

Interview Note Sheet

Applicant Information

Name:	Interviewer: <u>Jefferson</u>
Date: <u>8/12/2011</u>	Rate of Pay: <u>15</u>
Position (s) Applied for: <u>Cook / Cashier / Busser / Dish</u>	Referred by:

Test Scores

Server	/35	%	Bartender	/30	%
Prep Cook	/15	<u>65</u> %	Barista	/10	<u>40</u> %
Grill Cook	/40	<u>70</u> %	Cashier	/10	<u>65</u> %
Dishwasher	<u>70</u> /10	<u>70</u> %	Housekeeping	/16	%

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Total of 108 in Food Service/Hospitality

Dish / Busser /
Cashier / Kitchen help /

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

Transportation

Car

Public Transit

Carpool (Rider / Driver)

Regions Available to work:

SF City

SF North

SF Peninsula

East Bay

Outer East Bay

San Jose

South San Jose

SJ Peninsula

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:

1. The first part of the document is a letter from the President of the United States to the Congress, dated January 3, 1862. It is a very long letter, and it contains a great deal of information about the state of the country at that time. It is a very important document, and it is one of the most interesting letters that I have ever read.

2. The second part of the document is a letter from the Secretary of the Treasury to the President, dated January 10, 1862. It is a very short letter, and it contains a great deal of information about the state of the Treasury at that time. It is a very important document, and it is one of the most interesting letters that I have ever read.

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Hello. My name is Michael and I am interested in the position you are offering because my hours are flexible. I am available early mornings. I am also a hardworking and fast learner. If you give me an opportunity to work with you,
I will guarantee you will not be disappointed. My salary requirement is negotiable. Thank you.

Michael Visperas
1361 Lerida Way
Pacifica, Ca 94044
Phone: 415-690-9124
E-mail: visperasmichael@yahoo.com
OBJECTIVE

My desire is to obtain a position with a successful company so I can utilize my skills as a well organized, highly productive employee to help the company to meet and exceed its goals and vision.

WORK EXPERIENCE

Warehouse Technician/Driver

Jan 2014 – present

Bay City Guide/South San Francisco

Load and unload shipments, organize the warehouse, inventory, deliver magazines to hospitals, schools and hotels in San Francisco and the Peninsula, refill pedestals with magazines and maps, operate a forklift, hand truck, palletize boxes, organize the warehouse. Make sure all routes and vehicles are loaded for the next driver.

Asst Chef/ Prep Cook/ Barista

Sept 2012- Jan 2014

La Boulange/ San Francisco

Cook and prepare sandwiches, salads and breakfast orders, inventory and pick up supplies at other locations. Ability to help other departments when needed. Slice meats and vegetables. Clean kitchen area and dining area.

-Laid Off-

Asst Chef/Janitor/Dishwasher

Sept 2010 - Aug 2012

Daddy's Cafe/ San Francisco

Help prep specials such as cut vegetables, seasoned meats, pre-cook specials, baked pies and bagels, re stock, shipping and receiving, bus tables, operate dishwasher, throw garbage, mop floors, and clean up when closing, also make sure everything is ready for the following business day.

-Out of Business-

Lube Technician

April 2010 - present

Raval's Auto Repair | South San Francisco, CA

Automotive Sales and Repair Services

Change oil on vehicles, test drive vehicles before releasing it to the customers, inventory, order supplies and make sure work area and waiting area is nice and clean.

Good team player, Obtain a good driving record, detail oriented.

-On Call-

Warehouse Technician/Customer Service Assistant

June 2008 - March 2010

Gate Gourmet | South San Francisco , CA

Load and unload trucks by using a diagram, forklift operator, motorize pallet jack operator, maintenance, transferring food and beverages carts from trucks to the airplane, inventory, stack boxes onto pallets, and making sure work area is nice and clean.

Proficient in WMS and warehouse operations, PC Skills in Windows environment, Good judgment, Detail-oriented, Good team player, Limited data entry skills, Problem-solving skills, Effective communication and interpersonal skills, Able to listen to verbal instructions.

