

Interview Note Sheet

Applicant Information

Name: CHARLES JAMES	Interviewer: Shelby
Date: 9/18/2017	Rate of Pay: 9.25-11
Position(s) Applied for: P.COOK, G.COOK, CASHIER	Referred by: L'ÉCOLE

Test Scored

Position	Score	%	Position	Score	%
Server	/35	%	Bartender	/35	%
Prep Cook	13/20	(105%)	Barista	/15	%
Grill Cook	35/40	88%	Cashier	14/15	93%
Dishwasher	/10	%	Housekeeping	/16	%

Full-Time
Part-Time

Relevant Experience & Summary of Strengths

Total of _____ in Food Service/Hospitality

- Military for 10 years
- Last job was in 2012
 - was homeless
- Going to school at L'École
 - graduating

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

Transportation

Car	Public Transit	Carpool (Rider / Driver)
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Regions Available to Work

Kansas City, KS	Overland Park, KS	Kansas City, MO	Independence, MO
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Certifications (If Any)

TiPS	Serv-Safe	LEAD	Other _____	Will Submit _____
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Availability

Open	AM only	PM only	Weekdays only	Weekends only
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Details: _____

TUE-THURS - PM ONLY FRI-MON - OPEN

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: _____
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Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken:

Acrobat

outsourcing
Your Hospitality Staffing Professionals

Employment Application

INTERVIEW
FRIDAY @
NOON!

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 Charles James Date: 9/6/17
 Home Telephone () Other Telephone (660) 723-5255
 Present Address 3929 willow Ave Apt 201 KC, MO 64133
 Permanent Address, if different from present address:
 Email Address ilovegod5200@yahoo.com

EMPLOYMENT DESIRED

Position applying for: Any Salary desired: discuss
 Are you currently registered with any staffing and/or employment agencies? If so, please list
N/A

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? ASAP

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	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
DAILY							
AM	<u>Any</u>	<u>Any</u>	<u>Aft 5</u>	<u>Aft 5:30</u>	<u>After 2:30</u>	<u>Any</u>	<u>Any</u>

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

Acrobat

OUTSOURCING
Your Hospitality Staffing Professionals

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?
If so, describe: SEE RESUME

Yes No

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: _____

CHARLES JAMES

3929 Willow Ave. #201
Kansas City, MO 64133
(660) 723-5255
Email: ilovegod5200@yahoo.com

Culinary Skills

- Fundamentals of Culinary
- Cooking Essentials I
- Basic Knife Skills
- Meat and Poultry Fabrication
- Fish/Shellfish Fabrication and cooking
- Cooking Essentials 2
- Culinary Math and Food Costing
- Garde Manger
- International Cuisine
- American Regional Cuisine
- Art & Technique of Baking and Pastry

Education

L'Ecole Culinaire, Kansas City, MO 03/2017 - Present

Associates Program- Culinary and Restaurant Management

Expected Graduation- 10/08/2017

L'Ecole Culinaire, Kansas City, MO 05/2016 – 03/2017

Diploma Program- Culinary Fundamentals

Graduated 03/12/2017

Certifications:

ServSafe Certified

Awards:

Dean's List- Phase 1, 2, 4

Career Summary: Two tours of duty in Iraq, 2004-05 and 2006-07. Operated and maintained diesel powered vehicles with over 3 ton and dump body capacity to haul road building materials, while complying with commercial and military log keeping and other procedures.

- ❖ Very Proficient in Preventive Maintenance and Record Keeping
- ❖ Highly Detailed Pre/Post Operation Inspections
- ❖ Extremely Capable in operating peripheral equipment
 - Blades, Rock Crushers, Buckets, Conveyors
 - Semi Tractor Trailer, Drive buses to transport troops
 - All types of Excavation Equipment

Career Experience:

103rd Engineer Company, 94th Engineer Battalion – Heavy Equipment Operator

Fort Leonard Wood, Missouri

Duties: Drives truck with capacity of more than 3 tons; equipped with dump body to transport and dump loose materials.

887th Engineer Company – Construction Equipment Operator

Fort Campbell, Kentucky United States

Duties: Operated several types of power construction equipment in tactical and training environments.

