

Interview Note Sheet

Applicant Information

Name: <u>Bob Hukabam</u>	Interviewer: <u>Steven Gonzalez</u>
Date: <u>7/13/17</u>	Rate of Pay:
Position (s) Applied for: <u>Prep Cook</u>	Referred by:

Test Scores

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

Search Status:
<input checked="" type="radio"/> Full-Time
<input type="radio"/> Part-Time

Relevant Experience & Summary of Strengths

1. Cook experience / currently in school.

- Server
- Cook
- Lenox-Art Institute

Total of _____ in Food Service/Hospitality

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 (if any)

TiPS	Serv-Safe	LEAD	Other _____	Will Submit _____
------	-----------	------	-------------	-------------------

Availability

<input checked="" type="radio"/> Open	AM only	PM only	Weekdays only	Weekends only
---------------------------------------	---------	---------	---------------	---------------

Details: _____

Uniforms Owned

Bistro Chef Coat	Black Bistro Chef Pants	Tuxedo Knives	1/2 Tuxedo Black Pants	Black Vest Non-Slip Shoes	Long Black Tie Bow Tie	Other: _____
------------------	-------------------------	---------------	------------------------	---------------------------	------------------------	--------------

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken:

Rod Huckaba
905 Jefferson #706
Kansas City, MO. 64105
816-536-4094
rodneyleonardhuckaba@hotmail.com

JOB OBJECTIVE:

Seeking full or part time employment in a restaurant or hotel.

QUALIFICATIONS:

Over 25 years experience as a Server, Cook, Bartender, and Front Desk Professional.
Passionate about keeping guests happy.
Dependable, motivated and a hardworking individual.
Experienced as a Manager and Trainer.
Detail oriented individual who pays particular attention to skill level, drive, attitude and progress of self.

PERSONAL EXPERIENCE:

HOLIDAY INN NIGHT AUDITOR

1995-2001 *Night Auditor* Kansas City, MO

IVY'S RESTAURANT

2001-2004 *Server Trainer/Bartender* Kansas City, MO

SAVOY GRILL

2004-2009 *Server/Bartender* Kansas City, MO

MIMI'S CAFE

2009-2014 *Server* Lenexa, KS

FARMER

2014-1017 *Chickens, Ducks, and Rabbit Breeding* Noxon, MT

ACCOMPLISHMENTS:

Volunteered for United Children's Charities

Volunteered for Restart of Kansas City, MO

Volunteered for United Way

Volunteer for Outreach Project of Kansas City

EDUCATION:

Attended an Accelerated BSN program in 1993-1994

Received Associate of Art's Degree in Music from Peru St. College

Presently enrolled in a BAC program at Art Institutes International-Kansas City in Lenexa Kansas

REFERENCES AVAILABLE UPON REQUEST.

Employment Application

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 Podney leonard huckaba Date: 7-12-17
 Home Telephone (816) 536 4094 Other Telephone (—)
 Present Address 905 Jefferson # 706 KC MO 64105
 Permanent Address, if different from present address:
 Email Address podney.leonardhuckaba@Hotmail.com

EMPLOYMENT DESIRED

Position applying for: COOK Salary desired: 11. hr
 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 Concierge 51157
 Could you work overtime, if necessary? Yes No If hired, on what date could you start working? Today

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>A</u>	<u>M</u>	<u>Y</u>	<u>T</u>	<u>T</u>	<u>M</u>	<u>E</u>
PM							

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

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

Acroba

outsourcing
Your Hospitality Staffing Professionals

Your Position and Duties Server, Bartender, Cook

Dates of Employment: From 9-01 To 9-09 Weekly Pay: Starting 2-13 Ending 2-13/13hr

Reason for Leaving: School

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: NO

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: Adam Swartz Telephone No. (816) 509 2159

Address KCMO

Occupation: Chef Relationship: Boss/friend Number of Years Acquainted: 25

Name: Mandy Robertson Telephone No. (720) 358 6964

Address Denver CO

Occupation: Everything Relationship: coworker Number of Years Acquainted: 25

Name: Sharon Webster Telephone No. (513) 308 5469

Address Cuba MO

Occupation: Newspaper Relationship: Family friend Number of Years Acquainted: 43

Prep Cooks Test

Score 14 / 20

Multiple Choice (1 point each)

P

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

a

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

A

5) How do you blanche vegetables?

- a. Immerse for a short time in boiling water *→ with salt*
- 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

B

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

A

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

Grill Cooks Test

Score 24 / 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

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

C 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



SENSITIVE BUT UNCLASSIFIED

Case Verification Number: 2017194160443BJ

Report Prepared: 07/13/2017

Company Information

Company ID: 139349

Company Name: Acrobat Outsourcing

Employee Information

Last Name: Huckeba

First Name: Rodney

Date of Birth: 05/02/1974

Social Security Number: *** * 0700

Hire Date: 07/13/2017

Citizenship Status: A citizen of the United States

Document Information

List B Document: Driver's license or ID card issued by a U.S. state or outlying possession

List C Document: Social Security Card

Document Name: Driver's license

Document State: Montana

Driver's License or ID Card Number:

Document Expiration Date: 05/02/2023

Case Status Information

Final Case Result: Employment Authorized

Employer Case ID:

Case Submitted On: 07/13/2017

Case Submitted By: SGON7369

Closed On: 07/13/2017

Closed By: SGON7369

Closure Statement: The employee continues to work for the employer after receiving an Employment Authorized result.

SENSITIVE BUT UNCLASSIFIED