

# Interview Note Sheet

## Applicant Information

Name: <u>Barnes, Linda, "Lude"</u>	Interviewer: <u>Jefferson</u>
Date: <u>12/15/2016</u>	Rate of Pay: <u>15</u>
Position (s) Applied for: <u>Cook "vegan"</u>	Referred by:

## Test Scores

Server	/35	%	Bartender	/30	%
Prep Cook	<u>80% 14/15</u>	<u>40%</u>	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

## Seeking:

Full-Time

Part-Time

## Relevant Experience & Summary of Strengths

Total of 58 in Food Service/Hospitality

DBX Vegan Candidate

Saute Gardemange 12 years

Line Cook 18 years

\* Vegan Lifestyle

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:

## 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

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 Linda Anne Barnes (Jude) Date: 12/15/2016  
Home Telephone (925) 812-0152 Other Telephone ( ) \_\_\_\_\_  
Present Address 1919 Chestnut Street Alameda, CA 94501  
Permanent Address, if different from present address: \_\_\_\_\_  
Email Address judealexanderbarnes@gmail.com

### EMPLOYMENT DESIRED

Position applying for: Line Cook/Prep Cook Salary desired: \$12/hr +

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

Encuentro Cafe and Wine Bar, Oakland

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? Jan. 2, 2017

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	5-2:30	Any	5-2:30	5-2:30	5-2:30	5-2:30	5-2:30
PM		Any					
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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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?
Kennesaw Mtn. High	Kennesaw, GA	DIPLOMA	YES
Do you have any special licenses, certificates or special training? If so please list under "Special".		<u>YES</u>	NO
Are you computer literate? If so, list software knowledge under "Special."		YES	<u>NO</u>
Are you proficient with Point of Sales Systems? If, so please list which ones under "Special."		<u>YES</u>	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."		<u>YES</u>	NO
Special: <u>Serv Safe CA, Proficient w/ Bread crumb PDS, Catering, prep, and line experience.</u>			

## 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 Encuentro, 550 2nd Street, Oakland 94565

Type of Business Restaurant Telephone No. ( ) Supervisor's Name Lacey Sher (Chef)

Your Position and Duties Garde Manger, Expediter, Prep my Station, assist in others prep call tickets, make entrees, oversee presentation, tasting menu development, execute specials

Dates of Employment: From Oct. '15 To Present Weekly Pay: Starting \$400 Ending \$625

Reason for Leaving: Ready to transition to high volume cooking opportunity

Name and Address of Employer Summer Kitchen

Type of Business Restaurant Telephone No. ( ) Supervisor's Name Paul Arandabian (Chef)

Your Position and Duties Prepares salads, sandwiches, toss pizzas, Prep all daily goods excluding baked goods, saute at night

Dates of Employment: From Oct. '14 To Oct. '15 Weekly Pay: Starting \$385 Ending \$425

Reason for Leaving: Prefer to work with plant based cuisine

Name and Address of Employer \_\_\_\_\_

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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: Alanna Kinney Telephone No. (503) 899-7527

Address: West Oakland

Occupation: Sous Chef Relationship: Supervisor Number of Years Acquainted: 1

Name: Michael Ippolito Telephone No. (850) 443-8565

Address: Downtown Oakland

Occupation: \_\_\_\_\_ Relationship: \_\_\_\_\_ Number of Years Acquainted: \_\_\_\_\_

Name: \_\_\_\_\_ Telephone No. (\_\_\_\_) \_\_\_\_\_

Address: \_\_\_\_\_

Occupation: \_\_\_\_\_ Relationship: \_\_\_\_\_ Number of Years Acquainted: \_\_\_\_\_

**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

*J Barnes*

Date

*12/15*

Hello! I am a lifelong vegan and ambitious cook looking to expand my knowledge and experience with health focused but not flavor deprived cuisine. I would love to come by and get to know your team.

# Jude Barnes Line Cook

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925.812.0152  
judealexanderbarnes@gmail.com

Alameda, CA

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## Summary

Innovative, dynamic cook with experience in various facets of the culinary world; looking to respect and fully utilize every ingredient. Efficiently works in a fast paced environment with a steady rhythm and focused, energized attitude. Life long vegan looking to work with like minded individuals.

