

## Interview Note Sheet

### Applicant Information

Name: <u>Sylvester Sese</u>	Interviewer: <u>Steven Gonzalez</u>
Date: <u>11/4/18</u>	Rate of Pay: <u>\$9.25 - \$10.00</u>
Position (s) Applied for: <u>Dishwasher Server</u>	Referred by: <u>Walking (old employee)</u>

### Test Scores

Server	<u>28/35</u>	%	Bartender	/35
Prep Cook	<u>/20</u>	%	Barista	/15
Grill Cook	<u>/40</u>	%	Cashier	/15
Dishwasher	<u>/10</u>	%	Housekeeping	/16

<input checked="" type="checkbox"/> Full-Time
<input type="checkbox"/> Part-Time

### Relevant Experience & Summary of Strengths

Sylvester Sese is an old employee, worked thru US back in 2014. Has . years of Hospitality experience.

Total of \_\_\_\_\_ in Food Service/Hospitality

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

### Transportation

Car

Public Transit

Carpool ( Rider / Driver )

### Regions Available to work

Kansas City, KS

Overland Park, KS

Kansas City, MO

Independence, MO

### Certifications (if any)

TiPS

Serv-Safe

LEAD

Other \_\_\_\_\_

Will Submit

### Availability

Open

AM only

PM only

Weekdays only

Weekends only

Details: \_\_\_\_\_

### Uniforms Owned

Bistro

Black Bistro

Tuxedo

1/2 Tuxedo

Black Vest

Long Black Tie

Chef Coat

Chef Pants

Knives

Black Pants

Non-Slip Shoes

Bow Tie

Other: \_\_\_\_\_

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken: \_\_\_\_\_

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Your Hospitality Staffing Professionals  
665 Third St., Suite 415 • San Francisco, CA 94107

First and Last Name: Sylvester Sese  
Email: Sylvestersese10@gmail.com  
Phone number: (816) 359-0719

## Working Experience:

Company Name: TREAT AMERICA  
Dates of Employment: 02/2017 - 10/2017  
Job Responsibility:

- COOK BRKFST/Lunch
- PREP for
- 
-

Company Name: GOVERNOR STUMPY  
Dates of Employment: 02/2017 - 10/2017  
Job Responsibility:

- Salad PREP
- DISHES
- COOK
-

Company Name: CROWNE PLAZA  
Dates of Employment: 02/2017 - 11/2017  
Job Responsibility:

- Room SERVICE
- RESTAURANT SERVER
- 
-

## Skills

- SERVER (RESTAURANT/BANQUET)
- WAREHOUSE
- OSHA CERTIFIED

## Employment Application

Acrobat Outsourcing is an equal opportunity employer dedicated to non-discrimination in all employment practices. Acrobat Outsourcing selects the best qualified individual for the job based on job-related qualifications regardless of race, age (40+), color, religion, gender, national origin, ancestry, marital status, sexual orientation, disability or any other status protected by applicable law.

### PLEASE PRINT

Full Name SYLVESTER SESE Date: 1/3/2018  
 Home Telephone (816) 359- Other Telephone (816) 359-0719 (M59)  
 Present Address 1508 E. 72ND ST KCMO 64113  
 Permanent Address, if different from present address: \_\_\_\_\_  
 Email Address syvestersese60@gmail.com

### EMPLOYMENT DESIRED

Position applying for: HOSPITALITY Salary desired: \$12  
 Are you currently registered with any staffing and/or employment agencies? If so, please list \_\_\_\_\_

Are you applying for: Full-time work? Yes  No  Part-time work? Yes  No   
 Temporary work, e.g., summer or holiday work? Yes  No  From: \_\_\_\_\_ To: \_\_\_\_\_  
 How did you find out about our open position? (Please check fill in proper name of source):  
 Referral  Name of Referral \_\_\_\_\_ Newspaper  Job Fair  Agency  Company Website   
 Other Web Posting  Other Source   
 Could you work overtime, if necessary? Yes  No  If hired, on what date could you start working? \_\_\_\_\_

*Please keep in mind that schedules and shifts may vary depending on position and season. Additionally, the hours may vary from week to week, depending on the company needs. Please list only the times/days you're available to work below.*

SPECIFY HOURS AVAILABLE DAILY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
AM		✓	✓	✓	✓	✓	✓
PM		✓	✓	✓	✓	✓	✓

Do you have any vacations or extended leaves planned in the next 12 months? If so, please list dates:  
NO

### PERSONAL INFORMATION

Have you ever applied to or worked for Acrobat Outsourcing before? Yes  No  If yes, when? \_\_\_\_\_  
 Do you have friends or relatives working for Acrobat Outsourcing? Yes  No  If yes, please state name and relationship \_\_\_\_\_

If hired, would you have a reliable means of transportation to and from work? Yes  No

If hired, can you present evidence of your legal right to live and work in this country? Yes  No

State age if you are under 18 \_\_\_\_\_. If you are under 18, hire is subject to verification that you are of minimum legal age to work.

