

Interview Note Sheet

Cook

Applicant Information					
Name: <u>Gary Purus</u>			Interviewer: <u>Amanda Revilo</u>		
Date: <u>2/20/20</u>			Rate of Pay: <u>\$15</u>		
Position(s) Applied for: <u>Cook</u>			Referred by: <u>Indeed</u>		
Test Scores					
Server	<u>/35</u>	%	Bartender	<u>/30</u>	%
Prep Cook	<u>/15</u>	%	Barista	<u>/10</u>	%
Grill Cook	<u>37/40</u>	<u>92</u> %	Cashier	<u>/10</u>	%
Dishwasher	<u>/10</u>	%	Housekeeping	<u>/16</u>	%
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>Art ins. of Tampa</u>	<u>"pretty good"</u>	<p>"mistakes happen, realize it & adjust it. or Start all over"</p> <ul style="list-style-type: none"> ◦ Stage house - Chef ◦ Ray Tampa - Chef ◦ Came chophouse - Chef. 	

P.O.S. Experience: Y / N details:	
Transportation	
<u>Own Transportation</u>	
Certifications (if any)	
Uniforms Owned	
Bistro White	<input checked="" type="checkbox"/> Chef Coat
Black Bistro	<input checked="" type="checkbox"/> Chef Pants
Tuxedo	<input checked="" type="checkbox"/> Knives
1/2 Tuxedo	<input checked="" type="checkbox"/> Black Pants
Black Vest	<input checked="" type="checkbox"/> Non-Slip Shoes
Long Black Tie	<input checked="" type="checkbox"/> Bow Tie
Other:	<input checked="" type="checkbox"/> Cut Glove
Regions Available to Work	
<u>edison, NJ.</u>	
<u>May travel: 30 mins.</u>	
Availability	
<u>open</u>	
Religious Beliefs	
<u>Acrobat Academy</u>	
Other Languages Spoken	
<u>Lead Academy</u>	

THE SERVICE COMPANIES

SERVICE. ABOVE ALL

Grill Cooks Test

37/40
- 3

Multiple Choice Test (1 point each)

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

2) The recommended temperature for your refrigerator is...

- a) 45°F
- b) 50°F
- c) 40°F
- d) 20°F

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

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

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

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

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

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

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

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

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

12) A gallon is equal to _____ ounces

- a) 56
- b) 145
- c) 32
- d) 128

13) How many cups are in a quart?

- a) 2
- b) 4
- c) 6
- d) 8

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

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

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

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

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?

- Inventory Management (8 years)
- Ordering (8 years)
- Mentoring (10+ years)
- Catering (8 years)
- Cash Management (10+ years)
- Line cook

Awards

General Manager of the year

January 2018

Certifications and Licenses

Food Safety Manager

September 2016 to September 2021

Assessments

Food Safety — Highly Proficient

July 2019

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

Full results: https://share.indeedassessments.com/share_assignment/i7uizheafmqmomuv

Cooking Skills: Basic Food Preparation — Highly Proficient

July 2019

Preparing food, using cooking equipment, and converting ingredient measurements.

Full results: https://share.indeedassessments.com/share_to_profile/4edbc979fd3eaa7284d82e0926e34f5feed53dc074545cb7

Cooking Skills: Basic Food Preparation — Highly Proficient

July 2019

Preparing food, using cooking equipment, and converting ingredient measurements.

Full results: https://share.indeedassessments.com/share_to_profile/42c14d5f74195b663aa8f28563ee12afeed53dc074545cb7

Cooking Skills: Basic Food Preparation — Expert

February 2020

Preparing food, using cooking equipment, and converting ingredient measurements.

Full results: https://share.indeedassessments.com/share_to_profile/747d7899acee7725b3c4e9a12bca4c28eed53dc074545cb7

Supervisory Skills: Motivating & Assessing Employees — Highly Proficient

February 2020

Motivating others to achieve objectives and identifying improvements or corrective actions.

