

Interview Note Sheet

Name: <u>Cesilia Carrillo</u>		Interviewer: <u>Jules - 10/13/13</u>
Date: <u>01/10/13</u>		Rate of Pay: <u>\$14.00/hr</u>
Position (s) Applied for: <u>Grill/Line/Prep</u>		Referred by: <u>Manny Duenas - Former Herbal Emp.</u>

Server	/35	%	Bartender	/30	%
Prep Cook	<u>14/15</u>	<u>93</u>	Barista	/10	%
Grill Cook	<u>37/40</u>	<u>93</u>	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:
<input checked="" type="radio"/> Full-Time
<input type="radio"/> Part-Time

<u>Knife Skills</u> Advanced <u>POET 2009</u> * Lead cook & managed 8-12 cooks * Can do special diets * 25-350 guests * Seagate Google		<u>Cuisines</u> 1 Mexican 2 Chinese 3 American * Willow Heights Mansion * Happy * Chic Chateau - Balcon * White Blossom Cafe -		<u>Stations:</u> 1 Grill 2 Grate 3 Prep * 3 yrs * Head cook & cook		<u>Rellevant Experience & Summary of Attainments</u> Total of <u>4 yrs</u> in Food Service * San Jose Family Camp (3 mos.) as prep cook * Willow Heights Mansion Prep & Catering Cook (9 mos) as * Family Support Houseing prep 100 guests daily * Happy * Chic Chateau - Balcon (3 yrs) * Head cook & cook	
P.O.S. Experience: Y / N details:							

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

932

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

3

37/40

93%