Are you able to perform the essential functions of the job for which you are applying? Yes  No

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If no, describe the functions that cannot be performed. (Note: We comply with the ADA and consider reasonable accommodation measures that may be necessary for eligible applicants/employees to perform essential functions.)

## EDUCATION & SKILLS

NAME OF SCHOOL	CITY & STATE	GRADE OR DEGREE COMPLETED	DID YOU GRADUATE?
Hickman Mills K-12	KC MO	12	Div. loans
PENN VALLEY	KC MO	56 Hrs.	NO
Do you have any special licenses, certificates or special training? If so please list under "Special".			
Are you computer literate? If so, list software knowledge under "Special."			
Are you proficient with Point of Sales Systems? If so please list which ones under "Special."			
Do you have any other experience, training, qualifications or special skills, which you feel make you especially suited for work at Acrobat Outsourcing? If so, please list under "Special."			
Special: Whitehouseman, DSHA 10 CERTIFIED			

## EMPLOYMENT HISTORY

List below all present and past employment starting with your most recent employer (last 10 years is sufficient). Account for unemployment periods of three months or more.

Are you currently employed? Yes  No  If so, may we contact your current employer? Yes  No

Name and Address of Employer TREAT AMERICA (BLACK & VEATCH) OVP KS.

Type of Business RESTAURANT Telephone No. 913-458-2199 Supervisor's Name BEN FERGUSON

Your Position and Duties COOK I

Dates of Employment: From 02/2017 To 10/2017 Weekly Pay: Starting \$12 p.h Ending \$12.50 p.h

Reason for Leaving: HEALTH ISSUES

Name and Address of Employer LGC STAFFING

Type of Business STAFFING Telephone No. ( ) Supervisor's Name BETH

Your Position and Duties SENT TO BLACK & VEATCH ON TEMP BASIS THEN FULL TIME

Dates of Employment: From 02/2017 To 05/2017 Weekly Pay: Starting \$10 p.h Ending \$10 p.h

Reason for Leaving: JOB TURNED TO FULL TIME

Name and Address of Employer GOVERNOR STUMPY

Type of Business RESTAURANT Telephone No. ( ) Supervisor's Name KEVIN RYAN

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Your Position and Duties

SALAD PREP

Dates of Employment: From 03/2016 To 10/2016 Weekly Pay: Starting \$11 p/w Ending \$11 p/w

Reason for Leaving: TWO JOBS - CONDENSED TO ONE

Name and Address of Employer CROWNE PLAZA (DOWNTOWN KCMO)

Type of Business HOSPITALITY Telephone No. (\_\_\_\_) \_\_\_\_\_ Supervisor's Name STEPHANIE

Your Position and Duties ROOM SERVICE / RESTAURANT SERVER

Dates of Employment: From 02/2016 To 11/2016 Weekly Pay: Starting \$8.50 + TIPS Ending

Reason for Leaving: FOUND OTHER EMPLOYMENT

Have you ever been fired from any previous place of employment? If so, please explain: NO

## MILITARY SERVICE

Have you obtained any special skills or abilities as the result of service in the military? Yes        No         
If so, describe: \_\_\_\_\_

## JOB RELATED REFERENCES

List below three persons not related to you who have knowledge of your work performance within the last three years.

Name: DEBORAH BASS Telephone No. (816) 988-1793

Address INDEPENDENCE, MO.

Occupation: RECRUITER Relationship: RECRUITER Number of Years Acquainted: 6

Name: MICHAEL IGOYIVIWI Telephone No. (816) 716-5426

Address 7624 TROOST AVE

Occupation: PASTOR Relationship: PASTOR Number of Years Acquainted: 11

Name: IRA HICKMAN Telephone No. (816) 522-3187

Address 4205 KENWOOD AVE

Occupation: SOCIAL WORKER Relationship: friend Number of Years Acquainted: 12

**Please Read Carefully, Initial Each Paragraph and Sign Below**

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 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.

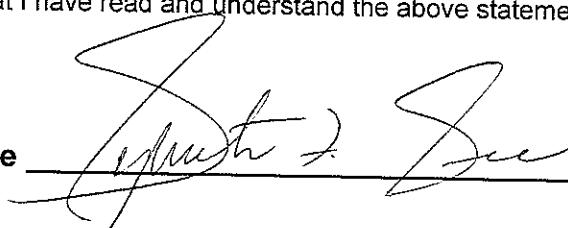
I hereby authorize Acrobat Outsourcing and its authorized representatives to solicit information regarding my background, which may include but not be limited to, information about my employment, education, and/or criminal history, which may be in the files of any federal, state, or local criminal justice and law enforcement agency and general public records history.

