

Interview Note Sheet

Applicant Information	
Name: <u>David Rene Burry</u>	Interviewer: <u>Steven Gonzalez</u>
Date: <u>8-28-17</u>	Rate of Pay:
Position (s) Applied for:	Referred by:

Test Scores			
Server	%	/35	%
Prep Cook	%	/20	%
Grill Cook	%	/40	%
Dishwasher	%	/10	%
Barkeeper	%	/15	%
Cashier	%	/15	%
Housekeeping	%	/16	%

Part-Time	Full-Time
Seeking	

Relevant Experience & Summary of Strengths
<u>Total of</u> <u>in Food Service/Hospitality</u> <u>cooking position.</u> <u>She has open there schedule willing to travel.</u>
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
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:

Acrobat

outsourcing
Your Hospitality Staffing Professionals

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 Lamela Rene Buraque Date: 8-28-17
 Home Telephone (816) 745-6417
 Present Address 3426 Harrison Ave Apt 205 Kansas City MO 641109
 Permanent Address, if different from present address: _____
 Email Address _____

EMPLOYMENT DESIRED

Position applying for: Cooking
 Are you currently registered with any staffing and/or employment agencies? If so, please list _____
 Salary desired: \$9.50 hours

Are you applying for:
 Full-time work? Yes _____ No _____
 Part-time work? Yes X No _____
 Temporary work, e.g., summer or holiday work? Yes X No _____
 How did you find out about our open position? (Please check fill in proper name of source):
☐ Referral ☐ Name of Referral WALK-IN
☐ Other Web Posting ☐ Other Source _____
☐ Newspaper ☐ Job Fair ☐ Agency ☐ Company Website _____
 Could you work overtime, if necessary? Yes _____ No _____ If hired, on what date could you start working? _____

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	10:00	10:00	10:00	10:00	10:00	10:00	10:00
PM	4:00	4:00	4:00	4:00	4:00	4:00	5:00
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 X If yes, when? _____
 Do you have friends or relatives working for Acrobat Outsourcing? Yes _____ No X If yes, please state name and relationship _____
 If hired, would you have a reliable means of transportation to and from work? Yes X No X
 If hired, can you present evidence of your legal right to live and work in this country? Yes X No _____
 State age if you are under 18 15. 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 X

Your Position and Duties _____

Dates of Employment: From _____ To _____ Weekly Pay: Starting _____ Ending _____

Reason for Leaving: _____

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: _____

MILITARY SERVICE

Have you obtained any special skills or abilities as the result of service in the military? _____ Yes _____ No ☒ 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: _____ Telephone No. () _____ Address: _____

Occupation: _____ Relationship: _____ Number of Years Acquainted: _____

Name: _____ Telephone No. () _____ Address: _____

Occupation: _____ Relationship: _____ Number of Years Acquainted: _____

Name: _____ Telephone No. () _____ Address: _____

Occupation: _____ Relationship: _____ Number of Years Acquainted: _____

Name: _____ Telephone No. () _____ Address: _____

Occupation: _____ Relationship: _____ Number of Years Acquainted: _____

Grill Cooks Test

Score 37 / 40

Multiple Choice Test (1 point each)

- 1) B 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
- 2) C The recommended temperature for your refrigerator is...
 - a) 45°F
 - b) 50°F
 - c) 40°F
 - d) 20°F
- 3) D 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
- 4) D 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
- 5) C 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
- 6) D 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
- 7) B 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
- 8) B 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
- 9) A 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

Prep Cooks Test

Score 8 / 20

Multiple Choice (1 point each)

- 1) D A gallon is equal to _____ ounces
a. 56
b. 145
c. 32
d. 128
- 2) C Mesclun are what type of vegetable?
a. Roots
b. Beans
c. Salad Greens
d. Spices
- 3) B 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
- 4) A 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
- 5) B 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
- 6) D Which of the following ingredients would you pack before measuring?
a. Olive Oil
b. Salt
c. Brown Sugar
d. White Sugar
- 7) C What is Al Dente?
a. Firm but not hard
b. Soft to the touch
c. Very hard
d. Very soft
- 8) A Food should be left out no more than _____
a. 2 hours
b. 3 hours
c. 4 hours
d. 5 hours

Prep Cooks Test

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

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) _____ & _____ are the basic seasoning ingredients for all savory recipes.

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



Case Verification Number: 2017213140800BU

SENSITIVE BUT UNCLASSIFIED

Report Prepared: 08/01/2017

Company Information

Company ID: 139349

Company Name: Acrobat Outsourcing

Employee Information

Last Name: Burrage

First Name: Jamila

Date of Birth: 05/24/1992

Social Security Number: *** ** 9536

Hire Date: 08/01/2017

Citizenship Status: A citizen of the United States

Document Information

List B Document ID card issued by a U.S. federal, state or local government agency

List C Document: Social Security Card

Case Status Information

Final Case Result: Employment Authorized

Employer Case ID:

Case Submitted On: 08/01/2017

Case Submitted By: SSHA2486

Closed On: 08/01/2017

Closed By: SSHA2486

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

SENSITIVE BUT UNCLASSIFIED