

Interview Note Sheet

Applicant Information	
Name: <u>Christopher</u>	Interviewer: <u>Jefferson</u>
Date: <u>9/26/16</u>	Rate of Pay: <u>16</u>
Position (s) Applied for: <u>Cook</u>	Referred by:

Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	<u>98</u> / <u>100</u>	<u>95</u> %	Barista	/10	%
Grill Cook	<u>37</u> / <u>40</u>	<u>93</u> %	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

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

Relevant Experience & Summary of Strengths

² EA
 BA = 4yr Lead cook, kitchen supervisor, sous (Lunch only)
 + 250-300 ppl 11:30-2:30
 + 700 ppl cash register with 2 cafe
 Total of _____ 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

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:

Christopher Leo Jabil
2495 Mario Drive
Tracy, California 95376
(209) 221-2998
ChrisJabil@yahoo.com

Objective: To use my skills that I acquired in school and at the same time keep learning through my experiences.

Education: **California Culinary Academy - San Francisco, CA**

*Associate of Occupational Studies Degree in Le Cordon Bleu -
Culinary Arts*

Date of Graduation: September 2005

Practical School Experience:

Cyril's Restaurant - Trained in all classical cooking techniques of the hot kitchen: sauteing, roasting, steaming, poaching, braising and grilling.

The Careme Room - Assisted in the planning and preparation of cold and hot buffets and lunch service open to the public.

Work History:

Peppermill Hotel and Casino, Reno NV.

July 2005 to April 2006

- rotated in all the restaurants for the first three months as part of my internship
- worked in the Steakhouse from October 2005 to April 2006. Worked in various stations such as Garde Manger, Fryer, and Saute

Farrallones Catering, Oakland CA.

September 2006 to February 2007

- cooked in the cafe as well as the catering we did outside of the kitchen
- did inside catering of EBMUD (building our kitchen was stationed)

Wente Vineyards Catering, Livermore CA.

September 2008 to December 2008

- hired as seasonal cook and cooked items on their catering menu

**Alder Market Bistro, Stockton CA.
August 2009 to January 2010**

- hired as cook then became the head chef at the night shift of the restaurant.
- cooked items on the menu
- trained new interns and employees
- expedited food
- came up with new items for the menu

Ups and Downs Café, Pleasanton CA.

October 2010 to July 2011

- hired as the sous chef and head catering chef
- I work on the catering at our facility which is located inside the Clorox building
- Also work cooking in the café when not working on catering

Covey's Sports Bar and Grill

August 2011 to August 2012

- Head chef at the establishment
- In charge of menu planning, executing menu items, purchasing and ordering, hiring and training employees.

Bon Appetit Management Company, Electronic Arts

August 2012 to Present

- Hired as an Asian/wok cook
- eventually promoted to lead cook/kitchen supervisor
- worked in all stations of the kitchen as well as doing supervisory duties
- ended up running the Atrium Cafe. Handled 7 employees, did purchasing, ordering, menu planning, inventory, and training
- was transferred to the larger café, Commons Café, as a sous chef. Managing about 14 employees as well as being in charge of overseeing all stations. Also handling inventory and part of ordering.

College School Experience:

San Joaquin Delta College – Took classes for 2 years where I finished my General Education and a few business and accounting classes.

California State University East Bay – took business classes in pursuit of my Business/Accounting degree to help me in my future goal of running my own restaurant or catering business.

Submission Date 09-09-2016 17:27:59

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First Name

Christopher

Last Name

Jabil

E-mail Address

chrisjabil@yahoo.com

Phone

2092212998

Address

Mario dr

Unit or Number

2495

City, State

Tracy, CA

Zip Code

95376

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

- San Francisco

Which position(s) are you applying for?

- Cook

Are you applying for:

- Part-Time

When can you start?

 Monday, September 12, 2016

Can you work overtime?

Yes

How did you hear about us?

- Referral

If you were referred, please tell us by whom:

Raul Villamizar

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

- Monday PM
- Tuesday PM

- Wednesday PM
- Thursday PM
- Friday PM

Have you ever applied to or worked for Acrobat before?

No

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

James Logan High School

City & State

Union City, California

Grade/Degree

High school diploma

Graduated?

Yes

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")

No

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

Yes

Special:

Proficient in Word, Excel, PowerPoint. Fluent in English and Tagalog. Can understand and speak conversational Spanish. Know some book keeping.

Are you currently employed?

Yes

Can we contact your current employer?

Yes

Name and Address of Employer

Bon appetit management in Electronic Arts, Redwood Shores

Type of Business

Cafe

Phone Number

415-748-2218

Your Position & Duties

Sous Chef/kitchen supervisor. I oversee the operations of the Atrium Cafe. Cooking/prepping, inventory, orders, managing employees

Date of Employment (from/to):

August 2012/still employed

Weekly Pay (Starting/Ending):

\$16hr/\$24hr

Reason for Leaving

Still employed

Still Employed:

Yes

Name and Address of Employer

Covey's bar and grill, Christian Covarubias, Tracy CA

Type of Business

restaurant

Your Position & Duties

Executive Chef. Oversaw the whole operations of the restaurant. Cooking, ordering, hiring, scheduling, training

Date of Employment (from/to):

2010/2012

Weekly Pay (Starting/Ending):

\$14hr/\$19hr

Reason for Leaving

Better opportunity and schedule

Still Employed:

No

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

No

First Name

Antonio

Last Name

Rodriguez

E-mail Address

rckitchen@yahoo.com

Phone

1 408-396-6447

Relationship:

co worker

Years Acquainted:

4

First Name

Jon

Last Name

hall

Phone

+1 415-748-2218

Relationship:

current boss

Years Acquainted:

4

First Name

Abigail

Last Name

Greenberg

Phone

+1 415-810-1391

Relationship:

former boss/friend

Years Acquainted:

15

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):

Christopher Jabil

Date:

 Friday, September 09, 2016

Grill Cooks Test

Score 37/40

Multiple Choice Test (1 point each)

93%

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

B 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 C 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

e 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

d 12) A gallon is equal to _____ ounces

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

ca 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

b 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 E 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)

equal parts butter and flour. It is used as a thickener

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

- separating the milk solids from the butterfat
- clarified butter has a higher heating point

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

1. bechamel
2. veloute
3. espagnole
4. tomato
5. hollandaise

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

- oiling the grill, turn high heat, re oil the grill
- it keeps from rusting

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

egg yolk, ^{clarified} butter, acid such as lemon juice or white wine vinegar,
salt, white pepper or cayenne

Multiple Choice (1 point each)

~~88%~~ 95%

- d 1) A gallon is equal to _____ ounces
- a. 56
 - b. 145
 - c. 32
 - d. 128
- e 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
- C 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
- C 8) Food should be left out no more than
- a. 2 hours
 - b. 3 hours
 - c. 4 hours
 - d. 5 hours

Prep Cooks Test

- C 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

- C 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?
- 31-145
- a. 25-135
 - b. 40-140
 - c. 50-160
 - d. 30-130

- d 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

- C 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

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

a

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

a

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

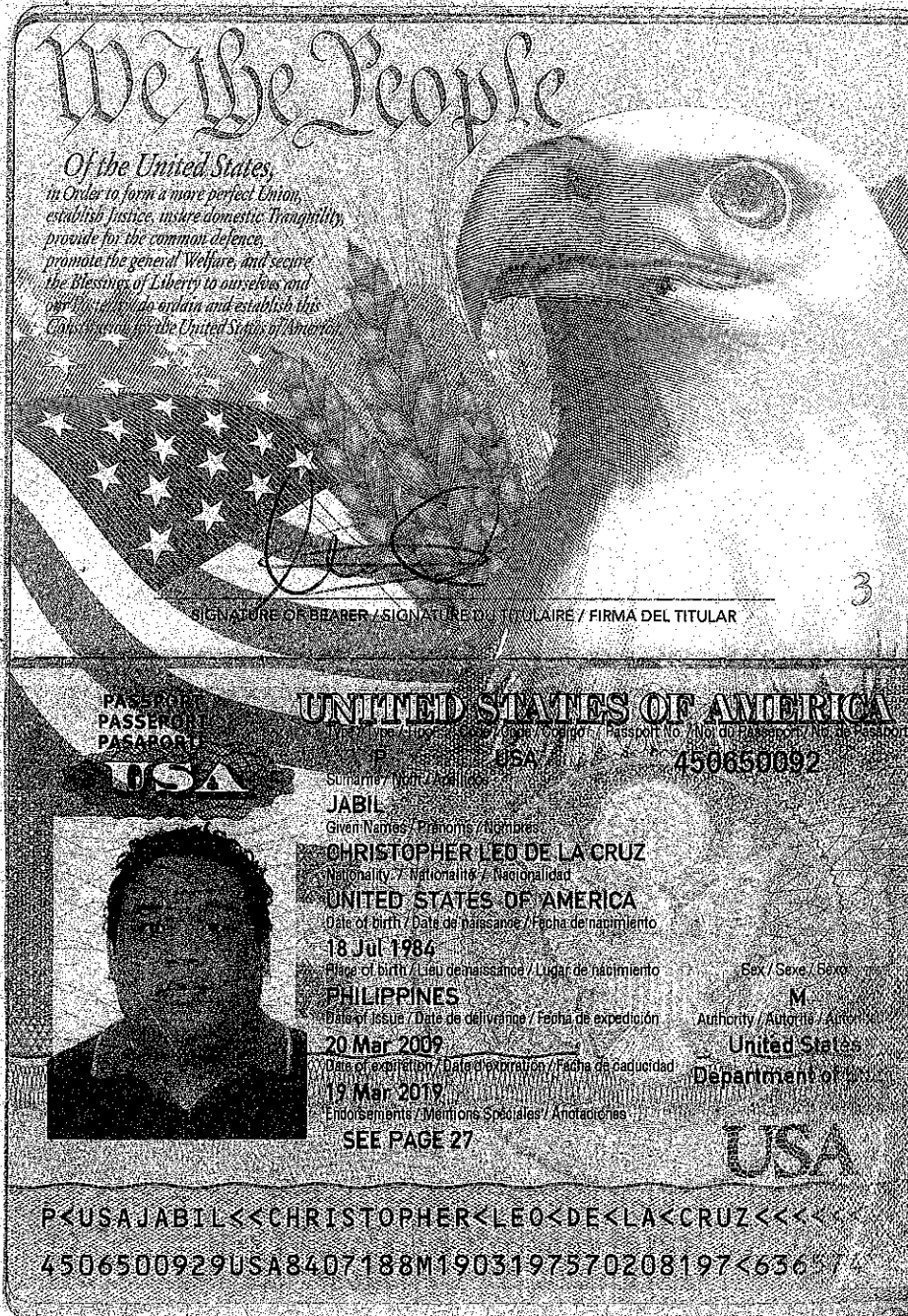
- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

19) salt & pepper are the basic seasoning ingredients for all savory recipes.

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

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611-94-3569

