

Interview Note Sheet

Applicant Information	
Name: <u>William Munillo</u>	Interviewer: <u>Jefferson</u>
Date: <u>9/23/2016</u>	Rate of Pay: <u>14</u>
Position (s) Applied for: <u>Cook</u>	Referred by:

Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	<u>75</u> %	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

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

Relevant Experience & Summary of Strengths
<p style="text-align: right;">Total of <u>64</u> <u>Months</u> in Food Service/Hospitality</p> <p>- Chef = Goal</p> <p>- Job Train on Treasure Island = 1 year =</p> <p style="text-align: right;">→ Stockton = Home Lodi November</p>
P.O.S. Experience: <u>Y</u> / <u>N</u> details: _____

Transportation
<input type="checkbox"/> Car <input checked="" type="checkbox"/> Public Transit <input type="checkbox"/> Carpool (Rider / Driver)
Regions Available to work:
<input checked="" type="checkbox"/> SF City <input checked="" type="checkbox"/> SF North <input checked="" type="checkbox"/> SF Peninsula <input checked="" type="checkbox"/> East Bay <input checked="" type="checkbox"/> Outer East Bay <input type="checkbox"/> San Jose <input type="checkbox"/> South San Jose <input type="checkbox"/> SJ Peninsula
Certifications (if any)
<input type="checkbox"/> TIPS <input checked="" type="checkbox"/> Serv-Safe <input type="checkbox"/> LEAD Other _____ <input type="checkbox"/> Will Submit
Availability
<input checked="" type="checkbox"/> Open <input type="checkbox"/> AM only <input type="checkbox"/> PM only <input type="checkbox"/> Weekdays only <input type="checkbox"/> Weekends only
Details:
Uniforms Owned:
<input type="checkbox"/> Bistro <input type="checkbox"/> Black Bistro <input type="checkbox"/> Tuxedo <input type="checkbox"/> 1/2 Tuxedo <input type="checkbox"/> Black Vest <input type="checkbox"/> Long Black Tie <input checked="" type="checkbox"/> Chef Coat <input checked="" type="checkbox"/> Chef Pants <input type="checkbox"/> Knives <input checked="" type="checkbox"/> Black Pants <input checked="" type="checkbox"/> Non-Slip Shoes <input type="checkbox"/> Bow Tie Other: _____
<input type="checkbox"/> Would you recommend this applicant for Acrobat Academy? <input type="checkbox"/> Convention Candidate? <input type="checkbox"/> Other Languages Spoken:

Submission Date 09-21-2016 09:23:52

IP 74.95.205.129

First Name

William

Last Name

Murillo

E-mail Address

williamamr52@gmail.com

Phone

(209) 450-2431

Address

351 H Avenue

Unit or Number

N/A

City, State

San Francisco

Zip Code

94130

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

- San Francisco

Which position(s) are you applying for?

- Cook
- Busser
- Dishwasher

Are you applying for:

- Part-Time

When can you start?

☒ Saturday, October 08, 2016

Can you work overtime?

No

How did you hear about us?

- Referral

If you were referred, please tell us by whom:

Jefferson S. H. Pierce

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

- Monday AM
- Tuesday AM
- Wednesday AM
- Thursday AM
- Friday AM
- Saturday AM
- Sunday AM

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

Treasure Island Job Corps. Center

City & State

San Francisco, CA

Grade/Degree

High School Equivalency Test

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")

No

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:

I have close to a years' worth of kitchen experience from training at Treasure Island Job Corps. I also have basic knives skills and dishwashing experience.

Are you currently employed?

No

Can we contact your current employer?

No

Phone

(415) 277-2425

Relationship:

Culinary Manager

Years Acquainted:

Less than a year

First Name

Barbara

Last Name

Joyner

E-mail Address

joyner.barbara@jobcorps.org

Phone

(415) 875-1708

Relationship:

Culinary arts Instructor

Years Acquainted:

Less than a year

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)

Name and Address of Employer

Sunny Valley Smoked Meats

Type of Business

Meat Production

Phone Number

(209) 825-0288

Your Position & Duties

Factory Line Worker,

My duties included in processing product through the slicers to be package, packaging the product, preparing product to be processed by the slicers, and rotating product through the freezers.

