

Interview Note Sheet

| | |
|--|--------------------------------------|
| Applicant Information | |
| Name: <u>Chinyere-EZE Victor Nwaeke Akpulu</u> | Interviewer: <u>Jefferson Prence</u> |
| Date: <u>11/11/2010</u> | Rate of Pay: <u>15 Stage</u> |
| Position (s) Applied for: <u>Cook Stage</u> | Referred by: |

| Test Scores | | | | | |
|-------------|-----|-----------------|--------------|-----|---|
| Server | /35 | % | Bartender | /30 | % |
| Prep Cook | /15 | 55 % | Barista | /10 | % |
| Grill Cook | /40 | % | Cashier | /10 | % |
| Dishwasher | /10 | % | Housekeeping | /16 | % |

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

| | |
|---|--|
| Relevant Experience & Summary of Strengths | |
| <u>DBX Stage</u> | Total of <u>45</u> in Food Service/Hospitality |
| | |
| P.O.S. Experience: Y / N details: _____ | |

| | |
|---|--|
| Transportation | |
| Car | <u>Public Transit</u> Carpool (Rider / Driver) |
| Regions Available to work: | |
| <u>SF City</u> | 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 | |
| <u>Open</u> | <u>AM only</u> PM only Weekdays only Weekends only |
| Details: <u>Perfected</u> | |
| Uniforms Owned: | |
| Bistro | Black Bistro Tuxedo 1/2 Tuxedo Black Vest Long Black Tie |
| <u>Chef Coat</u> <u>Chef Pants</u> <u>Knives</u> | 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 Noor Akpalaun Date: 11/11/16
 Home Telephone (310) 488-7127 Other Telephone () _____
 Present Address 674 28th St., Oakland, CA 94609
 Permanent Address, if different from present address: _____
 Email Address noorakpalaun@gmail.com

EMPLOYMENT DESIRED

Position applying for: Lead cook Salary desired: _____

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

None

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 Craigslis 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? _____

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 | | 6-3 | 6-3 | 6-3 | 6-3 | All day | All day |
| PM | 3-10 | | | | | All day | All day |
| 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

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? |
|--|--------------|--------------------------------------|---|
| Santa Monica High School | Santa Monica | Diploma | yes |
| Berkeley City College | Berkeley | None | no |
| Do you have any special licenses, certificates or special training? If so please list under "Special." | | YES | <input type="radio"/> NO <input checked="" type="radio"/> YES |
| Are you computer literate? If so, list software knowledge under "Special." | | YES | <input type="radio"/> NO <input checked="" type="radio"/> YES |
| Are you proficient with Point of Sales Systems? If, so please list which ones under "Special." | | YES | <input type="radio"/> NO <input checked="" type="radio"/> YES |
| 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." | | <input checked="" type="radio"/> YES | NO |
| Special: Catering and high end food production | | | |

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 Cala Restaurant 149 Fell St, San Francisco, CA

Type of Business Restaurant Telephone No. () Supervisor's Name David Castro

Your Position and Duties Expo, saute cook, fry cook, prep cook, grade manager

Dates of Employment: From 4/16 To Present Weekly Pay: Starting \$16 an hour Ending \$16 an hour

Reason for Leaving: _____

Name and Address of Employer Millennium Restaurant 5912 College ave., San Francisco, CA

Type of Business Restaurant Telephone No. () Supervisor's Name Erick Tucker

Your Position and Duties Saute cook, fry cook, grade manager

Dates of Employment: From 4/16 To 9/16 Weekly Pay: Starting \$15 an hour Ending \$15 an hour

Reason for Leaving: Seeking to learn higher end cuisine.

Name and Address of Employer Chateau Restaurant 339 North Fairfax, Los Angeles CA 90048

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Your Hospitality Staffing Professionals

Type of Business Catering ~~Restaurant~~ Telephone No. () Supervisor's Name Adel Chagar
Your Position and Duties Catering Cook

Dates of Employment: From 8/12 To 1/16 Weekly Pay: Starting \$9 an hour Ending \$15 an hour

Reason for Leaving: Moved to the Bay Area

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: Adel Chagar Telephone No. (323) 356-5571

Address 339 North Fairfax

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

Name: Erick Tucker Telephone No. (510) 435-5404

Address 5912 College Ave.

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

Name: Jefferson Telephone No. (707) 342-8484

Address 344 20th St. Oakland, CA 94612

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

Please Read Carefully, Initial Each Paragraph and Sign Below

N.A.

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.

N.A.

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.

N.A.

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.

N.A.

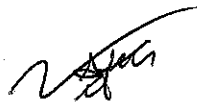
I understand that if selected for hire, it will be necessary for me to provide satisfactory evidence of my identity and legal authority to work in the United States, and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date.

N.A.

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

11/11/16

Multiple Choice (1 point each)

55%

- A 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
- D 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
- A 8) Food should be left out no more than
- a. 2 hours
 - b. 3 hours
 - c. 4 hours
 - d. 5 hours

Prep Cooks Test

- D. 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
- C. 11) What is the temperature range of the danger zone?
- a. 25-135
 - b. 40-140
 - c. 50-160
 - d. 30-130
- B. 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
- C. 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) Rough chop : to cut into very small pieces when uniformity of size and shape is not important.

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EXP 08/05/2017
DOB 08/05/1994
REPLACE IN 2015

CLASS C
END NONE
RSTR NONE

LN AKPULONU
FN CHINYERE-EZE VICTOR NOOR
1743 10TH ST APT C
SANTA MONICA, CA 90404

SEX M
HAIR BLK EYES BRN
HGT 5'11" WGT 185 lb

DD 02/20/2013 1611/08FD/17 ISS 04/03/2013

620-92-6659

