

WHITNEY SALVADOR

Available daytime
Hours -> 3/5/20
Thurs 11am

1789 Route 27
Suite 118
Edison, NJ 08817
Mobile: 732-702-0665
Email: wesalvador87@gmail.com

Objective: Maintaining three powerful components for success for all by ensuring a positive experience for all patrons, offering a supportive, reliable role as a team member, and providing a refined comprehensive skill set to match the company's needs.

Highlights of Qualifications:

- Over 10 years of experience in the fields of customer service and hospitality
- Demonstrated application of ideas for strategies to improve betterment of company
- Excellent verbal and written communication skills
- Proficient in the use of Microsoft Word, Excel, Power Point, and Outlook
- Hospitality professional with organizational competence
- POS system handling, cash management and promotional overseer
- Educational and personal advocate for holistic lifestyle regimens

Education:

Blue Ridge School of Herbal Medicine, Asheville, NC

Graduated October 2017

Community Herbalist Certification

Keiser University, Melbourne FL

Graduated November 16th, 2012 with honors

Associates of Science in Massage Therapy

Brevard Community College, Melbourne FL

Graduated December 2009

Associates in Arts - General studies, minor in Business

Satellite High School, Satellite Beach FL

Graduated May 2006

High School Diploma

Midtown Deli & Café
Downtown Jacksonville, FL
Assistant Manager

October 2014 – March 2015

Caring Palms Massage & Reiki
Jacksonville Beach, FL Massage
Therapist

February 2014 - October 2014

The Massage Shoppe
Jacksonville, FL
Massage Therapist

November 2013 – April 2014

Professional Massage Center
Melbourne, FL
Massage Therapist

February 2013 - October 2013

Walgreens
Indialantic and North Melbourne, FL
Photo specialist, beautician, customer
service representative

April 2008 – October 2013

References:
Available upon request

Re: Employment Application New Jersey

JotForm <noreply@jotform.com>

Thu 3/5/2020 11:58 AM

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

Employment Application New Jersey

First Name	Whirney
Last Name	Salvador
E-mail Address	wesalvador87@gmail.com
Phone	9047299487
Address	1789 Rte 27
Unit or Number	Suite 118
City, State	Edison
Zip Code	08817
What region(s) are you applying to work within?	New Jersey
Which position(s) are you applying for?	Cook Server Barista
Are you applying for:	Full-Time Part-Time
When can you start?	03-16-2020
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 Tuesday PM Wednesday AM Wednesday PM Thursday AM Thursday PM Friday AM Friday PM Saturday AM Sunday PM

Do you have any planned vacations or extended leave in the next 12 months? (If no, leave blank)

I will be out of town March 19th - 22nd, and on May 17th - 26th.

Have you ever applied to or worked for The Service Companies (TSC) before?

No

If hired, would you have reliable means of transportation to and from work?

No

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

Keiser University

City & State

Melbourne, FL

Grade/Degree

Associates of Science

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: Proficient in Microsoft Office programs (Word, Excel, Powerpoint). Many years of

POS system training, inventory assistance, and hospitality.

Are you currently employed? Yes

Can we contact your current employer? Yes

Name and Address of Employer FedEx - 6000 Riverside Drive, Keasbey, NJ

Type of Business Shipping

Phone Number 800-463-3339

Your Position & Duties Package Handler

Date of Employment (from/to): December 12th, 2019 - present

Reason for Leaving Still employed

Still Employed: Yes

Name and Address of Employer Counseling & Consulting NJ
125 Donaldson St., Highland Park NJ

Type of Business Counseling Services

Your Position & Duties Personal Assistant - data entry, bank rolling & deposits, file organization, appointment setting

Date of Employment (from/to): May 2019 - present

Still Employed: Yes

Name and Address of Employer Garden of Healing Yoga - 27 Bayard St., New Brunswick, NJ

Type of Business Wellness Center

Your Position & Duties Assistant Manager - inventory; ordering and receiving, hospitality and guest recording, merchandise display planning, proper area sanitation, class instruction

Date of Employment (from/to): May 2019 - October 2019

Reason for Leaving Payroll could no longer provide hours for employment.

