Interview Note Sheet

Applicant Information

Name: Akanobi UChewa	Interviewer: Jefferson
Date: 10/7/2016	Rate of Pay: 15
Position (s) Applied for: Cook	Referred by: Dashin

Test Scores

Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	80 %	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Total of 10year *in Food Service/Hospitality*

- ECS Graduate Certificate 7 month
- Pastry Perfered -
- Catering - 10year
- Family Restaurant

Basil - Mint in chow reminds her of Home

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: Monday Tuesday ~~Wed~~ Thursday Friday & Sat

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:

UCHENNA AKONOBI

358 Bright Street, San Francisco, CA 94132. 415 996 8775.

Chef.Uche.Akonobi@gmail.com

Professional summary

Energetic pastry chef who excels in creating inspired hot and cold baked goods and pastry in an ever changing fast paced environment. Adept knowledge of baking techniques, food products and culinary applications as well as maintaining a clean work space.

Skills

Advanced baking knowledge/techniques
Physically fit and able to perform duties
Menu knowledge and high volume production/baking
Excellent communication skills
Serve safe certified (food handlers card)
CPR/First Aid Certified
Diversity sensitive
Teamwork and productivity oriented

WORK EXPERIENCE.

Pastry chef, 06/2016-09/2016

FARMER BROWN SOUL FOOD

- Daily high volume preparing/producing/prepping/baking breads, rolls, breakfast pastries, ice creams and deserts according to standard recipe
- In charge of all baked goods for weddings, parties, corporate event and other occasions
- In charge of production of cakes, mini deserts, biscuits pies, cobbler's ice cream etc. For weekly brunch

Volunteer/server/prep cook, 01/2016- 04/2016

City Impact Academy/school

- *Maintained food sanitation and cleanliness at all times*
- Setting up work station and dining room, monitored quality and quantity of food production to keep spoilage at minimum
- Daily meal preparation for 300+ kids according to nutritional standards.

Education

Associate of art; Chefs Culinary program (Mar-Sept 2016)
Episcopal Community Services, San Francisco.

Bachelor of Science; Zoology, major in Human Physiology (2007 -2012)
Nnamdi Azikiwe University, Nigeria

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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 Akonobi Uchenna T Date: 10/07/16

Home Telephone (415) 996-8775 Other Telephone ( ) _____

Present Address 1001 Polk Street, 94109

Permanent Address, if different from present address: _____

Email Address Uchennaakonobi@gmail.com

EMPLOYMENT DESIRED

Position applying for: Pastry cook/chef/Assistant **Salary desired:** $16

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

_____

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

Temporary work, e.g., summer or holiday work? Yes___ 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✓ No___ If hired, on what date could you start working? 11/07/16

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:

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

Deyshawn Hawkoard. chef student graduate Just like myself.

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?
Episcopal community service	San-Francisco	Culinary Certificate	Yes
Ipami Azikiwe University	Australia	B.sc Physiology	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: ~~Sup~~ Culinary training certificate (ECS) Excel IT certificate

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 Farmer brown Soul food Restaurant, 5th street San francisco

Type of Business Restaurant 25 mason Telephone No. (415) 350-6904 Supervisor's Name Darren

Your Position and Duties pastry chef/

Dates of Employment: From June To Sept 2016 Weekly Pay: Starting _____ Ending _____

Reason for Leaving: Completed my internship training program.

Name and Address of Employer City impact academy.

Type of Business school/church Telephone No. (___) _____ Supervisor's Name Mr cheg

Your Position and Duties Volunteer/ prep cook

Dates of Employment: From Jan To April 2016 Weekly Pay: Starting — Ending —

Reason for Leaving: Started culinary school

Name and Address of Employer _____

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Type of Business _____ Telephone No. (____) _____ Supervisor's Name _____

Your Position and Duties _____

Dates of Employment: From _____ To _____ Weekly Pay: Starting _____ Ending _____

Reason for Leaving: _____

Name and Address of Employer _____

Type of Business _____ Telephone No. (____) _____ Supervisor's Name _____

Your Position and Duties _____

Dates of Employment: From _____ To _____ Weekly Pay: Starting _____ Ending _____

Reason for Leaving: _____

Have you ever been fired from any previous place of employment? If so, please explain: _____

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: Phoebe sanders Telephone No. (415) 487-3300 EXT 6117

Address 165 eight street, San Francisco

Occupation: Chef manager Relationship: instructor Number of Years Acquainted: 7 months

Name: Mike Sullivan Telephone No. (415) 487-3300 - EXT 6113

Address 905 Ivatoma

Occupation: Chef instructor Relationship: instructor Number of Years Acquainted: 7 mth.

Name: JM Foster Telephone No. (415) 350-6904

Address 25 mason San Francisco

Occupation: Restaurant owner Relationship: supervisor Number of Years Acquainted: 3 mths

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Please Read Carefully, Initial Each Paragraph and Sign Below

✓ 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.

✓ 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.

✓ 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.

✓ 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.

✓ 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** 10/07/16

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Grill Cooks Test

Score / 40

Multiple Choice Test (1 point each)

80%

-8

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)

1) a Roux is equal parts of flour & fat (butter, oil, pan drippings)
2) a roux is used in making most mother sauces, for gravy, etc

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

Clarified butter is made, by heating up the butter till the foamy white part of the butter is completely dissolved.

