

## Interview Note Sheet

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| Applied Information                             |  |
| Name: <u>Cesilia Carrillo</u>                   | Interviewer: <u>Julie</u>                                    |
| Date: <u>01/07/13</u>                           | Rate of Pay: <u>\$14.00 and tips</u>                         |
| Position(s) Applied for: <u>Grill/Line/Prep</u> | Referred by: <u>Manny Dueñas</u> <u>Acrobats</u> <u>EMP.</u> |

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| Relevant Experience & Summary of Skills  |  | Total of <u>4 yrs.</u> in Food Service |
| <b>Knife Skills</b><br><b>Advanced</b> <b>FOOD &amp; T 2009</b>  |  |  |
| <ul style="list-style-type: none"> <li>* Lead cook exp</li> <li>managed <u>8</u> Cooks</li> <li>* San Jose Family Camp</li> </ul>  |  |  |
| <ul style="list-style-type: none"> <li>managed <u>8</u> Cooks</li> <li>* San Jose Family Camp</li> <li>* Saucier scratch (3 mos.) as prep cook</li> </ul>  |  |  |
| <b>Cuisines</b> <ul style="list-style-type: none"> <li>1 Mexican</li> <li>2 Chinese</li> <li>3 American</li> </ul> <ul style="list-style-type: none"> <li>* Can do special diets</li> <li>* Family of Willow Heights Mansion</li> <li>* Support Housing</li> </ul> |  |  |
| <b>Stations:</b> <ul style="list-style-type: none"> <li>1 Grill</li> <li>2 Sauté</li> <li>3 Prep</li> </ul> <ul style="list-style-type: none"> <li>* 25 - 350 guests</li> <li>* Seaside</li> <li>* Happy Hollow</li> </ul>   |  |  |
| <b>P.O.S. Experience:</b> Y / N <b>details:</b> <ul style="list-style-type: none"> <li>Google</li> <li>* Chic Chateau - Bistro</li> <li>* White Blossom Cafe -</li> <li>Calum Lead cook</li> <li>Lead cook</li> </ul>  |  |  |

**Prep Cooks Test**

**Score** / 15

Multiple Choice Test (1 point each)

- d. 1) 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
- C. 2) The recommended temperature for your refrigerator is...
  - a) 45°F
  - b) 50°F
  - c) 40°F
  - d) 20°F
- C. 3) 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. 4) 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. 5) 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

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**Grill Cooks Test**

**Score / 40**

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

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

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

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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

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d. 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