

Interview Note Sheet

Applicant Information

Name: Angela Duncan

Interviewer: Steven G.

Date: 07/14/17

Rate of Pay: \$9.25 - \$10.

Position (s) Applied for:

Referred by:

Prep Cook, Grill cook

From a Job Fair at L'ecole Culinary

Test Scores

Server	/35	%	Bartender	/35	%
Prep Cook	<u>17</u> /20	%	Barista	/15	%
Grill Cook	<u>35</u> /40	%	Cashier	/15	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Currently is a student at L'ecole Culinary School. Total of _____ in Food Service/Hospitality
is looking for work open to work different shifts.

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

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:

Angela Duncan



(816)406-5520

aduncan.student.lecole@gmail.com

Technical Skills

- ♦ Culinary math and cost control
- ♦ Recipe conversion
- ♦ Recipe costing
- ♦ Intro to food cost management
- ♦ Meat, Poultry, Fish and Shellfish fabrication
- ♦ Trained in kitchen safety, sanitation and health
- ♦ Classic and common knife cuts
- ♦ Baking and Pastry fundamentals
- ♦ Garde Manger

EMPLOYMENT HISTORY

Company Name: *Little Folk's Daycare*, Raymore MO

Dec. 2016-Present

Sub Teacher/ custodian

- ♦ Watch kids
- ♦ Cover other employees breaks
- ♦ Insure safety of children
- ♦ Clean bathrooms and vacuum floors

Company Name: *World's of Fun*, Kansas City MO

Sept. 2016-Oct. 2016

Ride Associate

- ♦ Help others on and off the ride
- ♦ Clean up around the ride, like trash
- ♦ Make sure everyone's personal items are kept safe and returned back to them

EDUCATION

L'École Culinaire, Kansas City, MO

10/17/2016 - Present

Diploma Program

Major: Culinary Fundamentals

Anticipated Graduation: 07/30/2017

Awards:

Dean's List, 1st Phase

REFERENCES: *Furnished upon request*

Prep Cooks Test

Score 17 / 20

Multiple Choice (1 point each)

- D 1) A gallon is equal to _____ ounces
a. 56
b. 145
c. 32
d. ☒ 128
- A 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
- B 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?
- ☒ 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
- C 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) rough chop: to cut into very small pieces when uniformity of size and shape is not important.

Grill Cooks Test

Score 35/40

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
- 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
- A 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: 2017195112421BV

Report Prepared: 07/14/2017

Company Information

Company ID: 139349

Company Name: Acrobat Outsourcing

Employee Information

Last Name: Duncan

First Name: Angela

Date of Birth: 06/06/1998

Social Security Number: *** ** 4573

Hire Date: 07/14/2017

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: Missouri

Driver's License or ID Card Number:

Document Expiration Date: 06/06/2021

Case Status Information

Final Case Result: Employment Authorized

Employer Case ID:

Case Submitted On: 07/14/2017

Case Submitted By: SGON7369

Closed On: 07/14/2017

Closed By: SGON7369

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

SENSITIVE BUT UNCLASSIFIED