-Laid Off-

Warehouse Technician/Forklift Operator

May 2005 - May 2008

Capricorn Coffee | San Francisco, CA

Food and Beverage Production

Shipping and receiving, weighing coffee beans using scales, track orders, making labels, scheduling and arranging pick ups and drop offs of our merchandise, flavoring beans, stock, inventory, forklift operator, motorize pallet jack operator, assisted in pulling supply orders and processing new acquisitions like logging, checking, filing ,recording and staging for delivery, and make sure warehouse is nice and neat.

-Laid off-

Cook

April 1993 - June 2005

Art's Coffee Shop | San Francisco, CA

Food and Beverage Production

Assisted in food inventory and control, helped with meal preparation and serving, performed delegated tasks from Head Cook, coordinated constant clean up in kitchen and dining room, ensured floors are uncluttered, clean and safe, make sure that beverage counter and food serving areas are constantly clean. Completed orders from steam tables, placing food on plates and

serving customers at tables or counters. Grilled and garnished hamburgers or other meats such as steaks and chops. Grilled, cooked, and fried foods such as smothered short ribs, barbecue chicken, grilled catfish, french fries, eggs, and pancakes. Performed simple food preparation tasks such as making sandwiches, carving meats, and brewing coffee. Clean tables, operate dishwasher. Cleaned food preparation equipment, work areas, and counters and tables. Ability to organize and establish weekly specials.

-Out of Business-

EDUCATION

Certification, EKG Technician,
April 2002 - September 2002
ROP of San Mateo | Daly City, CA

High School or equivalent, Major Study,
September 1991 - October 1993
Balboa High School | San Francisco , CA
CERTIFICATION

Food Handler Certification
March 2014

Forklift Certification
September 2015
Bay City Guide

Haz-Mat Certification
January 2000
Forward Air

INTERESTS

My hobbies are playing football, basketball, going fishing, camping and snowboarding with my son.

REFERENCES

Lhalaine Asino
Accountant CPMC Hospital
650-278-1153
lhalaineasino@yahoo.com
Professional

Nicole Briosos
Certified Nursing Assistant St. Francis
650-278-0187

Employment Application

816-501-9067

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 VISPERTAS, MICHAEL Date: 8.12.16
 Home Telephone (415) 690-9124 Other Telephone () _____
 Present Address 10 FARRINGTONS ST CA 94116
 Permanent Address, if different from present address: _____
 Email Address VISPERTASMICHAEL@YAHOO.COM

EMPLOYMENT DESIRED

Position applying for: OPEN Salary desired: \$16.00

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? ASAP

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	<u>OPEN</u>	<u>OPEN</u>	<u>OPEN</u>	<u>OPEN</u>	<u>OPEN</u>	<u>OPEN</u>	
PM	<u>OPEN</u>	<u>OPEN</u>	<u>OPEN</u>	<u>OPEN</u>	<u>OPEN</u>	<u>OPEN</u>	
Do you have any vacations or extended leaves planned in the next 12 months? If so, please list dates: _____							

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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Your Hospitality Staffing Professionals

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.) _____

Pursuant to the San Francisco Fair Chance Ordinance, we will consider for employment qualified applicants with arrest and conviction records.

EDUCATION & SKILLS

NAME OF SCHOOL	CITY & STATE	GRADE OR DEGREE COMPLETED	DID YOU GRADUATE?
BAYVIEW	SE CA	11	YES
POP	DO CA		YES CERTIFICATE
Do you have any special licenses, certificates or special training? If so please list under "Special."		(YES)	NO
Are you computer literate? If so, list software knowledge under "Special."		(YES)	NO
Are you proficient with Point of Sales Systems? If, so please list which ones under "Special."		YES	(NO)
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."		(YES)	NO
Special: SAFE SCORE CERTIFIED, WINDOWS			

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 BAY CITY GUIDE 435 S. UNDEN SST CA

Type of Business MAGAZINE CO. DIST. Telephone No. (670) 222-7459 Supervisor's Name ALEX POPAVIC

Your Position and Duties DRIVER, WAREHOUSE TECHNICIAN. TO DELIVER MAGAZINES AND STORE WAREHOUSE

Dates of Employment: From 1/14 To PRESENT Weekly Pay: Starting \$15.50 Ending \$15.50

Reason for Leaving: ON CALL

Name and Address of Employer LA BOULANGER

Type of Business CAFE Telephone No. (411) Supervisor's Name REN

Your Position and Duties PREP COOK. TO PREPARE SANDWICHES AND SALADS ORDERS. TAKE INVENTORY AND PICK UP SUPPLIES

Dates of Employment: From 9/12 To 1/14 Weekly Pay: Starting \$15.00 Ending \$15.00

