

Interview Note Sheet

Applicant Information

Name: Coral Plum	Interviewer: Diana Zamora
Date: 06/26/17	Rate of Pay: \$9.25 - \$10.00
Position(s) Applied for: Bartender, Prep Cooks, Grill Cooks	Referred by: Walkin

Test Scores

Server	/35	%	Bartender	/35	%
Prep Cook	6/20	%	Barista	/15	%
Grill Cook	/40	%	Cashier	/15	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:
Full-Time
Part-Time

Relevant Experience & Summary of Strengths

Total of _____ in Food Service/Hospitality

Worked at Wendy's, as a grill Cook, Prep

Worked at Gates Barbeque, as a cook. Worked there for 2 yrs.

P.O.S. Experience: Y / N details: _____

Transportation

Car Public Transit Carpool (Rider / Driver)

Regions Available to work

Kansas City, KS

Overland Park, KS

Kansas City, MO

Independence, MO

Certifications (many)

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 Academy?

Convention Candidate?

Other Languages Spoken:

Coral Plumb
3908 Clark St 64110
(816)349-2824/ alt (816) 394-0096
Coral.plumb@gmail.com

Objective- To reach beyond my expectation and succeed towards my goals in life.

Skills- Laborer, Carpentry, Warehouse (Management Skills), and Forklift.

Work of Experience

Clarkson Construction 6/04-1/05
4133 Gardner Avenue Kansas City Mo 64120
(816) 483-8800

ENK Construction 2/05-7/05
4600 Martha Truman Rd Grandview Mo 64030
(816) 763-4700

NexTaff 8/05- present
1923 McGee Kansas City Mo 64123
(816)221-8220

Labor Ready 8/05-7/07
201 W 39th St Kansas City Mo 64111
(816) 756-2676

Wendy's 10/12-8/13
9708 E 63rd St Raytown Mo 64133
(816)353-4112

School

Westport Edison 1999-01
315 E 39th St Kansas City Mo 64123

Penn Valley Community College 2001-02

Wiley University Of Marshall Texas 2002-03

Prep Cooks Test

Score 6 / 20

Multiple Choice (1 point each)a

1) A gallon is equal to _____ ounces

- a. 56
- b. 145
- c. 32
- d. 128

d

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

d

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

b

5) How do you blanche 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

a

6) Which of the following ingredients would you pack before measuring?

- a. Olive Oil
- b. Salt
- c. Brown Sugar
- d. White Sugar

c

7) What is Al Dente?

- a. Firm but not hard
- b. Soft to the touch
- c. Very hard
- d. Very soft

a

8) Food should be left out no more than

- a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

Went over the
Answers with him.

Prep Cooks Test

b 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

c 10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

a 11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

a 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

d 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

d 14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

d 15) Which spoon is used to remove fat from soups and stews

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

d 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

a

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

b

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) Dice chop to cut into very small pieces when uniformity of size and shape is not important.

Kansas City, MO
Health Department

Food Handler

Coral C Plumb Jr



Issue Date Expiration Date

2/28/2017 2/28/2020



Public Health