

Interview Note Sheet

Applicant Information

Name: <u>Flor Elena Delgado</u>	Interviewer: <u>Jenny</u>
Date: <u>11/08/2014</u>	Rate of Pay: <u>10.00</u>
Position(s) Applied for: <u>COOK, Server, housekeeping</u>	Referred by:

Test Scores

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

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Flor Elena, has cooked Total of _____ in Food Service
 before for about 12 years
 She really enjoys it and is
 what she wants to do.
 She can work mon / Friday.

P.O.S. Experience: Y / N details: _____

Transportation

Car

Public Transit

Carpool (Rider / Driver)

Regions Available to work:

Metro Area

Polk County

Indianola

Warren County

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: _____

Acrobat

outsourcing

Your Hospitality Staffing Professionals
665 Third St., Suite 415 • San Francisco, CA 94107

First and Last Name: Flor Elena Delgado
Email: Feldel hel 94@Live.com
Phone number: 515) 6120027

Working Experience:

Company Name: Remedy Intelligent Staff
Dates of Employment: 09-2016 - present
Job Responsibility: Ware house work

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-
-

Company Name: Unity point health
Dates of Employment: 07-2015 - 08-2016
Job Responsibility: Cook, prep cook

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-
-

Company Name: McDonalds
Dates of Employment: 04-2002 - 06-2015
Job Responsibility: Shift mngr. Cook.
• Cashiere. Order taking.

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-
-
-

Skills

-
-
-
-

Grill Cooks Test

Score 37 / 40

Multiple Choice Test (1 point each)

b ~~A~~

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

37 / 40

C ~~A~~

The recommended temperature for your refrigerator is...

- a) 45°F
- b) 50°F
- c) 40°F
- d) 20°F

d ~~A~~

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 ~~A~~

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 ~~A~~

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 ~~A~~

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 ~~A~~

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 ~~A~~

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

G ~~A~~

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

L ~~1~~ 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 ~~2~~ 1) 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 ~~3~~ 2) A gallon is equal to _____ ounces

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

B ~~4~~ 3) How many cups are in a quart?

- a) 2
- b) 4
- c) 6
- d) 8

A ~~5~~ 4) 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 ~~6~~ 5) 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 ~~7~~ 6) 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 ~~8~~ 7) 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

B ~~9~~ 8) 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

A

19) Which of the following best describes the process of Caramelization?

- To cook quickly in a pan on top of the stove until food is browned
- Process through which natural sugars in food become browned and flavorful while cooking
- Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
- 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?

- 145°F
- 155°F
- 165°F
- 175°F

B

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

- 145°F
- 155°F
- 165°F
- 175°F

G

22) What temperature should fish be cooked to?

- 145°F
- 155°F
- 165°F
- 175°F

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

roux is used for
thickening sauces

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

clarified butter by cooking float on the top.

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

1. Tomato
2. veloute
- 3.
4. Hollandaise
5. Béarnaise

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

grill with fat oil coat the grill
it will not stick.

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

egg yolk, water, butter