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, 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 understand the above statements.

Applicant's Signature



Jennifer D. See

Date

1/3/2018

## Dishwasher Test

Score  / 10

A 1) After washing your hands, which item should be used to dry them?

- a) Clean apron
- b) Sanitized wiping cloth
- c) Single use paper towel
- d) Common used cloth

D 2) While washing dishes by hand, which item should you wear?

- a) Cutting glove
- b) Oven Mitt
- c) Rubber glove
- d) Nothing

D 3) When should you wash your hands?

- a) Before you start work
- b) After handling non-food items (garbage, money, cleaning chemicals)
- c) After using the restroom
- d) All of the above

A 4) If you need to move a heavy load, you should PULL and not PUSH the object.

- a) True
- b) False

E 5) Which of the following could you be at risk for getting burned from?

- a) Steam from boiling pots
- b) Hot liquids (coffee, soup, tea)
- c) Hot equipment (ovens, pots, chafing dishes)
- d) Harsh chemicals
- e) All of the above

A 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.

- a) True
- b) False

C 7) What should you do if you spill liquids or see a liquid spill?

- a) Leave it for someone else to clean-up
- b) Wait until the end of your shift to clean it
- c) Flag the spill and clean it immediately
- d) Not sure

C 8) When handling hot items you should?

- a) Wear rubber gloves
- b) No need to wear anything
- c) Use an oven mitt or dry cloth towel
- d) Nothing

A 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?

- a) Rinsing
- b) Scraping
- c) Washing
- d) Sanitizing

D 10) What is the proper method for cleaning and sanitizing stationary equipment?

- a) Spray with a strong cleaning solution and wipe with a sanitized cloth
- b) Spray with a sanitizing solution, then rinse with clean water and dry
- c) Wash and rinse, then wipe or spray with a chemical-sanitizing solution
- d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution

**Servers Test**

**Multiple Choice**

A

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

D

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

B

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

**Match the Correct Vocabulary**

P Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

E Queen Mary

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)

A Chaffing Dish

C. Used to hold a large tray on the dining floor

B French Passing

D. Area for dirty dishware and glasses

G Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

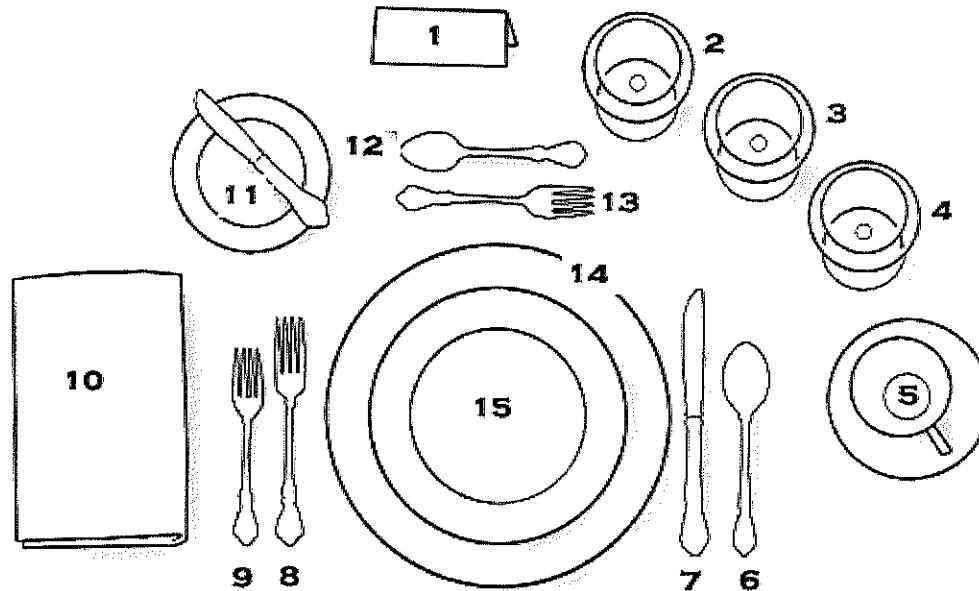
C Tray Jack

G. Style of dining in which the courses come out one at a time

Name \_\_\_\_\_

**Servers Test**

Score 30 / 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	<u>2</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>1</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>2</u>	Wine Glass (White)
<u>3</u>	Water Glass		

**Fill in the Blank**

1. The utensils are placed \_\_\_\_\_ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? SWEET LOWS / CREAM.
3. Synchronized service is when: Table is served individually.
4. What is generally indicated on the name placard other than the name? NUMBER.
5. The Protein on a plate is typically served at what hour on the clock? SIX.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? INFORM THE CAPTAIN.