Interview Note Sheet

Applicant Information	
Name: Hewitt David	Interviewer: Jefferson
Date: 9/23/2016	Rate of Pay: ~~$9~~-15
Position (s) Applied for: Cook	Referred by:

Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	70 %	Barista	/10	%
Grill Cook	/40	30 %	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:
- Full-Time
- Part-Time

Relevant Experience & Summary of Strengths

Total of 2+ *in Food Service/Hospitality*

= Live Service = Buffet started
Travo = 1 year Become Waiter
manager

= good = Enjoy where he works
make ends ~~meet~~ meet.

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 2018 | 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:

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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 David Hewitt Date: 9/23/16

Home Telephone (510) 705-2464 Other Telephone (___) _____

Present Address 3228 Dakota St.

Permanent Address, if different from present address: _____

Email Address davhewit@gmail.com

EMPLOYMENT DESIRED

Position applying for: On site chef **Salary desired:** $16/hr

Are you currently registered with any staffing and/or employment agencies? If so, please list

On-Call Staffing

Are you applying for: Full-time work? Yes X No___ Part-time work? Yes X No___

Temporary work, e.g., summer or holiday work? Yes X 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 X No___ If hired, on what date could you start working? _____

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	"	"	"	"	"	"	"
PM	"	"	"	"	"	"	"

Do you have any vacations or extended leaves planned in the next 12 months? If so, please list dates:

no

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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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?
Berkeley city college	Berkeley, CA	AA	yes
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: Servsafe, Revel POS, clover POS, 2 years Rest/hosp. experience			

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 On-Call Staffing

Type of Business Catering Telephone No. (510) 388.9931 Supervisor's Name Diane Harris

Your Position and Duties catering chef on site

Dates of Employment: From 5/2016 To Present Weekly Pay: Starting $16 Ending $16

Reason for Leaving: still employed

Name and Address of Employer Delica

Type of Business Restaurant Telephone No. (415) 399.2815 Supervisor's Name Madonna Sarmiento

Your Position and Duties Deli service, food prep

Dates of Employment: From 6/2015 To 1/2016 Weekly Pay: Starting $13 Ending $13

Reason for Leaving: sought better opportunity

Name and Address of Employer McCall's Catering

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Type of Business Catering Telephone No. (415) 505-2996 Supervisor's Name Mitch Feber
Your Position and Duties Catering Chef on-site

Dates of Employment: From 1/2016 To 6/2016 Weekly Pay: Starting $16 Ending $16
Reason for Leaving: Scheduling Conflicts

Name and Address of Employer Tava Indian

Type of Business Restaurant Telephone No. (415) 323-6618 Supervisor's Name Luc Ebner
Your Position and Duties Shift lead

Dates of Employment: From 1/2015 To 1/2016 Weekly Pay: Starting $13 Ending $14
Reason for Leaving: Sought better opportunity

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: Diane Harris Telephone No. (50) 588-1952
Address ___
Occupation: Owner, On-Call Relationship: Supervisor Number of Years Acquainted: 1

Name: Luc Ebner Telephone No. (415) 829-6327
Address ___
Occupation: Retired Relationship: Supervisor Number of Years Acquainted: 2

Name: Hasnain Zaidi Telephone No. (919) 724-5636
Address ___
Occupation: Restaurant Owner Relationship: Supervisor Number of Years Acquainted: 2

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Please Read Carefully, Initial Each Paragraph and Sign Below

DM 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.

DM 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.

DM 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.

DM 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.

DM 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** 1/23/16

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Grill Cooks Test

Score / 40

Multiple Choice Test (1 point each)

36%

_____ **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) 45ºF
b) 50ºF
c) 40ºF
d) 20ºF

_____ **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) 0ºF and 100ºF
b) 32ºF and 220ºF
c) 41ºF and 135ºF
d) 39ºF and 178ºF

_____ **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

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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) 145º F
b) 135º F
c) 160º F
d) 180º 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 350º F
c) Cook gently in water that is hot but not boiling (160º-180º)
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

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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 coved, 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) 145ºF
b) 155ºF
c) 165ºF
d) 175ºF

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

a) 145ºF
b) 155ºF
c) 165ºF
d) 175ºF

22) What temperature should fish be cooked to?

a) 145ºF
b) 155ºF
c) 165ºF
d) 175ºF

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

used for slicing vegetables

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

Heating it up so that it melts

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

1. mayo
2. olive oil
3. ketchup
4. vinegar
5. BBQ sa

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

add salt + pepper, oil to prevent sticking

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

mayo, ketchup, olive oil, vinegar

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Prep Cooks Test

Score 14/20
70%

Multiple Choice (1 point each)

_____ 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 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

_____ 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

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