Still Employed: No

Have you ever been fired from a previous place of Yes, when I was younger. It was due to mismanagement of time in the work

employment? ☐ yes,
please explain:

environment.

First Name	James
Last Name	Clark
E-mail Address	jcmusicandwellness@gmail.com
Phone	908-616-5716
Relationship:	business partner
Years Acquainted:	2
First Name	Chris
Last Name	Sczabo
E-mail Address	chrisrrt@gmail.com
Relationship:	Photographer
Years Acquainted:	1
First Name	Victoria
Last Name	Angela
E-mail Address	murshida.va@gmail.com
Relationship:	Coach
Years Acquainted:	5

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

(Checked box indicates acknowledgement)

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 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 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. (Checked box indicates acknowledgement)

I hereby acknowledge (Checked box indicates acknowledgement) that I have read and

understand the above
statements.

Applicant Digital
Signature (Type Name): Whitney Salvador

Date: 03-05-2020

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

Interview Note Sheet

Server

Applicant Information	
Name: <u>Whitney Salvador</u>	Interviewer: <u>JO Paik</u>
Date: <u>3/5/20</u>	Rate of Pay: <u>\$15</u>
Position (s) Applied for: <u>Server</u>	Referred by: <u>Craigslist</u>

Test Scores						Seeking:
Server	<u>23</u> / 35	<u>65</u> %	Bartender	/ 30	%	<input type="checkbox"/> Seeking <input type="checkbox"/> Full-Time <input checked="" type="checkbox"/> Part-Time
Prep Cook	/ 15	%	Barista	/ 10	%	
Grill Cook	/ 40	%	Cashier	/ 10	%	
Dishwasher	/ 10	%	Housekeeping	/ 16	%	

Relevant Experience & Summary of Strengths			
Total of _____ Experience in Food Service/Hospitality			
How many customers or tables are you used to serving at one time? How would you re-act if an extra table was added to your section?	How many items can you carry on a tray? Please describe how to pick up a large oval tray.	How is a banquet server different from a regular restaurant server?	Notes:
<u>10 tables of 8 no problem.</u>	<u>4 full table settings above shoulder.</u>	<u>- placement</u> <u>- method of serving</u> <u>- timing</u> <u>- customer service more refined.</u>	<u>- Dore teacher (belly)</u> <u>- Trying to go back to school</u> <u>- writer.</u>

P.O.S. Experience: <u>Y</u> / <u>N</u> details: _____	
Transportation <u>Has own.</u>	Regions Available to work: <u>Edison - 1 hour.</u>
Certifications (if any)	Availability <u>M-F AM</u> <u>Sat AM</u> <u>Open Tues/Weds</u>
Uniforms Owned: <input checked="" type="checkbox"/> Bistro White <input checked="" type="checkbox"/> Black Bistro <input type="checkbox"/> Tuxedo <input type="checkbox"/> 1/2 Tuxedo <input type="checkbox"/> Black Vest <input checked="" type="checkbox"/> Long Black Tie <input type="checkbox"/> Other: _____ <input 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	Recommendations: <input type="checkbox"/> Acrobat Academy <input type="checkbox"/> Lead Academy
Other Languages Spoken:	

Interview Note Sheet

Cook

Applicant Information	
Name: Whitney Salvador	Interviewer: Jo Paik
Date: 3/5/20	Rate of Pay: \$14
Position (s) Applied for: Prep Cook	Referred by: Craiglist

Test Scores						Seeking:
Server	/35	%	Bartender	/30	%	<input type="checkbox"/> Full-Time <input checked="" type="checkbox"/> Part-Time
Prep Cook	14 / 100 70	%	Barista	/10	%	
Grill Cook	/40	%	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:
13-14 years ago. Cook safety Food handling learned at restaurant.	Pretty solid. Cooks regularly.	Added too much spice, added more liquid. Adjusted ingredients. Be careful!	