## Recent Experience

**Encuentro / Expediter, Saute, Garde Manger**  
SEPTEMBER, 2015 to PRESENT; Oakland, CA

Executing a rotating menu of locally inspired vegetarian/ vegan cuisine. Working through busy dinner service in harmony with FOH staff as well as the pantry line. Strong focus on sustainable agriculture.

- Creation and execution of seasonal daily specials.

- Exploring the unique properties of plant based cuisine; creating delicious flavor combinations while honoring the integrity of each ingredient.

- Incorporating raw options and healthy desserts.

**Summer Kitchen / Line Cook, Prep Leader**  
OCTOBER, 2014 to SEPTEMBER, 2015; Berkeley, CA

Started full time as opening weekday line cook working solo in the mornings then with peers in the afternoon to provide high quality, farm to fork style dishes. Later transitioned to sautéing/ expediting on busy evenings including weekends.

- Mise en place, time management, organization.

- Communicating clearly and effectively with others.

- Completing projects with speed, accuracy, consistency, cleanliness.

- Pickling, preserving, fermentation.

- Catering experience for small parties using miuumium.com and by word of mouth as well as larger parties with **Fancy Pantry in Roswell, GA (13'-14')**.

- Proficient in all Word programs, POS systems, etc.

- Excellent in customer service interactions, menu planning, problem solving, product knowledge.





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## **Other Skills**

References available upon request.

I am available to interview any day before one pm. Thank you for your time, I look forward to hearing from you.



Multiple Choice (1 point each)

80%

- \_\_\_\_\_ 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 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
- \_\_\_\_\_ 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~~ c
- ☒ a. 2 hours
  - b. 3 hours
  - c. 4 hours
  - d. 5 hours

## Prep Cooks Test

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- \_\_\_\_\_ 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
- 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? B
- ☒ 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

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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)

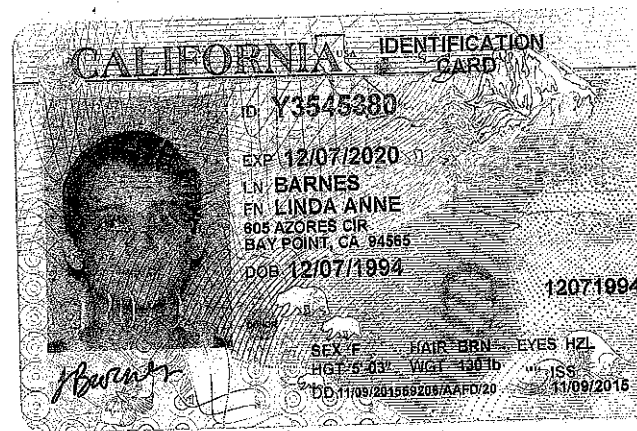
19) Salt & Pepper are the basic seasoning ingredients for all savory recipes.

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



- E verify -

2016350134809SH



1919 Chestnut St.  
Alameda, CA 94501  
593-47-9806

## BUREAU of VITAL STATISTICS

## CERTIFICATION OF BIRTH

STATE FILE NUMBER: 109-1994-180026

DATE FILED: December 14, 1994

CHILD'S NAME: LINDA ANNE BARNES

DATE OF BIRTH: December 7, 1994

SEX: FEMALE

COUNTY OF BIRTH: MIAMI-DADE COUNTY

MOTHER'S MAIDEN NAME: JEANNIE LYNN FOX

FATHER'S NAME: ROBERT DODGE BARNES

DATE ISSUED: October 29, 2015

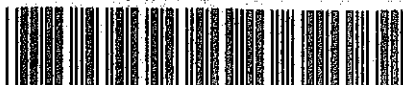


, State Registrar

REQ: 2016441714

THE ABOVE SIGNATURE CERTIFIES THAT THIS IS A TRUE AND CORRECT COPY OF THE OFFICIAL RECORD ON FILE IN THIS OFFICE.  
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## WARNING:



DH FORM 1946 (03-13)

CERTIFICATION OF VITAL RECORD



VOID IF ALTERED OR ERASED