Date of Employment (from/to):

June 2014 - March 2016

Weekly Pay (Starting/Ending):

\$8.00/hr. - \$8.25/hr.

Reason for Leaving

Transportation Issues

Still Employed:

No

First Name

Jessica

Last Name

Ditto

E-mail Address

jessicaditto89@gmail.com

Phone

(831) 821-9227

Relationship:

Career Transition Specialist

Years Acquainted:

Less than a year

First Name

Charles

Last Name

Fitzgerald

E-mail Address

fitzgerald.charles@jobcorps.org

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):

William Alexander Murillo

Date:

 Wednesday, September 21, 2016

Please Attach Resume Below

Murillo William Resume.docx

William A. Murillo

Culinary Arts Graduate

351 Avenue H – Building 442

San Francisco, CA 94130

Cell: (209) 450-2431

Williamamr52@gmail.com

Objective:

Obtain a position in the culinary field where my prior education, experience, and relevant skills will benefit the success of a restaurant/hotel.

Certifications:

- ServSafe Expiration 2019

Work Ethics:

- | | | |
|--------------------------------|-----------------------------|---|
| ● Outstanding listening skills | ● Good customer service | ● Exceptional problem solving abilities |
| ● Works well in teams | ● Very Trainable | ● Work well under pressure |
| ● Very Computer Literate | ● Good interpersonal skills | |

Culinary Skills:

- | | | |
|-------------------------------------|--|---------------------------------|
| ● Multiple knife cutting techniques | ● Knowledge of front and back of house | ● Operate dish washing machine |
| ● Excellent deep fryer operation | ● Familiar with cooking tools | ● Temperature control HACCP |
| ● Familiarity with serving lines | ● Good plate presentation skills | ● Fruit/vegetable wash and prep |
| ● Ability to execute orders quickly | ● Follow proper sanitation guidelines | ● Salad prep and dressing |

Relevant Experience:

- | | | |
|--|--------------------------|--------------------------------|
| Treasure Island Job Corps Center
<i>Culinary Arts Apprentice</i> | San Francisco, CA | November 2015 - Present |
| <ul style="list-style-type: none">• Operate a variety of kitchen equipment and adjust recipes for larger or smaller quantity of food• Prepare service for weekly student luncheons where duties included: prepping salads, entrees, desserts, serving, and cleaning | | |
| Sunny Valley Smoked Meats
<i>Factory Line Worker</i> | Manteca, CA | June 2014 - March 2015 |
| <ul style="list-style-type: none">• Was in charge of packaging product.• Was in charge of prepping the meats to be processed by the slicers. | | |
| US Coast Guard Sector San Francisco
<i>Volunteer Work</i> | San Francisco, CA | July 2016 - August 2016 |
| <ul style="list-style-type: none">• Assisted in prepping meals.• Assisted in setting up meals for a retirement party on center. | | |

Education:

- | | | |
|---|--------------------------|--------------------------------|
| Treasure Island Job Corps Center
<i>Culinary Arts Program Certification</i> | San Francisco, CA | November 2015 - Present |
| <ul style="list-style-type: none">• Acquired skills necessary to perform culinary task like proper knife techniques, preparation of food, vegetables, and meats for professional staff.• Gained working knowledge of soups and salads preparation, operating /troubleshooting kitchen machinery, and learn to follow proper sanitation and hygiene protocol.• Obtained ServSafe Certification• Made full course meals for new arrivals and staff on center• Maintained cleanliness and closely follow HACCP sanitation/safety standards | | |
| Treasure Island Job Corps
<i>High School Equivalency Testing</i> | San Francisco, CA | January 2016 |
| <ul style="list-style-type: none">• Fulfilled California State requirements for a High School Diploma | | |

Multiple Choice (1 point each)

- d 1) A gallon is equal to _____ ounces
- a. 56
 - b. 145
 - c. 32
 - d. 128
- a 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
- b 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

75

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?

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

C

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

h

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

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

C

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

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) Farmer's cut: to cut into very small pieces when uniformity of size and shape is not important.