Reason for Leaving: STORE CLOSED BUT REOPENED

Name and Address of Employer DADDY'S CAFE 3112 11TH HARRISON

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outsourcing

Your Hospitality Staffing Professionals

Type of Business CNFO Telephone No. (415) 411-1111 Supervisor's Name RAINAL
Your Position and Duties PROP. JANITOR, DISHWASHER

Dates of Employment: From 9/10 To 8/12 Weekly Pay: Starting \$17.00 Ending \$15.00

Reason for Leaving: CNFO CLOSED (OUT OF BUSINESS)

Name and Address of Employer RAINAL'S AUTO

Type of Business MECHANIC Telephone No. (415) 411-1111 Supervisor's Name ELENO
Your Position and Duties OIL CHANGER, ORDER SUPPLIES

Dates of Employment: From 4/10 To PRESENT Weekly Pay: Starting \$16.00 Ending \$17.00

Reason for Leaving: ON CALL

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: LOIGI PERD Telephone No. (670) 278-0813

Address 456 HIGHLAND PACIFICA CA 94080 94015

Occupation: DRIVER Relationship: FRIEND Number of Years Acquainted: 19

Name: ALEX POPANIC Telephone No. (670) 222-7549

Address 333 CARPASTRANO PACIFICA CA 94080 94015

Occupation: DRIVER Relationship: FRIEND Number of Years Acquainted: 3

Name: ELENO RAVAL Telephone No. (670) 991-9126

Address 360 LINDA MAR PACIFICA CA 94015

Occupation: MECHANIC Relationship: FRIEND Number of Years Acquainted: 19

Please Read Carefully, Initial Each Paragraph and Sign Below

M

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.

M

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.

M

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.

M

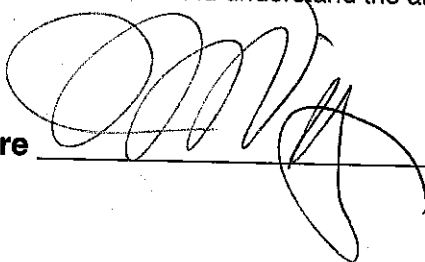
I understand that if selected for hire, it will be necessary for me to provide satisfactory evidence of my identity and legal authority to work in the United States, and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date.

M

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



Date

8.12.16

Cashier Test

Score / 15

65%

- B 1) A roll of quarters is worth?
a) \$5.00
b) \$10.00
c) \$15.00
d) \$20.00
- A 2) A roll of dimes is worth?
a) \$5.00
b) \$4.00
c) \$3.00
d) \$2.00
- D 3) A roll of nickels is worth?
a) \$8.00
b) \$6.00
c) \$4.00
d) \$2.00
- A 4) A roll of pennies is worth?
a) \$1.00
b) \$0.75
c) \$0.50
d) \$0.25
- B 5) What does POS stand for?
a) Patience over standards
b) Percentage of sales
c) Point of sales
d) People over service
- 0.50% 6) What is the current sales tax rate in your city 8.75?
- C 7) A customer buys a bowl of soup for \$1.25, an apple \$0.90 and a soda is \$0.79. If you are given \$10.00 how much change should you give back?
a) \$4.06
b) \$2.06
c) \$7.06
d) \$5.06
- B 8) A customer buys two shirts for 10.50 each and two ball caps for \$7.25 each. If you are given \$50.00 how much change should you give back?
a) \$19.50
b) \$14.50
c) \$9.50
d) \$4.50
- D 9) A customer buys soda for \$3.75 and a hot dog for \$4.25. If you are given \$20.00 how much change should you give back?
a) \$6.00
b) \$8.00
c) \$10.00
d) \$12.00
- A 10) A customer buys two hamburgers at ^{7.5} \$3.75 each, two bags of chips at ^{2.5} \$1.25 each, two cookies at ⁵ \$2.50 each and two sodas at ^{6.5} \$3.25 each. If you are given \$100.00 how much change should you give back?
a) \$78.50
b) \$58.50
c) \$38.50
d) \$28.50

A 11) Counterfeit pens should be used on which three denominations?

