

Interview Note Sheet

Applicant Information	
Name: <u>Juan Chavez</u>	Interviewer: <u>Jefferson</u>
Date: <u>9/15/2016</u>	Rate of Pay: <u>14-15</u>
Position (s) Applied for: <u>Cook - PT</u>	Referred by:

Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	<u>50</u> %	Barista	/10	%
Grill Cook	/40	<u>46</u> %	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:
Full-Time
<u>Part-Time</u>

Relevant Experience & Summary of Strengths
- current - 3 year - FOT - Expo Lead, Server & Runner - BOT: 1 year - (Casino Expo - Asian (Livermore)) Prep / Line Cook (all around) SF: Eggs Chow main Ridge (cutting meats) Total of <u>10+</u> in Food Service/Hospitality
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 ☐ Folsom

Certifications (if any)
☐ TIPS ☐ Serv-Safe ☐ LEAD ☐ Other _____ ☒ Will Submit

Availability
☐ Open ☒ AM only ☐ PM only ☒ Weekdays only ☐ Weekends only

Details:

Uniforms Owned:
☒ Need ☐ Bistro ☐ Black Bistro ☐ Tuxedo ☐ 1/2 Tuxedo ☐ Black Vest ☐ Long Black Tie ☒ Chef Coat ☒ Chef Pants ☒ Black Pants ☒ Non-Slip Shoes ☐ Bow Tie ☐ Other: _____

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

Submission Date 09-09-2016 13:32:51
IP 2601:0642:4400:d913:e

First Name

Juan

Last Name

Chavez

E-mail Address

juanchavez506@gmail.com

Phone

5103206538

Address

2478 Oliver Dr

Unit or Number

2478

City, State

Hayward, Ca

Zip Code

94545

What region(s) are you applying to work within?

- San Francisco
- San Jose

Which position(s) are you applying for?

- Cook
- Server

Are you applying for:

- Full-Time

When can you start?

 Monday, September 26, 2016

Can you work overtime?

Yes

How did you hear about us?

- Referral

If you were referred, please tell us by whom:

Lenny Person

What days/times can you work? Select all that apply:

- Monday AM
- Tuesday AM
- Wednesday AM
- Thursday AM
- Friday AM

Do you have any planned vacations or extended leave in the next 12 months? (If no, leave blank)

Yes Im currently going to be out the Country in mid October October10,2016- October23,2016

Have you ever applied to or worked for Acrobat before?

No

Do you have any friends or relatives working for Acrobat? If so, please let us know who:

Ex-coworker Lenny Person

If hired, would you have reliable means of transportation to and from work?

Yes

If hired, can you present evidence of your legal right to live and work in this country?

Yes

Are you able to perform the essential functions of the job for which you are applying?

Yes

Name of School

Chabot college

City & State

Hayward,ca

Grade/Degree

Only finish my general education.

Graduated?

No

Do you have any special licenses? (If so, label under "Special")

No

Are you computer literate? (If so, label which programs under "Special")

Yes

Are you proficient with Point of Sale systems? (If so, label which under "Special")

Yes

Do you have any experience, training, qualifications or special skills? (If so, label under "Special")

Yes

Special:

Meat cutter and Team lead

Are you currently employed?

Yes

Can we contact your current employer?

Yes

Name and Address of Employer

Claim jumper

Type of Business

Food industry

Phone Number

510-445-1850

Your Position & Duties

Expo lead & Food runner

Date of Employment (from/to):

october2014/current

Weekly Pay (Starting/Ending):

\$13.00 per hr +tips

Reason for Leaving

currently employed

Still Employed:

Yes

Name and Address of Employer

casino 580/ Bar tatami

Type of Business

food industry/casino

Phone Number

925-765-2533

Your Position & Duties

Line cook

Date of Employment (from/to):

Feb2014/june2015

Weekly Pay (Starting/Ending):

\$14.00 per hr

Reason for Leaving

2 week notice/resigned

Still Employed:

No

Name and Address of Employer

sizzlers

Type of Business

Food industry

Phone Number

510-783-0878

Your Position & Duties

Line cook, Team Lead, and Manager In Training

Date of Employment (from/to):

oct.2009/March.2014

Weekly Pay (Starting/Ending):

\$10.00 per hr/ \$15.00 per hr

Reason for Leaving

2 week notice for casino 580

Still Employed:

No

Have you ever been fired from a previous place of employment? If yes, please explain:

no!

