

Interview Note Sheet

Applicant Information

Name: <u>Ashley Leon Cavalllo</u>	Interviewer: <u>Jefferson</u>
Date: <u>1/31/2017</u>	Rate of Pay: <u>15 Stage</u>
Position (s) Applied for: <u>Cook</u>	Referred by: <u>C.L.</u>

Test Scores

Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	<u>37</u> /40	<u>89</u> %	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Total of 10+ in Food Service/Hospitality

DBX
Candidate

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

1/13/2019 LEAD

Other

Will Submit

Availability:

Open

AM only

PM only

Weekdays only

Weekends only

Details:

M-F

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:

Acrobat

outsourcing
Your Hospitality Staffing Professionals

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 Ashley Leoncavallo Date: 1/31/17
 Home Telephone (415) 717-4263 Other Telephone ()
 Present Address 2100 Post St. Apt #10 San Francisco, CA 94115
 Permanent Address, if different from present address: _____
 Email Address aaroebken@gmail.com

EMPLOYMENT DESIRED

Position applying for: line chef Salary desired: \$18-20

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? 2/6/17

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>6-2:30</u>	<u>6-2:30</u>	<u>6-2:30</u>	<u>6-2:30</u>	<u>6-2:30</u>	
PM							

Do you have any vacations or extended leaves planned in the next 12 months? If so, please list dates: dates TBD
Friday March 17 May: causus nursing school graduation

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

Acrobat

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: Joseph Leoncavallo Telephone No. (415) 240-7304

Address 2100 Post St #10 SF CA 94115

Occupation: Project Manager Relationship: Husband Number of Years Acquainted: 6

Name: Kip Roebken Telephone No. (415) 454-6684

Address 106 Laurel Grove Ave. Kentfield CA 94904

Occupation: Physician Relationship: Father Number of Years Acquainted: 29

Name: Kathy Roebken Telephone No. (415) 454-6684

Address 106 Laurel Grove Ave Kentfield CA 94904

Occupation: Retired Relationship: Mother Number of Years Acquainted: 29

ASHLEY A. LEONCAVALLO

Address: 2100 Post
Street Apt #10

San Francisco, CA
94115

(415) 717- 4263

aaroebken@gmail.com

EXPERIENCE

10/16-1/20/17	Zynga Corporate Chef	San Francisco, CA
	<ul style="list-style-type: none">• Develop and execute lunch menus for 600 employees• Developed Happy Hour menus for evening events• Catered Holiday Party for 1,200 guests	
10/13-11/16	Insalata's Manager	San Anselmo, CA
	<ul style="list-style-type: none">• Manage Fine Dining Take Out and Catering for Mediterranean Moroccan Restaurant• Increased sales by 40%• Develop and track sales of new products• Organize, manage, and execute caterings ranging from 10-300 people• Positive attitude and communication skills when handling clients and customers• Manage 5 chefs averaging 30 caterings a week	
5/12 – 10/13	Grill Chef	
	<ul style="list-style-type: none">• Extensive work on the grill section of the line• Contributes to large catering events ranging from 100 to 500• Work with sous chefs to continue culinary experience and education• Work alongside award winning Executive Chef and mentor, <u>Heidi Krahling</u>	
2/12 – 4/12	Straw Restaurant Executive Chef	San Francisco, CA
	<ul style="list-style-type: none">• Menu development for restaurant and constructed new brunch menu• Manage Chefs, Kitchen Cleanliness and Health Code Guidelines, and daily ordering• Catered Google Christmas Party for 800 people	
5/11 – 2/12	Restaurant Gary Danko Prep/Line Chef	San Francisco, CA
	<ul style="list-style-type: none">• Recognized as a Michelin Star and Relais & Chateaux restaurant• Butchery of bison, beef and pork tenderloin, quail, hen, squab, lamb, salmon and bronzini• Assemble and prepare hot and cold appetizers during service• Lead 3 person team responsible for plating of main course, appetizers and set-up/breakdown for the VP of Google catering event• Complete knowledge of Gary Danko menu and preparation of dishes<ul style="list-style-type: none">➢ Gary Danko "essences"➢ Seasonal Soups➢ Foie Stuffings➢ Protein Crust/Seasonings/Marinades➢ Seared Ahi Tuna Appetizer➢ Lobster and Crab Signature Dishes➢ Vegetable Tians➢ Deserts➢ Duck Confit Hash Cakes➢ Seared Foie Dishes	
5/10 – 9/10	Insalata's Prep Chef	San Anselmo, CA
	<ul style="list-style-type: none">• Created and prepared innovative dishes for take-out counter daily• Catered signing party for Rick Bayless• Prepared and assembled food for catering events at offsite locations• Assisted in creating and preparing weekly meals for in-patient rehabilitation hospital	

ASHLEY A. LEONCAVALLO

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Street Apt #10

San Francisco, CA
94115

(415) 717- 4263

aaroebken@gmail.com

5/06 – 3/08

University of California – San Francisco

San Francisco, CA

Researcher

- Collaborated with other MD-PhD in writing publication on IVH to support brain trauma triggers
IVH

10/05 – 5/06

University of California – Davis

Davis, CA

Researcher – Cook Lab

- Cloned and studied plant genome and DNA to determine the plant survival in different environments

EDUCATION

Napa Valley Cooking School

Certificate of Culinary Arts – Fine Dining, Organic and Sustainability, May 2011

Saint Helena, CA

Graduated with an A and high honors

- French Cuisine
- Garde Manger
- Butchery
- World Cuisine
- Charcuterie
- Baking/Pastry

Stanford University

English 133: Food Writing-What We Write About When We Write About Food

Taught by cook book author Tori Ritchie

- Extensive writing class covering material from restaurant reviews to food memoir pieces

University of California – Davis

Davis, CA

Neurology, Physiology and Biology, May 2010

- Dean's List Honors

ACTIVITIES/ VOLUNTEER

Kentfield Rehabilitation Hospital

- Visit patients with their families

Ritter House

- Raised funds for the homeless community

St. Jude's Childrens Hospital

- Raised funds to help alleviate the cost to research childhood cancer

Grill Cooks Test

Score / 40

Multiple Choice Test (1 point each)

B

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

B

2) The recommended temperature for your refrigerator is...

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

1

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

D

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

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

C

6) 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

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

D

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

A

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

Grill Cooks Test

B 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 covered, in liquid at low heat
d) 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?
a) 145°F
b) 155°F
c) 165°F
d) 175°F

B 21) What temperature should ALL ground meat be cooked to?
a) 145°F
b) 155°F
c) 165°F
d) 175°F

A 22) What temperature should fish be cooked to?
a) 145°F
b) 155°F
c) 165°F
d) 175°F

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

1/1 Flour & Fat
Thicker

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

Melt to remove milk solids

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

1. Bechamel
2. Brown
3. Tomato
4. White Veloute
5. Béarnaise

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

Oil + salt + pepper

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

yolk
Butter
Cayenne
Lemon juice
white pepper
salt