- a) \$20, \$50, \$100
- b) \$10, \$20, \$50
- c) \$5, \$50, \$100
- d) \$10, \$20, \$50

B 12) How many times should you count change when giving it to the customer?

- a) one
- b) two
- c) three
- d) no need to count

Question & Answer:

13) What is the minimum age for legal alcohol purchases? 21 yrs old

14) What are the acceptable forms of ID for alcohol purchases? OR ID / STATE ID

15) How many \$20 bills are in a bank band? 100

Multiple Choice (1 point each)

- D 1) A gallon is equal to _____ ounces
a. 56
b. 145
c. 32
d. 128
- C 2) Mesclun are what type of vegetable?
a. Roots
b. Beans
c. Salad Greens
d. Spices
- B 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
- B 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
- A 5) How do you blanch 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
- B 6) Which of the following ingredients would you pack before measuring?
a. Olive Oil
b. Salt
c. Brown Sugar
d. White Sugar
- A 7) What is Al Dente?
a. Firm but not hard
b. Soft to the touch
c. Very hard
d. Very soft
- A 8) Food should be left out no more than
a. 2 hours
b. 3 hours
c. 4 hours
d. 5 hours

Prep Cooks Test

D

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

- a. In the fridge
- b. In a sink with cold water
- c. On the counter
- d. In the microwave

A

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

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

B

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

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

A

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

- a. Dice, chop, mince
- b. Mince, chop, dice
- c. Chop, dice, Mince
- d. Mince, dice, chop

B

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

- a. Over the fire at all times
- b. Turned towards you for better control
- c. Turned towards the right or left at all times
- d. Over the countertop at all times

C

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

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

B

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

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

B

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

- a. Season
- b. Sauté
- c. Broil
- d. Boil
- e. Fry

Prep Cooks Test

- C 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
- C 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) SLICE
Chop: to cut into very small pieces when uniformity of size and shape is not important.

Handwritten notes at the top of the page, possibly a title or header, including the word "Introduction".

First main paragraph of handwritten text, starting with "The first part of the paper..."

Second main paragraph of handwritten text, starting with "The second part of the paper..."

Third main paragraph of handwritten text, starting with "The third part of the paper..."

Large section of handwritten text, likely the main body of the paper, containing several paragraphs.

40%

- B 1) After brewing a pot or kettle of coffee how long is the coffee good for until you need to re-brew?
a) 20 minutes
b) 30 minutes
c) 60 minutes
- B 2) What are the basic ingredients of a Latte?
a) Milk, Espresso, Whipped Cream
b) Espresso, Steamed Milk
c) Water, Espresso, and Foam
- A 3) When making cup of tea for a customer, how long should you tell the customer to let the tea bags steep?
a) 2 minutes
b) 4 minutes
c) 5 minutes
- B 4) When steaming milk for a beverage, what temperature should you steam the milk to?
a) 150-160 degrees
b) 190-200 degrees
c) 120-130 degrees
- B 5) Once an Espresso Shot has been pulled from an Espresso machine, how long do you have to mix the shot with other liquid before the shot goes bad?
a) 8 seconds
b) 20 seconds
c) 10 seconds
- C 6) What do you do if a customer says their latte does not taste like there is espresso in it?
a) Tell them you made the drink according to the recipe so it should be fine
b) Apologize to the customer, then add another shot of espresso to their drink and encourage the customer to return
c) Apologize to the customer and remake their drink according to standards
d) Walk away and have another barista remake their drink
- B 7) You can re-steam milk _____.
a) Only Once
b) Never
c) Sometimes
d) Always
- A 8) What is the proper ratio of coffee grounds to water?
a) 2 Tablespoons coffee to 6oz water
b) 2 Tablespoons coffee to 8oz water
c) 1 Tablespoon coffee to 6oz water
d) 2 Teaspoons coffee to 8oz water
- C 9) A customer requests a non-dairy coffee beverage and you are out of soy, what actions do you take?
a) Make their drink with regular milk and hope they do not notice
b) Apologize and ask the customer to come back tomorrow
c) Apologize and inform the customer we are out of soy, and offer a beverage alternative
d) Inform your manager we are out of soy

B

10) Decaffeinated coffee is 100% caffeine free?

- a) True
- b) False

B

11) What are the basic ingredients in a cappuccino?