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

Transportation	Regions Available to work:
Has own.	Edison - 1 Hour
Certifications (if any)	Availability
	M-F AM Sat AM Open Tues/Weds
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 type="checkbox"/> Acrobat Academy <input type="checkbox"/> Lead Academy
Other Languages Spoken:	
<input type="checkbox"/> Chef Coat <input checked="" type="checkbox"/> Chef Pants <input type="checkbox"/> Knives <input type="checkbox"/> Black Pants <input type="checkbox"/> Non-Slip Shoes <input type="checkbox"/> Bow Tie <input type="checkbox"/> Cut Glove	

Multiple Choice (1 point each)

- X 1) A gallon is equal to _____ ounces
- a. 56
 - b. 145
 - c. 32
 - d. 128
- C 2) Mesclun are what type of vegetable?
- a. Roots
 - b. Beans
 - c. Salad Greens
 - d. Spices
- B 3) What does the term braise mean?
- a. Sear quickly on both sides
 - b. Slowly cook in covered pan with little liquid
 - c. Cook on high heat and quickly
 - d. Slowly cook in simmering water
- B 4) At what internal temperature must chicken be cooked so that it is safe to eat?
- a. 155 degrees F
 - b. 165 degrees F
 - c. 175 degrees F
 - d. 185 degrees F
- A 5) How do you blanch vegetables?
- a. Immerse for a short time in boiling water
 - b. Cook lightly in butter over med heat
 - c. Soak in cold water overnight
 - d. Rub with salt before cooking
- C 6) Which of the following ingredients would you pack before measuring?
- a. Olive Oil
 - b. Salt
 - c. Brown Sugar
 - d. White Sugar
- D X 7) What is Al Dente?
- a. Firm but not hard
 - b. Soft to the touch
 - c. Very hard
 - d. Very soft
- A X 8) Food should be left out no more than
- a. 2 hours
 - b. 3 hours
 - c. 4 hours
 - d. 5 hours

-6

14/20

70%

Prep Cooks Test

- A 9) Which is the improper way to thaw frozen food?
- a. In the fridge
 - b. In a sink with cold water
 - ☒ c. On the counter
 - d. In the microwave
- A 10) Which of the following can you use to put out a grease fire?
- a. Baking Soda
 - b. Baking Powder
 - c. Flour
 - d. Water
- B 11) What is the temperature range of the danger zone?
- a. 25-135
 - ☒ b. 40-140
 - c. 50-160
 - d. 30-130
- D 12) Which of the following is listed from smallest to largest?
- a. Dice, chop, mince
 - b. Mince, chop, dice
 - c. Chop, dice, Mince
 - d. Mince, dice, chop
- C 13) Which direction should pan handles be turned while cooking on the stove?
- a. Over the fire at all times
 - b. Turned towards you for better control
 - c. Turned towards the right or left at all times
 - d. Over the countertop at all times
- C 14) When you poach something, you cook it with what?
- a. Noodles
 - b. Vegetables
 - c. Liquid
 - d. Oil
- C 15) Which spoon is used to remove fat from soups and stews?
- a. Basting Spoon
 - ☒ b. Ladle
 - c. Slotted Spoon
 - d. Portion Spoon
- E 16) Which of the following means to cook in a small amount of fat?
- a. Season
 - ☒ b. Sauté
 - c. Broil
 - d. Boil
 - e. Fry

Prep Cooks Test

- A 17) What is a Julien cut?
- a. Food cut into long thin strips, matchstick
 - b. Food cut into long thin strips then turned and cut into a 1/8' dice
 - c. Food diced into finely chopped and uniform pieces
 - d. Cutting and peeling into oblong seven sided football like shapes
- A 18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.
- a. Sweat
 - b. Boil
 - c. Roast
 - d. Grill

Fill-in the Blank (1 point each)

- 19) Salt & Pepper are the basic seasoning ingredients for all savory recipes.
- 20) Chop: to cut into very small pieces when uniformity of size and shape is not important.



