

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: Prep Cook, Grill cook	Referred by: From a Job Fair at L'école Culinary

Test Scores

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

Seeking
Full-Time
Part-Time

Relevant Experience & Summary of Strengths

Total of _____ in Food Service/Hospitality

Currently is a student at L'école Culinary school. 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 (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:

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 7 / 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 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

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) 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