

*Available daytime  
Hours → 3/5/20  
Thurs 11am*

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## WHITNEY SALVADOR

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

**Education:**

**Blue Ridge School of Herbal Medicine, Asheville, NC**

Graduated October 2017

Community Herbalist Certification

**Keiser University, Melbourne FL**

Graduated November 16<sup>th</sup>, 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 &lt;noreply@jotform.com&gt;

Thu 3/5/2020 11:58 AM

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

**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?

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? If 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.

I hereby acknowledge that I have read and

(Checked box indicates acknowledgement)

(Checked box indicates acknowledgement)

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: Whitney Salvador	Interviewer: JO Park				
Date: 3/5/20	Rate of Pay: \$15				
Position (s) Applied for: Server	Referred by: Craigslist				
Test Scores					
Server	23 / 35	65 %	Bartender	130	%
Prep Cook	115	%	Barista	110	%
Grill Cook	140	%	Cashier	110	%
Dishwasher	110	%	Housekeeping	116	%
Seeking: Full-Time Part-Time					

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?  10 tables of 8 no problem.	How many items can you carry on a tray? Please describe how to pick up a large oval tray.  4 full table settings above shoulder.	How is a banquet server different from a regular restaurant server?  - placement - method of serving - timing - customer service more refined.	Notes:  - Done teacher (Willy) - Trying to go back to school - Writer.

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 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:		Chef Coat Chef Pants Knives <input checked="" type="checkbox"/> Black Pants <input checked="" type="checkbox"/> Non-Slip Shoes <input type="checkbox"/> Bow Tie <input type="checkbox"/> Cut Glove	
		Other Languages Spoken	
		Acrobat Academy  Lead Academy	

# Interview Note Sheet

## Cook

Applicant Information					
Name: Whitney Salvador			Interviewer: Jo Park		
Date: 3/15/20			Rate of Pay: \$14		
Position (s) Applied for: Prep Cook			Referred by: Craigslist		
Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	14 /100	70	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%
<input type="checkbox"/> Seeking <input checked="" type="checkbox"/> Full-Time <input type="checkbox"/> 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:
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	Recruitment/Referral	Other Languages Spoken
Bistro White Black Bistro Tuxedo 1/2 Tuxedo Black Vest Long Black Tie Other:	Chef Coat Chef Pants Knives Black Pants Non-Slip Shoes Bow Tie Cut Glove	
	Acrobat Academy	
	Lead Academy	

Multiple Choice (1 point each)

1) A gallon is equal to \_\_\_\_\_ounces

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

-6

2) Mesclun are what type of vegetable?

- a. Roots
- b. Beans
- c. Salad Greens
- d. Spices

14/20

70%

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

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

5) How do you blanche 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

6) Which of the following ingredients would you pack before measuring?

- a. Olive Oil
- b. Salt
- c. Brown Sugar
- d. White Sugar

7) What is Al Dente?

- a. Firm but not hard
- b. Soft to the touch
- c. Very hard
- d. Very soft

8) Food should be left out no more than

- a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

A

9) Which is the improper way to thaw frozen food?

- In the fridge
- In a sink with cold water
- On the counter
- In the microwave

A

10) Which of the following can you use to put out a grease fire?

- Baking Soda
- Baking Powder
- Flour
- Water

B

11) What is the temperature range of the danger zone?

- 25-135
- 40-140
- 50-160
- 30-130

D

12) Which of the following is listed from smallest to largest?

- Dice, chop, mince
- Mince, chop, dice
- Chop, dice. Mince
- Mince, dice, chop

C

13) Which direction should pan handles be turned while cooking on the stove?

- Over the fire at all times
- Turned towards you for better control
- Turned towards the right or left at all times
- Over the countertop at all times

C

14) When you poach something, you cook it with what?

- Noodles
- Vegetables
- Liquid
- Oil

C

15) Which spoon is used to remove fat from soups and stews

- Basting Spoon
- Ladle
- Slotted Spoon
- Portion Spoon

E

16) Which of the following means to cook in a small amount of fat?

- Season
- Sauté
- Broil
- Boil
- 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.



## Servers Test

### 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 dinning 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%

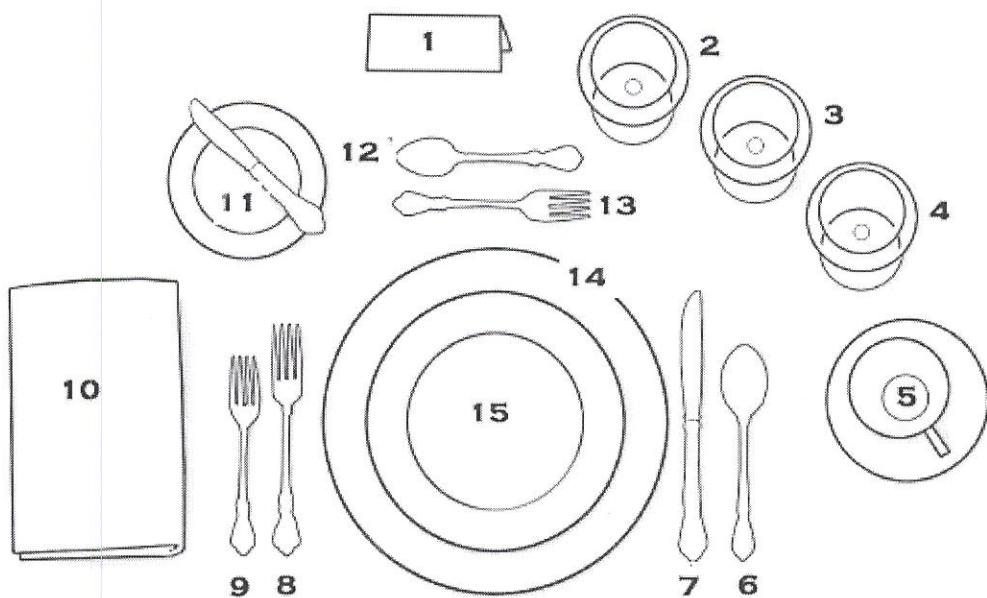
### Match the Correct Vocabulary

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



Servers Test



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	<u>2</u> <del>X</del>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>6</u>	Soup Spoon	<u>14</u> <del>X</del>	Service Plate
<u>15</u>	Salad Plate	<u>3</u> <del>X</del>	Wine Glass (White)
<u>4</u> <del>X</del>	Water Glass		

Fill in the Blank

- The utensils are placed \_\_\_\_\_ inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? \_\_\_\_\_
- Synchronized service is when: \_\_\_\_\_
- What is generally indicated on the name placard other than the name? \_\_\_\_\_
- The Protein on a plate is typically served at what hour on the clock? \_\_\_\_\_
- 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.