Full results: https://share.indeedassessments.com/share_to_profile/c3836dbe062be1e54da246cb9c3234f7eed53dc074545cb7

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

Publications

caulilini

<https://www.abcactionnews.com/morning-blend/roux-shows-us-how-to-cook-with-caulilini>

May 2019

ABC Morning blend to introduce the new happening vegetable Caulilini

CL Meet the chefs

<https://www.facebook.com/events/417193109102361/permalink/462626107892394?sfns=mo>

June 2019

Some of Tampa Bays highly recognized chefs get together and meet and greet with local food bloggers and local guest.

Tampa bay chefs weight in on the evolution of kitchen culture

<https://www.cltampa.com/food-drink/food-features/article/21072672/tampa-bay-chefs-weigh-in-on-the-evolution-of-kitchen-party-culture>

June 2019

16 local chefs sit at round table to discuss how kitchen culture has changed

Enjoy southern comfort at Roux in South Tampa

<https://www.abcactionnews.com/lifestyle/taste-and-see/enjoy-cajun-and-creole-at-roux-in-south-tampa>

July 2019

ABC taste and see came in to talk everything southern

A Chef With Passion

<https://tampabaygivesremarkableservice.com/>

July 2019

face to face interview with local blogger.

Sanissimo Crackers

<https://www.abcactionnews.com/morning-blend/sanissimo-oven-baked-corn-crackers>

June 2019

Chef Gary Pyrus from Roux restaurant in Tampa stopped by to share a few easy snacks made with oven baked corn crackers from Sanissimo®. Sanissimo crackers are made with four quality ingredients and oven baked for a light, crunchy texture and just the right amount of flavor.

top 5 best spots for southern food

<https://www.wtsp.com/article/life/hoodline/5-best-spots-for-southern-food-in-tampa/611-e4d27650-996a-40df-8270-c215c0731208?fbclid=IwAR3OLwl8MtULwHPD2VbbzXRWH5w8hNBpWM01YwBowlde4T8SMHicu7fX1Z4>

June 2019

voted #2 in tampa bay area

Catering with Roux

https://www.abcactionnews.com/morning-blend/catering-with-roux?fbclid=IwAR1vYW9KGd-9D_DHOpheMpm3twjxaVbHnhxR5DqPcr9UWtwf4bHykotu_N0

June 2019

Additional Information

References:

1. James Knight- 678.480.3454
2. Rob Dauberman- 407.256.3451
3. Cody Tiner- 813.304.8186

Re: Employment Application New Jersey

JotForm <noreply@jotform.com>

Thu 2/20/2020 12:25 PM

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

Employment Application New Jersey

First Name	Gary
Last Name	Pyrus
E-mail Address	chefpyrus@gmail.com
Phone	8133048577
Address	98 Winthrop road
Unit or Number	Na
City, State	Edison nj
Zip Code	08817
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?	02-24-2020
Can you work overtime?	Yes
How did you hear about us?	Craigslist
What days/times can you work? Select all that apply:	Monday AM Monday PM Tuesday AM Tuesday PM Wednesday AM Wednesday PM Thursday AM Thursday PM Friday AM Saturday AM
Have you ever applied to or worked for The Service	No

Companies (TSU) before?

Do you have any friends or relatives working for Acrobat? If so, please let us know who:

No

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

Rahway high school

City & State

Rahway New Jersey

Grade/Degree

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

Are you currently employed?

No

Can we contact your current employer?

Yes

Name and Address of Employer	Stagehouse tavern
Type of Business	Restaurant
Phone Number	Not sure
Your Position & Duties	Executive chef
Date of Employment (from/to):	July 2019
Reason for Leaving	Lack of upper management
Still Employed:	No
Have you ever been fired from a previous place of employment? If yes, please explain:	No
Have you obtained any special skills or abilities as the result of service in the military? If yes, please explain:	No
First Name	Hunter
Last Name	Staggs
E-mail Address	hunters@SamuelsSeafood.com
Phone	9088926559
Relationship:	Work
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	(Checked box indicates acknowledgement)

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.

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

(Checked box indicates acknowledgement)

(Checked box indicates acknowledgement)

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):

Gary pyrus

Date: 02-20-2020

Please Attach Resume
Below Unknown.pdf

You can edit this submission and view all your submissions easily.