# Interview Note Sheet

## Applicant Information

| | |
|---|---|
| **Name:** Christian Lastima | **Interviewer:** Jefferson |
| **Date:** 8/15/16 | **Rate of Pay:** 15 |
| **Position (s) Applied for:** Prep. Cook | **Referred by:** Michael Utalaw |

## Test Scores

| | | | | | |
|---|---|---|---|---|---|
| Server | /35 | % | Bartender | /30 | % |
| Prep Cook | /15 | % | Barista | /10 | % |
| Grill Cook | /40 | % | Cashier | /10 | % |
| Dishwasher | /10 | % | Housekeeping | /16 | % |

**Seeking:** (Full-Time) / Part-Time

## Relevant Experience & Summary of Strengths

*Total of* 10+ *in Food Service/Hospitality*

Daly City

- Hotel / Restaurant
  Dish / Line Cook 1 Year

- Evolution Meals
    Catering          1 year
    Line/Prep

- Go Bistro, SFO Asian Fusion 7 year

**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 ^need  Bow Tie  Other:_____

| Would you recommend this applicant for Acrobat Academy? | Convention Candidate? | Other Languages Spoken: |
|---|---|---|

Revised 06/04/2015

Chnctiau
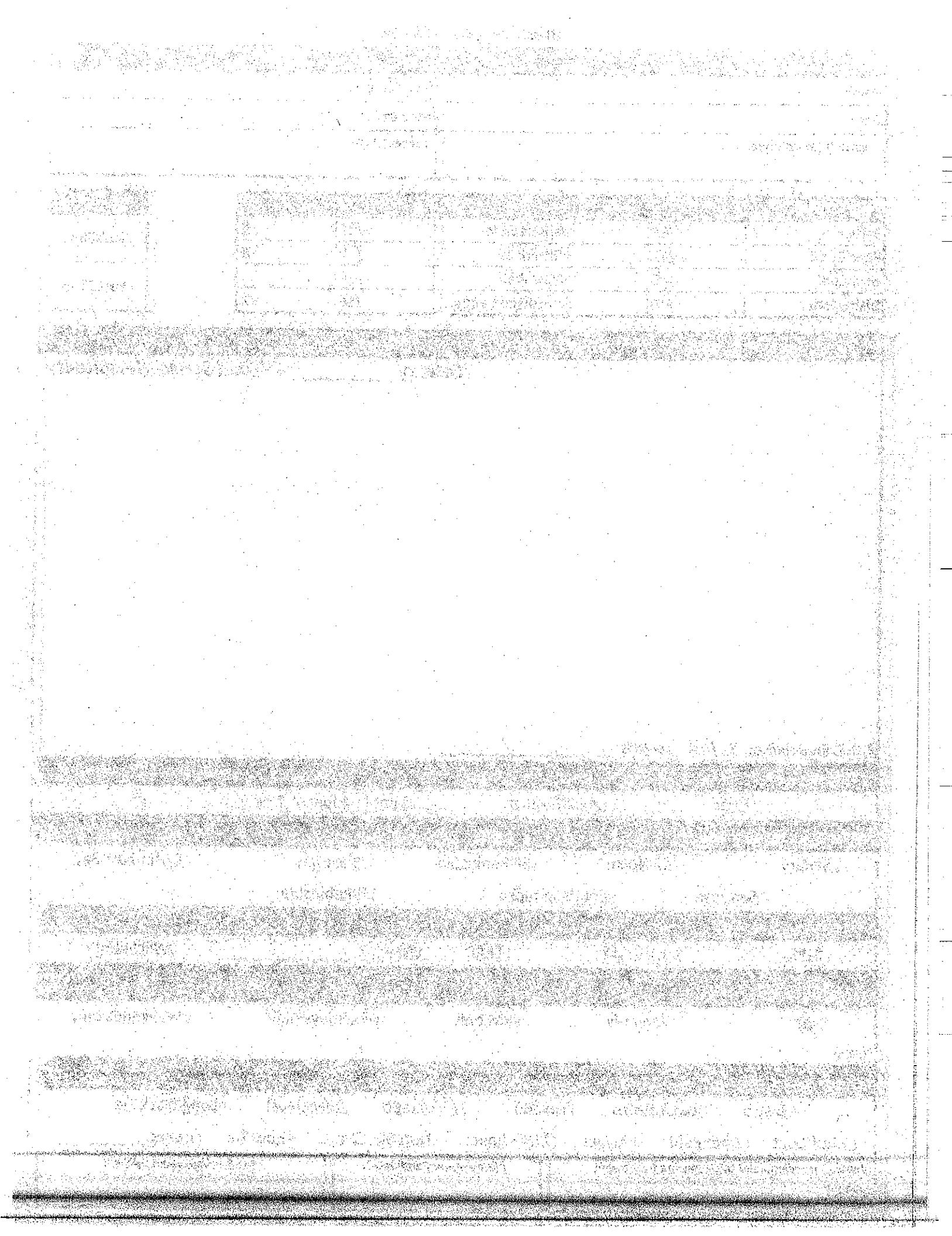
**Prep Cooks Test**          Score ___ / 20

-3

85%

**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 blanche 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

**A** 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

**D** 8) Food should be left out no more than
   a. 2 hours
   b. 3 hours
   c. ~~4 hours~~
   d. 5 hours

**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

**10)** Which of the following can you use to put out a grease fire?
a. Baking Soda
b. Baking Powder
c. Flour
d. Water

**11)** What is the temperature range of the danger zone?
a. 25-135
b. 40-140
c. 50-160
d. 30-130

**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

**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

**14)** When you poach something, you cook it with what?
a. Noodles
b. Vegetables
c. Liquid
d. Oil

**15)** Which spoon is used to remove fat from soups and stews
a. Basting Spoon
b. Ladle
c. Slotted Spoon
d. Portion Spoon

**16)** Which of the following means to cook in a small amount of fat?
a. Season
b. Sauté
c. Broil
d. Boil
e. Fry

**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

**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) _SPLT_ & _PEPPER_ are the basic seasoning ingredients for all savory recipes.

20) _CHOP_ : to cut into very small pieces when uniformity of size and shape is not important.