food Service
- Shift Supervisor (1 year)
- Shift Lead (1 year)
- Team Member
- Key Holder (Less than 1 year)
- Fast Food (5 years)

**Interview Note Sheet**  
**Cook**

Applicant Information	
Name: <u>Judea McDonald</u>	Interviewer: <u>Amber</u>
Date: <u>2/11/20</u>	Rate of Pay: <u>\$15 an hour.</u>
Position (s) Applied for: <u>Cook</u>	Referred by: <u>Indeed.</u>

Test Scores						Seeking:  Full-Time  Part-Time
Server	/35	%	Bartender	/30	%	
Prep Cook	/15	%	Barista	/10	%	
Grill Cook	<u>39/40</u>	<u>97</u> %	Cashier	/10	%	
Dishwasher	/10	%	Housekeeping	/16	%	

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.</u>	<u>"They're really good."</u>	<u>"Prep at bobbys Put too much of an ingredient in &amp; had to level it out"</u>	<u>Acornetown - Prep/line.</u> <u>Bobbys - Cook</u> <u>retro diner - Cook.</u> <u>Wendys - Grill.</u>

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

Transportation	Regions Available to work:
<u>own transportation</u>	<u>Plainsboro, NJ.</u> <u>max travel: 40 mins.</u>
Certifications (if any)	Availability
	<u>open.</u>
Uniforms Owned:	Recommendations:
<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 checked="" type="checkbox"/> Chef Pants <input checked="" 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
	<input type="checkbox"/> Acrobat Academy  <input type="checkbox"/> Lead Academy
	Other Languages Spoken:

## Grill Cooks Test

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### 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
- 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

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## 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
- 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)

Roux is a mixture of butter and flour that's used for a starch thickener 1:1

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

Clarified butter is when you'll be frying something for a long extended amount of time. You melt the butter, once melted continue to heat it until it becomes a gentle boil.

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

1. Tomato
2. Hollandaise
3. Espagnole
4. Veloute
5. Bechamel

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

Heat and oil for the grill is important because it helps keep things from sticking and easier to clean later on.

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

Lemon, egg yolk, melted butter, Salt, Pepper, Tabasco

**Re: Employment Application New Jersey**

JotForm &lt;noreply@jotform.com&gt;

Mon 2/10/2020 11:44 PM

To: HS New Jersey &lt;hsnj@theservicecompanies.com&gt;

**Employment Application New Jersey**

First Name	Judea
Last Name	Mcdonald
E-mail Address	judeamcdonald@yahoo.com
Phone	6095921196
Address	4403 Hunters Glen Dr
Unit or Number	4403
City, State	Plainsboro, NJ
Zip Code	08536
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 Part-Time
When can you start?	02-17-2020
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 Monday PM Tuesday AM Wednesday AM Wednesday PM Saturday AM Saturday PM Sunday AM Sunday PM
Have you ever applied to or worked for The Service	No

Companies (ISC)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

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

Name of School Highland park Highschool- Highschool Diploma  
Middlesex Community College- Some College

City & State Highland Park, New Jersey  
Edison, New Jersey

Grade/Degree 12th grade- Highschool Diploma  
Some college

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") No

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

Special: Microsoft, Ive worked in full service restaurants, on the grill, line cook and prep

Are you currently employed? Yes



Can we contact your current employer?	Yes
Name and Address of Employer	Clutter - Grant Hardy 1065 Cranbury South river Rd
Type of Business	Warehouse
Phone Number	1-866-717-6190
Your Position & Duties	Warehouse Lead, scan items, organize pallets, stock, Clean, lead team.
Date of Employment (from/to):	September 2019/Current
Reason for Leaving	Not enough hours but staying
Still Employed:	Yes
Name and Address of Employer	Bobby Flays Burger Palace -Chris Noto 3535 US-1S Princeton Nj
Type of Business	Restaurant
Phone Number	619-919-0182
Your Position & Duties	Shift Supervisor, Fryer, Grill, beverage station, prep, line cook, server, clean, dishwasher, lead front of the house and back of the house
Date of Employment (from/to):	March 2019/November 2019
Reason for Leaving	Found a better job opportunity
Still Employed:	No
First Name	Chris
Last Name	Noto
E-mail Address	chris.noto@gmail.com
Phone	908-463-4458
Relationship:	General Manager at Bobby Flays restaurant
Years Acquainted:	0-1
First Name	Grant
Last Name	Hardy
E-mail Address	grant.hardy@clutter.com
Phone	866-717-6190
Relationship:	Manager
Years Acquainted:	0-1

First Name Kristina  
Last Name Konini  
E-mail Address kristina.konini@gmail.com  
Phone 732-362-6933  
Relationship: Supervisor  
Years Acquainted: 0-1

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 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

(Checked box indicates acknowledgement)

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.

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, (Checked box indicates acknowledgement) 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 (Checked box indicates acknowledgement) 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 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):

Judea Mcdonald

Date:

02-10-2020

Please Attach Resume  
Below

[AB5E8345-78D5-4404-A7A2-2DA771460CAB.png](#)

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





THE SERVICE  
COMPANIES

SERVICE. ABOVE ALL

**Payroll Deduction Authorization**

I Judea McDonald (Print Name) agree and understand that I will have the amount indicated below deducted from my next paycheck. The uniform(s) will be my property; I do not need to return the uniform(s) to The Service Companies. I understand that The Service Companies - Hospitality Services pays weekly and will deduct from my next pay period.

(Email form to [lasvegas@theservicecompanies.com](mailto:lasvegas@theservicecompanies.com))

(check selections below)

1 One (1) paycheck deduction in the amount of \$20.00 for each required white chef coat

Total of 1 white chef coats at \$20.00 each equals 20 dollars

       One (1) paycheck deduction in the amount of \$10.00 for each required black tie

Total of        black tie at \$10.00 each equals        dollars

       One (1) paycheck deduction in the amount of \$15.00 for each required black vest

Total of        black vest at \$15.00 each equals        dollars

**TOTAL AMOUNT TO BE DEDUCTED FROM NEXT PAYCHECK = \$ 20**

Judea McDonald

Employee Name Printed

E55909

Employee Dayforce ID Number

Judea McDonald

Employee Signature

02/11/2020

Date