THE SERVICE
COMPANIES

SERVICE. ABOVE ALL

Name Whitney Salvador

Servers Test

Score / 35

Multiple Choice

- D 1) Food is served on what side with what hand?
a) On the left side with the left hand
b) On the left side with the right hand
c) On the right side with the left hand
d) On the right side with the right hand
- B 2) Drinks are served on what side with what hand?
a) On the left side with the left hand
b) On the left side with the right hand
c) On the right side with the left hand
d) On the right side with the right hand
- A 3) Food and drinks are removed on what side with what hand?
a) On the left side with the left hand
b) On the left side with the right hand
c) On the right side with the left hand
d) On the right side with the right hand
- A 4) What part of a glass should you handle at all times?
a) The stem
b) The widest part of the glass
c) The top
- D 5) When you are setting a dining room how should you set up your tablecloths?
a) Neatly and evenly across the tables
b) The creases should all be going in the same directions
c) The chairs should be centered and gently touching the table cloth
d) All of the above
- D 6) If you bring the wrong entrée to a guest what should you do?
a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
b) Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
c) Try to convince the guests to eat what you brought them
d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

-12

23 / 35

65%

Match the Correct Vocabulary

- D Scullery
E.G. Queen Mary
A Chaffing Dish
B French Passing
G Russian Service
F Corkscrew
C Tray Jack
- A. Metal buffet device used to keep food warm by heating it over warmed water
B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)
C. Used to hold a large tray on the dining floor
D. Area for dirty dishware and glasses
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
F. Used to open bottles of wine
G. Style of dining in which the courses come out one at a time



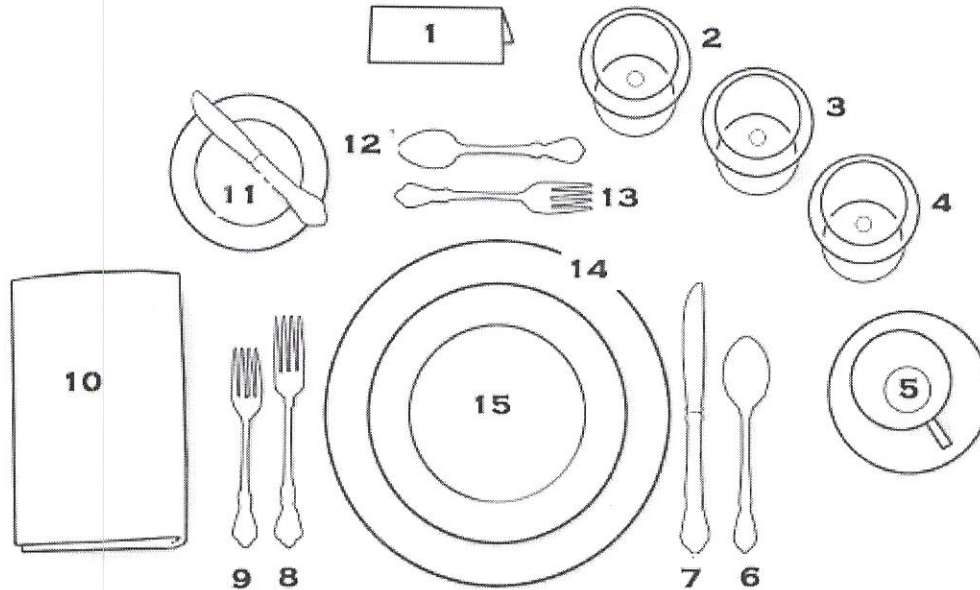
THE SERVICE
COMPANIES

SERVICE. ABOVE ALL

Name Whitney Salvador

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

- | | | | |
|--------------|-----------------------|--------------|------------------------------|
| <u>10</u> | Napkin | <u>8</u> | Dinner Fork |
| <u>11</u> | Bread Plate and Knife | <u>5</u> | Tea or Coffee Cup and Saucer |
| <u>1</u> | Name Place Card | <u>7</u> | Dinner Knife |
| <u>12</u> | Teaspoon | 2 | Wine Glass (Red) |
| <u>13</u> | Dessert Fork | <u>9</u> | Salad Fork |
| <u>6</u> | Soup Spoon | <u>14</u> | Service Plate |
| <u>15</u> | Salad Plate | 3 | Wine Glass (White) |
| 4 | Water Glass | | |

Fill in the Blank

- The utensils are placed six inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream & sugar
- Synchronized service is when: all plates are served at the same time by all servers
- What is generally indicated on the name placard other than the name? Status - doctor, representative
- The Protein on a plate is typically served at what hour on the clock? 7 pm
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Inform the kitchen of allergy/special diet