

Interview Note Sheet

Applicant Information	
Name: <u>Larry Jeffers</u>	Interviewer: <u>JD</u>
Date: <u>02/27/17</u>	Rate of Pay: <u>\$10</u>
Position (s) Applied for:	Referred by: <u>walker</u>

Test Scores					
Server		/35	%	Bartender	/35 %
Prep Cook	<u>15</u>	/15	%	Barista	/15 %
Grill Cook		/40	%	Cashier	/15 %
Dishwasher		/10	%	Housekeeping	/16 %

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

Relevant Experience & Summary of Strengths
Total of _____ in Food Service/Hospitality
<p style="font-size: 2em; font-family: cursive;">Work in the kitchen Dish, PC, Server</p>
P.O.S. Experience: <u>Y</u> / <u>N</u> details: _____

Transportation
<input checked="" type="checkbox"/> Car <input type="checkbox"/> Public Transit <input type="checkbox"/> Carpool (Rider / Driver)

Regions Available to work:
<input type="checkbox"/> Polk County <input checked="" type="checkbox"/> Des Moines <input type="checkbox"/> West Des Moines <input type="checkbox"/> Dallas County

Certifications (if any)
<input type="checkbox"/> TIPS <input type="checkbox"/> Serv-Safe <input type="checkbox"/> LEAD <input type="checkbox"/> Other _____ <input type="checkbox"/> Will Submit

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

Uniforms Owned:
<input type="checkbox"/> Bistro <input 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 type="checkbox"/> Chef Pants <input 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 Academy?	Convention Candidate?	Other Languages Spoken:
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Prep Cooks Test

- C 9) Which is the improper way to thaw frozen food?
- In the fridge
 - In a sink with cold water
 - On the counter
 - In the microwave
- A 10) Which of the following can you use to put out a grease fire?
- Baking Soda
 - Baking Powder
 - Flour
 - Water
- B 11) What is the temperature range of the danger zone?
- 25-135
 - 40-140
 - 50-160
 - 30-130
- D 12) Which of the following is listed from smallest to largest?
- Dice, chop, mince
 - Mince, chop, dice
 - Chop, dice, mince
 - Mince, dice, chop
- C 13) Which direction should pan handles be turned while cooking on the stove?
- Over the fire at all times
 - Turned towards you for better control
 - Turned towards the right or left at all times
 - Over the countertop at all times
- C 14) When you poach something, you cook it with what?
- Noodles
 - Vegetables
 - Liquid
 - Oil
- B 15) Which spoon is used to remove fat from soups and stews
- Basting Spoon
 - Ladle
 - Slotted Spoon
 - Portion Spoon
- B 16) Which of the following means to cook in a small amount of fat?
- Season
 - Sauté
 - Broil
 - Boil
 - Fry

Multiple Choice (1 point each)

- D 1) A gallon is equal to ____ ounces
- a. 56
 - b. 145
 - c. 32
 - d. 128
- C 2) Mesclun are what type of vegetable?
- a. Roots
 - b. Beans
 - c. Salad Greens
 - d. Spices
- B 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
- C 8) Food should be left out no more than
- a. 2 hours
 - b. 3 hours
 - c. 4 hours
 - d. 5 hours

Prep Cooks Test

- A 17) What is a Julien cut?
- Food cut into long thin strips, matchstick
 - Food cut into long thin strips then turned and cut into a 1/8' dice
 - Food diced into finely chopped and uniform pieces
 - 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.
- Sweat
 - Boil
 - Roast
 - Grill

Fill-in the Blank (1 point each)

- 19) Salt & pepper are the basic seasoning ingredients for all savory recipes.
- 20) Chop: to cut into very small pieces when uniformity of size and shape is not important.

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Your Hospitality Staffing Professionals
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First and Last Name: Larry Feters
Email: dad2twig@gmail.com
Phone number: 515-997-2424

Working Experience:

Company Name: Choice Smorgasboard
Dates of Employment: 1990-91

Job Responsibility:

- - food Prep
- - Salad prep
- - Meat Carving
- -

Company Name: Pizza Hut
Dates of Employment: 91-96

Job Responsibility:

- - Making dough
- - food Prep
- - Making + cooking Pizzas
- -

Company Name: Olympic Flame
Dates of Employment: 99-08

Job Responsibility:

- - Prep
- - Server
- - dishes
- -

Skills

- - Dishwashers
- - Prep
- - Cooking
- - Serving