

Interview Note Sheet

Applicant Information

Name: <u>Julio Garcia</u>	Interviewer: <u>Jefferson</u>
Date: <u>11/2/2016</u>	Rate of Pay: <u>15</u>
Position (s) Applied for: <u>Cook</u>	Referred by: <u>DBX: CL Post</u>

Test Scores

Server	/35	%	Bartender	/30	%
Prep Cook	<u>20/25</u>	<u>100</u> %	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Total of 17.5 in Food Service/Hospitality

Prep Cook

Breakfast

Random

DBX

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

12/2/2016

Will Submit

NO

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:

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 Garcia Julio Date: 02/11/16
Home Telephone (415) 265-00-58 Other Telephone (510) 828-59-65
Present Address 832 apt. 27 Ave
Permanent Address, if different from present address: _____
Email Address Julio.garcia0@icloud.com

EMPLOYMENT DESIRED

Position applying for: precook. Dishw. Salary desired: _____

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

No.

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? Now

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	<u>No</u>	<u>/</u>	<u>/</u>	<u>/</u>	<u>/</u>	<u>/</u>	
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 _____

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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outsourcing

Your Hospitality Staffing Professionals

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: Luis Perez Telephone No. (415) 568 6378

Address _____

Occupation: _____ Relationship: _____ Number of Years Acquainted: 7

Name: Brayant Telephone No. (917) 515-3766

Address _____

Occupation: chef. it's ok Relationship: _____ Number of Years Acquainted: 9

Name: Brayant Telephone No. (951) 743 7594

Address _____

Occupation: chef Relationship: _____ Number of Years Acquainted: 9

Julio Garcia
832 27th Ave.
Oakland, CA 94601
(415) 265-0058
Julio.garcia0@icloud.com

Qualifications

Professional cook with 13 years of experience in the food industry in San Francisco. Worked as a line cook occupying all sautéing, frying, grill, preparing and more. Cleaned food preparations, equipment, work areas, counters and tables. Hard working, responsible, attentive, punctual, and reliable. Excellent communication skills, energetic, work well supervised and as a team player.

Work Experience

Benu
22 Hawthorne st
San Francisco, CA 94105
(415) 685-4860
Chef Corey Lee

Monsieur Benjamin
451 Gough st
San Francisco, CA 94102
(415) 403-2233
Chef Jason Berthold

Town Hall
342 Howard st
San Francisco, CA 94105
(415) 908-3900
Chef Mitchell Rosenthal

Asia de Cuba
495 Geary ST
San Francisco, CA 94102
(415) 929-2300
Chef Virgilio Santos

The Cosmopolitan
121 Spear st
San Francisco, CA
(415) 543-4001
Chef Steven Levine

Multiple Choice (1 point each)

100%

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

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

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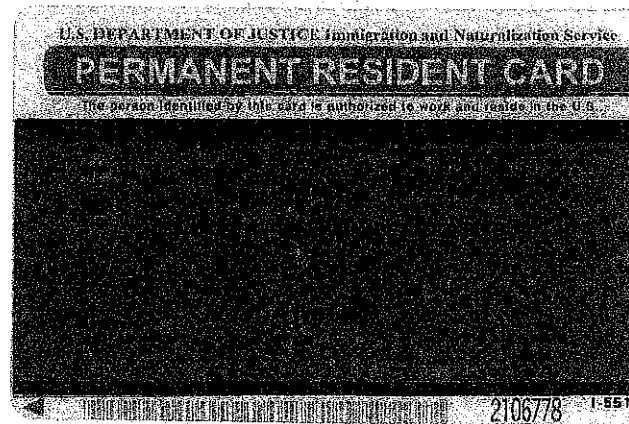
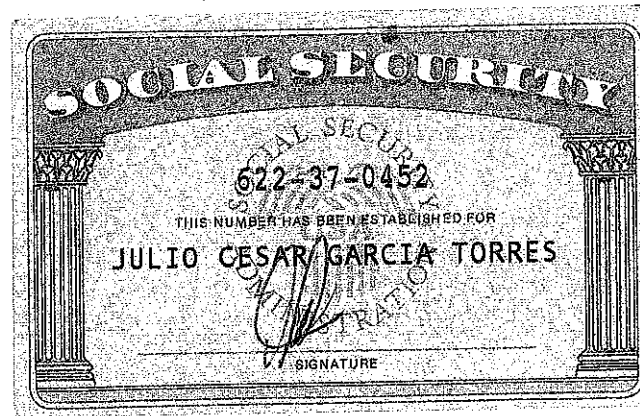
18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

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

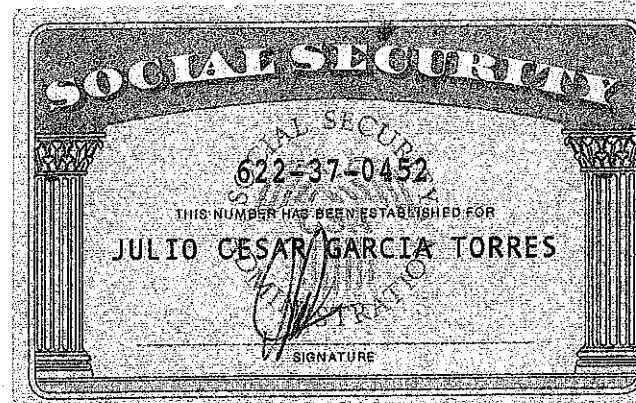
Fill-in the Blank (1 point each)

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

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



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