

Interview Note Sheet

Applicant Information

Name: <u>Edward L. Clemmons</u>	Interviewer: <u>Diana Zamore</u>
Date: <u>08/23/17</u>	Rate of Pay: <u>\$9.25 - \$10.00</u>
Position(s) Applied for: <u>Grill Preps, Grill Cook.</u>	Referred by: <u>Rodney Perkins</u>

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

 Job Preferences
 Full-Time
 Part-Time

Relevant Experience & Summary of Strengths

Worked at St. Lukes Hospital in the kitchen.
 Total of _____ in Food Service/Hospitality

Worked at Ameristar Casino.

Interesting in the Stadiums, work at the KC Zoo.

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

Car	Public Transit	Carpool (Rider /-Driver)
Kansas City, KS	Overland Park, KS	Kansas City, MO
		Independence, MO

Certifications (if any)

TiPS	Serv-Safe	LEAD	Other _____	Will Submit
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Available Days:	Open	AM only	PM only	Weekdays only	Weekends only
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Details:					
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Uniforms Owned:	Bistro	Black Bistro	Tuxedo	1/2 Tuxedo	Black Vest	Long Black Tie
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Chef Coat	Chef Pants	Knives	Black Pants	Non-Slip Shoes	Bow Tie	Other: _____
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Would you recommend this applicant for Acrobat Academy?	Convention Candidate?	Other Languages Spoken:
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Your Hospitality Staffing Professionals
665 Third St., Suite 415 • San Francisco, CA 94107

First and Last Name: EDWARD Clemmons
Email: edwardsclemmons@yahoo.com
Phone number: 816.433.6011

Working Experience:

Company Name: St. Lukes Hosp.

Dates of Employment: 16.15.15 - 12.26.16

Job Responsibility:

- Deliver Food Trays to patients.
- Wash Dishes - Check Food temperature
- Pick-up Dirty Trays off Hosp. Floors.
- Cook & prep foods.

Company Name: Ameristar Casino

Dates of Employment: 9.13.2003 - 04.08.2015

Job Responsibility:

- Prep Breakfast Foods
- Cook on Flat top.
- Fry Cooking
- Clean & Sanitize

Company Name: Taco Janitorial

Dates of Employment: 12.20.2011 - 02.20.2012

Job Responsibility:

- Buff & wax floors
- Clean executive offices
- Hall Trash
- Sweep Down stairs

Skills

- Cook
- Food Prep
- Cashier
- Meal Planning

Edward Clemons
5602 Michigan Kansas City, MO 64130
(816) 444-0562 – (816) 433-6011
edwardsclemons@yahoo.com

OBJECTIVE

Seeking a position that utilizes my experience and education that offer the opportunity for Career advancement.

SKILLS

Warehouse	General Filling	Production	Grounds Keeping
Office Cleaning	Inventory	Sorting	Laborer
Cashier	Housekeeping	Cook	Janitorial
Billing	Meal Planning	Food Prep	Building Maintenance

EXPERIENCE

09/2013 – 04/2015	Ameristar Casino/Falcon Restaurant	Kansas City, MO
	Cook II	
	<ul style="list-style-type: none">▪ Panned up bacon and sausage, cooked on flat top and broiler▪ Prepped salads and fruits	
12/2011 – 02/2012	Treco Janitorial	Lenexa, KS
	Floor Tech	
	<ul style="list-style-type: none">▪ Cleaned, buffed and waxed floors.▪ Dusted, cleaned and mopped executive offices restrooms and break rooms	
06/2011 – 08/2011	Focus	Lenexa, KS
	Palletizer	
	<ul style="list-style-type: none">▪ Palletized inventory boxes, stocked and inventoried▪ Labelled and shiped inventory▪ Sanitized and handled hazardous products	
03/2007 – 08/2008	Sodexho	Kansas City, MO
	Vending Tech	
	<ul style="list-style-type: none">▪ Filled machines with products, ingredients, money, and other supplies.▪ Kept records of merchandise distributed and money collected.▪ Collected coins and bills from machines, prepared invoices, and settled accounts.▪ Made service calls to maintain and repair machines.	
09/2006 – 03/2007	Coaches Bar & Grill	Kansas City, MO
	Line/Prep Cook	
	<ul style="list-style-type: none">▪ Stored food in designated containers and storage areas to prevent spoilage.▪ Prepared a variety of foods according to customers' orders or supervisors' instructions, following approved procedures.▪ Assisted cooks and kitchen staff with various tasks as needed, and provide cooks with needed items.▪ Cleaned work areas, equipment, utensils, dishes, and silverware.	
10/2003 – 07/2006	Cho Enterprises	Kansas City, MO
	Head Cook	
	<ul style="list-style-type: none">▪ Supervised and coordinated activities of cooks and workers engaged in food prep.▪ Monitored sanitation practices to ensure that employees follow standards and regulations.▪ Ordered or requisitioned food and other supplies needed to ensure efficient operation.▪ Determined how food should be presented, and created decorative food displays.	
EDUCATION	GED	Kansas City, MO