- a) Coffee, Milk, Foam
- b) Espresso, Foam
- c) Espresso, Steamed Milk, Foam
- d) Espresso, Cream, Foam

A

12) What is a café au lait?

- a) Coffee, Steamed Milk
- b) Coffee, Cold Milk
- c) Coffee, Cream, Sugar
- d) Espresso, Cold Milk

C

13) What does "half caf" mean?

- a) Half cream and half regular milk
- b) Half as much coffee as normal
- c) Half regular and half decaf coffee

A

14) What does it mean when a customer requests their cappuccino "dry"?

- a) Less milk and more foam
- b) No milk and lots of foam
- c) Extra foam
- d) No foam and no milk

B

15) What is an Americano?

- a) Regular drip coffee
- b) Espresso with water
- c) Coffee with cream
- d) Iced coffee

70%

- C 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
- C 2) While washing dishes by hand, which item should you wear?
- a) Cutting glove
 - b) Oven Mitt
 - c) Rubber glove
 - d) Nothing
- A 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
- B 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, chaffing 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
- C 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

Grill Cooks Test

Score / 40

Multiple Choice Test (1 point each)

70%

- 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
- A 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
- B 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
- A 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
- A 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

Grill Cooks Test

8

10) Food-handling gloves must be changed frequently and also:

- a) After handling garbage
- b) After every break
- c) After picking things up off the floor
- d) Between handling raw and cooked foods
- e) All of the above

C

11) A Julienne is:

- a) to cut food into 1 inch X 1 inch cubes
- b) A cooking method using high heat
- c) To cut food into 1/8 X 1/8 slices
- d) A rough cutting method producing oblong shapes

C

12) A gallon is equal to _____ ounces

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

B

13) How many cups are in a quart?

- a) 2
- b) 4
- c) 6
- d) 8

A

14) A Chiffonade is:

- a) To slice an herb or leafy vegetable into thin ribbons
- b) To de bone a fish
- c) Another name for parchment paper
- d) To cook food in liquid, or at just below the boiling point

FS

15) Potentially hazardous hot foods must be maintained at an internal temperature of _____ or higher to be safe

- a) 145° F
- b) 135° F
- c) 160° F
- d) 180° F

C

16) Which of the following explains the process of poaching?

- a) Poke poultry on the thickest part in order to make sure it's tender
- b) To cook food in an oven that has reached 350° F
- c) Cook gently in water that is hot but not boiling (160°-180°)
- d) Submerge protein in boiling liquid to speed cooking time

C

17) If a recipe calls for 16oz of mirepoix, how many ounces of onion, celery, and carrots do you need?

- a) 8 oz of celery, 4 oz of onion, 4 oz of carrot
- b) 4 oz of celery, 8 oz of carrot, 4 oz of onion
- c) 4 oz of celery, 8 oz of onion, 4 oz of carrot
- d) 2 oz of celery, 10 oz of carrot, 2 oz of onion

C

18) Which of the following best describes braising?

- a) To cook quickly in a pan on top of the stove until food is browned
- b) Process through which natural sugars in food become browned and flavorful while cooking
- c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
- d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

Grill Cooks Test

B 19) Which of the following best describes the process of Caramelization?

- a) To cook quickly in a pan on top of the stove until food is browned
- b) Process through which natural sugars in food become browned and flavorful while cooking
- c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
- d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

C 20) What temperature should chicken be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

B 21) What temperature should ALL ground meat be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

A 22) What temperature should fish be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

23) What is a roux and what is it used for? (2 points)

A MIX OF FAT, BUTTER AND FLOUR
USED FOR SAUCES.

24) What is the process of making clarified butter, and why is clarified butter used? (3 points)

REMOVE THE SOLIDS BY SKIMMING IN A POT MELTED FOR BAKING OR ~~FOR~~ FRYING

25) What are the 5 mother sauces? (5 points)

1. BECHAMEL SAUCE
2. VINAIGRE SAUCE
3. TOMATO SAUCE
4. ESPAGNOLE SAUCE
5. hollandaise

26) What does it mean to season a grill and why is this process important? (3 points)

TO ADD TASTE TO WHAT EVER NEEDS GRILLING

27) What are the ingredients in Hollandaise sauce? (5 points)

EGG YOLK AND LIQUID BUTTER //

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