

Interview Note Sheet

Applicant Information

Name: <u>Agustine Martinez</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>CL</u>

Test Scores

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

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Total of 20 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

5/3/18 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

818-501-9087

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 NOVISTINE MARTINEZ Date: 01/31/2017
 Home Telephone (415) 503-0511 Other Telephone (415) 722-5055
 Present Address 363 VALENCIA ST SAN FRANCISCO CALIFORNIA 94103
 Permanent Address, if different from present address: _____
 Email Address agut2sf013@gmail.com

EMPLOYMENT DESIRED

Position applying for: COOK Salary desired: OPEN

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? 02/01/2017

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							
PM		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	

Do you have any vacations or extended leaves planned in the next 12 months? If so, please list dates:

1 WEEK DURING SUMMER / 1 WEEK NEW YEARS

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 RESTAURANT Telephone No. (415) 362-7466 Supervisor's Name MICHAEL GOWS
Your Position and Duties DAY KITCHEN MANAGER / OPENING / PRODUCTION FOR BOTH
SHIFT DAY / PM. MANAGING AND COOKING EXPEDITER

Dates of Employment: From 04/15 To 12/15 Weekly Pay: Starting 18.75 Ending 22.50 P/H

Reason for Leaving: I WAS MAKING TOO MUCH MONEY SO THEY PAID ME OFF

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 X
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: ROBERTA MAZZOLA Telephone No. (415) 672-3480

Address _____

Occupation: RESTAURANT OWNER Relationship: FRIEND Number of Years Acquainted: 22

Name: KATHY KING Telephone No. (415) 722-7597

Address _____

Occupation: RESTAURANT OWNER Relationship: FRIEND Number of Years Acquainted: 25

Name: DAVID LAWRENCE Telephone No. (415) 706-4272

Address _____

Occupation: RESTAURANT OWNER Relationship: FRIEND Number of Years Acquainted: 3

Agustine Martinez
363 Valencia st # 1
San Francisco, CA 94103
Phone 415-7225055 Alt 415-5030511
agmtzsf013@gmail.com

Fluent in Spanish and English.

Reference:

Prospect Restaurant (0316/1216)
(415) 672-3480
Kitchen Manager
706-4272
Chef: Pamela Mazzola
4272

Pamela Mazzola

Kathy King (415)

David Lawrance (415) 706-

Black Bark BBQ
Kitchen Manager (010716/0123/04)
Chef: David Lawrance (415) 706-4272

Kin Khao Thai Eatery (0415 – 1215)
Kitchen Manager
Managing the function of the kitchen, production on daily basis butchering,
braising, cooking curry pasted, curries, sauces, stocks from scratch.

Boneyard Food Truck (061413 - 112104)
Head Chef for a successful bbq truck. Created menu items, implemented
systems both on the truck and in the commercial kitchen.
Owner Richard Mainzer

Boulevard Restaurant
Banquet Chef, during the holidays for a few years.

Ame Restaurant Hotel St Regis (2006) Line cook

Mijita Restaurant (081904 – 1006)
Kitchen Manager
Oversaw the operations of the kitchen, expedited during service, fulfilled any
position as needed. Worked with the general manager with scheduling, ordering,
opening and closing the restaurant.
Chef: Tracy des Jardins

Gordon Biersch (91 - 98) Now closed
Head line cook
I worked all stations on the line, mostly sauté and expediter. Responsible for the
dinner shift and closing of the kitchen. Also, responsible for inventory and
ordering.
Chef: Illanna Sarafh. Chef: Jeff Anderson Now closed

Agustine Martinez
363 Valencia st # 1
San Francisco, CA 94103
Phone 415-7225055 Alt 415-5030511
agmtzsf013@gmail.com

Fluent in Spanish and English.

Reference:

Prospect Restaurant (0316/1216)
Kitchen Manager
Chef: Pamela Mazzola

Pamela Mazzola	(415) 672-3480
Kathy King	(415) 706-4272
David Lawrance	(415) 706-4272

Black Bark BBQ
Kitchen Manager (010716/0123/04)
Chef: David Lawrance (415) 706-4272

Kin Khao Thai Eatery (0415 – 1215)
Kitchen Manager
Managing the function of the kitchen, production on daily basis butchering, braising, cooking
curry pasted, curries, sauces, stocks from scratch.

Boneyard Food Truck (061413 - 112104)
Head Chef for a successful bbq truck. Created menu items, implemented systems both on the
truck and in the commercial kitchen.
Owner Richard Mainzer

Boulevard Restaurant
Banquet Chef, during the holidays for a few years.

Ame Restaurant Hotel St Regis (2006) Line cook

Mijita Restaurant (081904 – 1006)
Kitchen Manager
Oversaw the operations of the kitchen, expedited during service, fulfilled any position as needed.
Worked with the general manager with scheduling, ordering, opening and closing the restaurant.
Chef: Tracy des Jardins

Gordon Biersch (91 - 98) Now closed
Head line cook
I worked all stations on the line, mostly sauté and expediter. Responsible for the dinner shift and
closing of the kitchen. Also, responsible for inventory and ordering.
Chef: Illanna Sarafh. Chef: Jeff Anderson Now closed

City Block Restaurant (09 89 – 06 91) Now Closed
Pizza cook and line cook Chef: Illanna Sarafh

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
- C 2) The recommended temperature for your refrigerator is...
- a) 45°F
 - b) 50°F
 - c) 40°F
 - d) 20°F
- D 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
- B 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
- B 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
- B 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 to Fat

Thickens soups

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

Melt & remove milk solids

Hollandaise

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

1. Béch
2. Tomato
3. Brown
4. ~~Veloute~~ Veloute (white sauce)
5. Hollandaise

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

Coat with oil to prevent ~~sticking~~ sticking

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

Egg Yolk

Clarified Butter

Lemon juice

Cayenne
salt

water (optional)

*Of the United States,
in Order to form a more perfect Union,
establish Justice, insure domestic Tranquillity,
provide for the common defence,
promote the general Welfare, and secure
the Blessings of Liberty to ourselves and
our Posterity, do hereby ordain and establish this
Constitution for the United States of America.*

SIGNATURE OF BEARER / SIGNATURE DU TITULAIRE / FIRMA DEL TITULAR

PASSPORT
PASSEPORT
PASAPORTE

UNITED STATES OF AMERICA

Type / Type / Tipo	Code / Code / Código	Passport No. / No du Passaport / No de Pasaport
P	USA	531335698

Surname / Ncm / Apellidos

MARTINEZ

Given Names / Prénoms / Nombres

AGUSTINE

Nationality / Nationalité / Nacionalidad

UNITED STATES DE AMERICA

09 Dec 1964

Place of birth / Lieu de naissance / Lugar de nacimiento

Sex / Sexe / Sexo

MEXICO

Date of issue / Date de délivrance / Fecha de expedición

Authority / Autorité / Autoridad

16 APR 2015

Date of expiration / Date d'expiration / Fecha de caducidad: _____

United States

15 Apr 2025

Endorsements / Mentions Spéciales / Anotaciones

Department of State

SEE PAGE 27

[illegible]

5313356987USA6412098M2504155267538490<100670



SSN-609148028