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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 EDWARD Lee Clemon Date: 8-23-2017
 Home Telephone (816) 433-6011 Other Telephone ()
 Present Address 1706 Concorde Crt.
 Permanent Address, if different from present address: _____
 Email Address _____

EMPLOYMENT DESIRED

Position applying for: Cook, Line Cook, Prep Cook Salary desired: 10.00
 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
 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			5:00	5:00	5:00	5:00	5:00
PM.			1:00	1:00	1:00	1:00	1:00

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

no

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

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Your Position and Duties _____

Dates of Employment: From 12/2/2011 To 2/13/2012 Weekly Pay: Starting 8.50 Ending 8.75

Reason for Leaving: Contract expired

Name and Address of Employer Focus Temp Agency 113 Lenexa Dr.

Type of Business Temp Agency Telephone No. (913) 914-9900 Supervisor's Name Rex Douglas

Your Position and Duties Palletizer/ Palletize boxes - stacked inventory
Labelled and shipped inventory

Dates of Employment: From 6/3/2011 To 8/23/2011 Weekly Pay: Starting 8.75 Ending 8.75

Reason for Leaving: Job was located in Gardner KS. To far to go.

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
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: Leon James Telephone No. (816) 653-8907

Address: 5104 Brooklyn

Occupation: Construction Relationship: Friend Number of Years Acquainted: 12

Name: Janet Lee

Telephone No. (816) 655-9016

Address: 5014 Wayne Ave.

Occupation: Chef Relationship: Co-worker Number of Years Acquainted: 20

Name: Craig Cain

Telephone No. (816) 442-4263

Address: 117 Blue Ridge Rd.

Occupation: Lab Tech Relationship: Friend Number of Years Acquainted: 20

Prep Cooks Test

Score 10 / 20

Multiple Choice (1 point each)

- 1) A gallon is equal to 32 ounces
 - a. 56
 - b. 145
 - c. 32
 - d. 128
- 2) Mesclun are what type of vegetable?
 - a. Roots
 - b. Beans
 - c. Salad Greens
 - d. Spices
- 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
- 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
- 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
- 6) Which of the following ingredients would you pack before measuring?
 - a. Olive Oil
 - b. Salt
 - c. Brown Sugar
 - d. White Sugar
- 7) What is Al Dente?
 - a. Firm but not hard
 - b. Soft to the touch
 - c. Very hard
 - d. Very soft
- 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

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

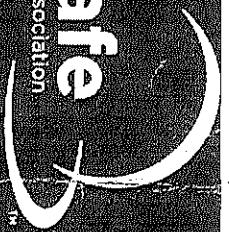
18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill**

Fill-in the Blank (1 point each)

19) Salt & pepper are the basic seasoning ingredients for all savory recipes.

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



Certificate of Achievement



ANSI ACCREDITED PROGRAM
CERTIFICATE ISSUER

#0655

This certificate is awarded to

EDWARD CLEMMONS JR

Congratulations! You have completed

ServSafe® Food Handler

Employee Food Safety Online Course and Exam

Certificate Number **2141569** Date **12/3/2018**

National Restaurant Association
175 W. Jackson Blvd, Ste. 1500
Chicago, IL 60604-2814
800.765.2122 in Chicago area 312.715.1010
Restaurant.org | ServSafe.com



SENSITIVE BUT UNCLASSIFIED

Case Verification Number: 2017237153920DZ

Report Prepared: 08/25/2017

Company Information

Company ID: 139349

Company Name: Acrobat Outsourcing

Employee Information

Last Name: Clemons

First Name: Edward

Date of Birth: 03/12/1967

Social Security Number: ***-** 0766

Hire Date: 08/25/2017

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: 08/25/2017

Case Submitted By: SGON7369

Closed On: 08/25/2017

Closed By: SGON7369

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

SENSITIVE BUT UNCLASSIFIED