First Name

Brenda

Last Name

Fonseca

E-mail Address

Chavezbrenda19@gmail.com

Phone

702-583-1037

Relationship:

Friend

Years Acquainted:

20+

First Name

Fransisco

Last Name

Gomez

E-mail Address

Francisco_gomez17@live.com

Phone

510-460-0249

Relationship:

Friend

Years Acquainted:

6+

First Name

Avery

Last Name

Medina

E-mail Address

avemedina10@gmail.com

Phone

415-965-9001

Relationship:

Friend

9/15/2016

Years Acquainted:

5+

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.

- (Checked box indicates acknowledgement)

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.

- (Checked box indicates acknowledgement)

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.

- (Checked box indicates acknowledgement)

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.

- (Checked box indicates acknowledgement)

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.

- (Checked box indicates acknowledgement)

I hereby acknowledge that I have read and understand the above statements.

- (Checked box indicates acknowledgement)

Applicant Digital Signature (Type Name):

Juan

Date:

 Friday, September 09, 2016

Please Attach Resume Below

Juan Chavez Resume 2016.rtf

Juan J. Chavez

JuanChavez506@gmail.com

510-706-8042

2478 Oliver Dr. Hayward, CA 94545

Objective

A position which allows me to enhance my passion for cooking and expanding my knowledge in food vision, by a positive contribution in a well organize kitchen.

Education

Attended Chabot College, Hayward. CA Fall 2009 - Fall 2011

Graduated from Mt. Eden High School, Hayward. CA June 2009

Work Experience

Claim jumper Fremont, Ca Oct. 2014- Current

- Expo Lead
- Food Runner

Casino 580 Livermore, CA Feb2014- June. 2015

- Line cook and prep cook

Sizzlers USA, Hayward, CA

Oct. 2010 - Apr. 2014

Kitchen Team Lead

Food Quality, presentation, and prep

Responsible for Cook line and cooks

Ensure the quality and safety of food, resolve food quality issues

Temperatures and waste log knowledge

Ensuring kitchen properly cleaned and sanitized

Olive Garden, Fremont, CA

Sep.2009- Oct. 2010

Busser

Certificates and Skills

Serve Safe Card Certificate, 2013

Food sanitation and correct standards by company, county, and state.

Ability to work efficiently under pressure

Fluent in English and Spanish

Grill Cooks Test

Score / 40

Multiple Choice Test (1 point each)

41 60%

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

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

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

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

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

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

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

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

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

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

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

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

12) A gallon is equal to _____ ounces

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

13) How many cups are in a quart?

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

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

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

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

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

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 coved, 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

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

20) What temperature should chicken be cooked to?

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

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

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

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)

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

Under Light heat to boil to separate butter,
use a cotton filter to leave remainders, process takes
25-35 min.

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

- 1.
- 2.
- 3.
- 4.
- 5.

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

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

Multiple Choice (1 point each)

50%

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

Prep Cooks Test

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

Prep Cooks Test

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) Salt & Pepper are the basic seasoning ingredients for all savory recipes.

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

1. The first part of the report is a general introduction to the subject of the study. It discusses the importance of the study and the objectives of the research.

2. The second part of the report is a detailed description of the methodology used in the study. It includes information about the sample size, the data collection methods, and the statistical analysis techniques used.

3. The third part of the report is a discussion of the results of the study. It compares the findings with the previous research and discusses the implications of the study.

4. The fourth part of the report is a conclusion and a list of references. The conclusion summarizes the main findings of the study and the references list the sources used in the study.

5. The fifth part of the report is a list of appendices. These appendices contain additional information that is not included in the main body of the report.

6. The sixth part of the report is a list of figures and tables. These figures and tables provide a visual representation of the data and the results of the study.

7. The seventh part of the report is a list of footnotes. These footnotes provide additional information about the study and the sources used.

8. The eighth part of the report is a list of acknowledgments. These acknowledgments thank the people who helped in the study.

9. The ninth part of the report is a list of references. These references list the sources used in the study.