

(Cook Page 1 of 2)

NAME: _____

**SUPPLEMENT FOR
COOK**

Instructions: Fill in a **separate form for EACH position** you held which involved solely **quantity cooking**. Be sure to list each change in title or promotion separately. This form may be photocopied or use plain sheets of paper for each additional position.

For maximum credit, be sure the **EACH** quantity cooking position is also listed on the employment page of your application.

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1. Employer's name: _____
Address: _____
 - a. Period employed: from _____(MONTH/Year) to _____(MONTH/Year)
 - b. Indicate your employer's type of establishment (for example: restaurant, hotel, school, hospital, institution, etc.) _____

 2. Title of this cooking position _____
 - a. Period you were employed in this position: from _____(MONTH/Year) to _____(MONTH/Year)
 - b. Average number of hours worked per week _____

 3. Average number of meals you prepared daily (check one):
Less than 100 ; 100 – 199 ; 200 – 299 ; 300 or more

 4. The number and type(s) of people you worked with in preparing and cooking the meals (for example: 1 broiler cook, 1 saute cook, 2 kitchen helpers, etc.) _____

 5. Type of supervision you received (check one):
 Close and constant
 Indirect and occasional
 Worked independently/little or no supervision

 6. List the **names and titles** of your immediate supervisors _____

 7. In this position, did you supervise others on a regular basis in the preparation and cooking of the meals? (check one) Yes No If "Yes,":
 - a. List the number and job titles of workers you supervised (for example: 1 broiler cook, 1 saute cook, 3 salad maker, 1 fry cook, etc.) _____

b. Describe your supervisory duties: _____

If you did not supervise others, skip this question and go on to Question #8.

8. First, check the cooking methods you performed in this position. Second, describe the kinds of foodstuff you typically prepared for each method you checked below.

Frying: _____

Broiling: _____

Boiling: _____

Steaming: _____

Roasting: _____

Braising: _____

Sauteing: _____

Baking (not including pastries, desserts, breads, rolls): _____

Other types. Specify cooking method(s) and foodstuff prepared. _____

9. List the types of major kitchen equipment or appliances you used (for example: steam cooker, meat slicer, Hobart mixer, etc.) _____

I certify that all statements made on this supplemental form are true and complete to the best of my knowledge. I understand and agree that any misrepresentation or omission whenever discovered, is grounds for the denial of or immediate separation from employment.

Signature: _____ Date: _____