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

1. Veluete
2. Bechamel
3. espangol
4. hollandaize
5. tomato

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)

Clarified butter and egg yolk, nutmeg.

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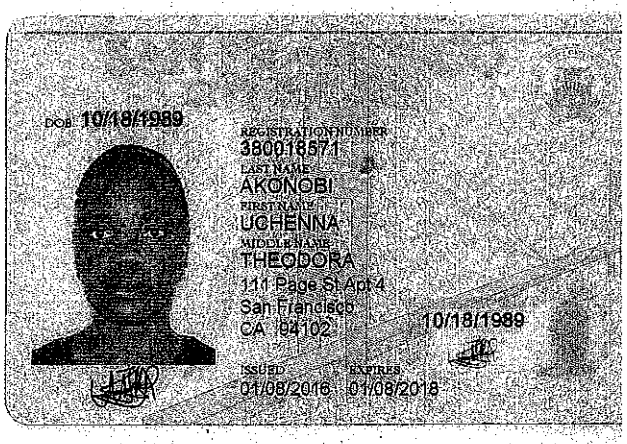
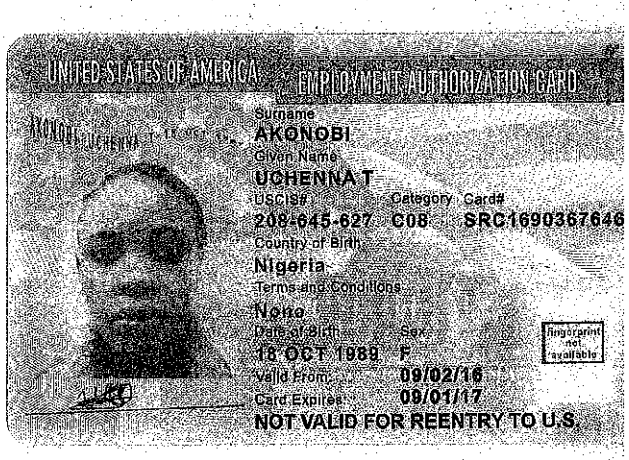


DOB 10/18/1989

REGISTRATION NUMBER
380018571
LAST NAME
AKONOBI
FIRST NAME
UCHENNA
MIDDLE NAME
THEODORA
111 Page St Apt 4
San Francisco
CA 94102
10/18/1989
ISSUED 01/08/2016 EXPIRES 01/08/2018



UNITED STATES OF AMERICA EMPLOYMENT AUTHORIZATION CARD

AKONOBI, UCHENNA T

Surname
AKONOBI
Given Name
UCHENNA T
USCIS# 208-645-627
Category C08
Card# SRC1690367646
Country of Birth
Nigeria
Terms and Conditions
None
Date of Birth 18 OCT 1989
Sex F
Valid From 09/02/16
Card Expires 09/01/17
NOT VALID FOR REENTRY TO U.S.

fingerprint not available

DHS 20162811429210E

DOB 10/18/1989

REGISTRATION NUMBER
380018571
LAST NAME
AKONOBI
FIRST NAME
UCHENNA
MIDDLE NAME
THEODORA
111 Page St Apt 4
San Francisco
CA 94102

10/18/1989

ISSUED 01/08/2016 EXPIRES 01/08/2018

28558507

U.S. Citizenship and Immigration Services

This card is not evidence of U.S. citizenship or permanent residence.
This document is void if altered, and may be revoked by the U.S. Government.
The person identified is authorized to work in the U.S. for the validity of this card.

FORM I-766 Rev. (10-2014

53 If found, drop in any US Mailbox. USPS: Mail to USCIS, PO Box 851488, Mesquite, TX 75185-1488

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AKONOBI<<UCHENNA<THEODORA<<<<<

These are to request and require in the name of the President and Commander-in-Chief of the Armed Forces of the Federal Republic of Nigeria all those whom it may concern to allow the bearer to pass freely without let or hindrance and to afford him or her every assistance and protection of which he or she may stand in need.

A 06304354

FEDERAL REPUBLIC OF NIGERIA

PASSPORT
PASSEPORT

Type / *Type*: P

Country Code / *Code du pays*: NGA

Passport No. / *Passeport N°*: A06304354

Surname / *Nom*: AKONOBI

Given Names / *Prénoms*: UCHENNA THEODORA

Nationality / *Nationalité*: NIGERIAN

Previous Passport / *Précédente Passeport*: A00506484

Date of Birth / *Date de naissance*: 18 OCT / OCT 89

Personal No. / *N° personnel*:

Sex / *Sexe*: F

Place of Birth / *Lieu de naissance*: ENUGU

Authority / *Autorité*: ABUJA HQRS

Date of Issue / *Date de délivrance*: 16 JAN / JAN 15

Holder's Signature / *Signature du Titulaire*:

Date of Expiry / *Date d'expiration*: 15 JAN / JAN 20

P<NGAAKONOBI<<UCHENNA<THEODORA<<<<<<<<<<<<<<<

A063043541NGA8910185F2001159<<<<<<<<<<<<<<<04