

# Interview Note Sheet

## Applicant Information

Name: Agustine MACTWER	Interviewer: Jefferson
Date: 1/31/2017	Rate of Pay: 15 Stage
Position (s) Applied for: Cook	Referred by: CL

## 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

<input type="checkbox"/> Car	<input checked="" type="checkbox"/> Public Transit	<input type="checkbox"/> Carpool ( Rider / Driver )
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## Regions Available to work:

<input checked="" type="checkbox"/> SF City	<input type="checkbox"/> SF North	<input type="checkbox"/> SF Peninsula	<input type="checkbox"/> East Bay	<input type="checkbox"/> Outer East Bay
<input type="checkbox"/> San Jose	<input type="checkbox"/> South San Jose	<input type="checkbox"/> SJ Peninsula		

## Certifications (if any)

<input type="checkbox"/> TIPS	<input checked="" type="checkbox"/> Serv-Safe	<input type="checkbox"/> 5/6/18 LEAD	<input type="checkbox"/> Other	<input type="checkbox"/> Will Submit
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## Availability

<input checked="" type="checkbox"/> Open	<input checked="" type="checkbox"/> AM only	<input checked="" type="checkbox"/> PM only	<input type="checkbox"/> Weekdays only	<input type="checkbox"/> Weekends only
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Details:

## Uniforms Owned:

<input type="checkbox"/> Bistro	<input checked="" type="checkbox"/> Black Bistro	<input type="checkbox"/> Tuxedo	<input type="checkbox"/> 1/2 Tuxedo	<input type="checkbox"/> Black Vest	<input type="checkbox"/> Long Black Tie
<input type="checkbox"/> Chef Coat	<input checked="" type="checkbox"/> Chef Pants	<input checked="" type="checkbox"/> Knives	<input type="checkbox"/> Black Pants	<input type="checkbox"/> Non-Slip Shoes	<input type="checkbox"/> Bow Tie
					<input type="checkbox"/> Other

Would you recommend this applicant for Acrobat

Convention Candidate?

Other Languages Spoken:

**Acrobat**  
outsourcing  
Your Hospitality Staffing Professionals

**Employment Application**

816-501-9087

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 Agustine 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 agut2SF@13@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		X	X	X	X	X	

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 1st KTCHEN MANAGER/OPENING/PRODUCTION FOR BOTH  
SHIFT M/F. MANAGING AND COOKING EXPISTEN

Dates of Employment: From 04/15 To 12/15 Weekly Pay: Starting 18.71/H Ending 22.50/H

Reason for Leaving: I was making too much noise so they told 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 Mazzacca Telephone No. (415) 672-3480

Address \_\_\_\_\_

Occupation: Restaurant owner Relationship: FRIEND Number of Years Acquainted: 22

Name: Kathy Kino 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

Pamela Mazzola

Kitchen Manager  
706-4272  
Chef: Pamela Mazzola  
4272

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

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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

**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

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 or

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. Bech
2. Tomato
3. Brown
4. ~~Velouté~~ Velouté (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'

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

Egg Yolks

Clarified Butter

Lemon juice

Cayenne  
salt

water (optional).