84th Engineer Battalion, (04/2001 to 06/2005) – Driver

Schofield Barracks, Hawaii

Duties: Operated a diesel-powered tractor-trailer combination and Heavy Construction/Rock Crushing Equipment

Awards:

Army Commendation Medal (3rd Award), Army Achievement Medal, Army Good Conduct Medal (3rd Award), National Defense Service Medal, Iraqi Campaign Medal w/2 Campaign Stars, Global War on Terrorism Expeditionary Medal, Global War on Terrorism Service Medal, Army Service Ribbon, Overseas Service Ribbon (3rd Award), Army Superior Unit Award

Training:

Army Training: Combat Lifesaver Course, 06/2009; Fort Leonard Wood, MO. 40 Hours

Army Training: Hazardous Material (HAZMAT) & Transportation Familiarization Course, 11/2007; Fort Campbell, KY. 4 Hours

Army Training: Heavy Construction Equipment Operator Course, 03/2001; Fort Leonard Wood, MO. 8 Weeks

Pinnacle Career Institute – Kansas City, MO – 12 month Certificate of Completion – Electronic Technology

REFERENCES: Provided upon request

Cashier Test

Score 14 / 15

B

1) A roll of quarters is worth?

- a) \$5.00
- b) \$10.00
- c) \$15.00
- d) \$20.00

QB

A

2) A roll of dimes is worth?

- a) \$5.00
- b) \$4.00
- c) \$3.00
- d) \$2.00

D

3) A roll of nickels is worth?

- a) \$8.00
- b) \$6.00
- c) \$4.00
- d) \$2.00

C

4) A roll of pennies is worth?

- a) \$1.00
- b) \$0.75
- c) \$0.50
- d) \$0.25

C

5) What does POS stand for?

- a) Patience over standards
- b) Percentage of sales
- c) Point of sales
- d) People over service

6) What is the current sales tax rate in your city 8.5%?

C

7) A customer buys a bowl of soup for \$1.25, an apple \$0.90 and a soda is \$0.79. If you are given \$10.00 how much change should you give back?

- a) \$4.06
- b) \$2.06
- c) \$7.06
- d) \$5.06

B

8) A customer buys two shirts for 10.50 each and two ball caps for \$7.25 each. If you are given \$50.00 how much change should you give back?

- a) \$19.50
- b) \$14.50
- c) \$9.50
- d) \$4.50

D

9) A customer buys soda for \$3.75 and a hot dog for \$4.25. If you are given \$20.00 how much change should you give back?

- a) \$6.00
- b) \$8.00
- c) \$10.00
- d) \$12.00

A

10) A customer buys two hamburgers at \$3.75 each, two bags of chips at \$1.25 each, two cookies at \$2.50 each and two sodas at \$3.25 each. If you are given \$100.00 how much change should you give back?

- a) \$78.50
- b) \$58.50
- c) \$38.50
- d) \$28.50

Cashier Test

Score / 15

A

11) Counterfeit pens should be used on which three denominations?
a) \$20, \$50, \$100
b) \$10, \$20, \$50
c) \$5, \$50, \$100
d) \$10, \$20, \$50

C

12) How many times should you count change when giving it to the customer?
a) one
b) two
c) three
d) no need to count

Question & Answer:

13) What is the minimum age for legal alcohol purchases? 21

14) What are the acceptable forms of ID for alcohol purchases? Drivers liscences

15) How many \$20 bills are in a bank band? 2000

Prep Cooks Test

Score 13 / 20

Multiple Choice (1 point each)

D

1) A gallon is equal to ____ ounces

- a. 56
- b. 145
- c. 32
- d. 128

145

A

2) Mesclun are what type of vegetable?

- a. Roots
- b. Beans
- c. Salad Greens
- d. Spices

D

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

C

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

A

7) What is Al Dente?

- a. Firm but not hard
- b. Soft to the touch
- c. Very hard
- d. Very soft

A

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

9) Which is the improper way to thaw frozen food?

- a. In the fridge
- b. In a sink with cold water
- c. On the counter
- d. In the microwave

C

10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

B

11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

D

12) Which of the following is listed from smallest to largest?

- a. Dice, chop, mince
- b. Mince, chop, dice
- c. Chop, dice. Mince
- d. Mince, dice, chop

C

13) Which direction should pan handles be turned while cooking on the stove?

- a. Over the fire at all times
- b. Turned towards you for better control
- c. Turned towards the right or left at all times
- d. Over the countertop at all times

C

14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

C

15) Which spoon is used to remove fat from soups and stews

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

B

16) Which of the following means to cook in a small amount of fat?

- a. Season
- b. Sauté
- c. Broil
- d. Boil
- e. Fry

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

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) chopped : 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)

C 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



ServSafe® CERTIFICATION

CHARLES JAMES

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).

13886033

CERTIFICATE NUMBER

7/26/2016

DATE OF EXAMINATION

Local laws apply. Check with your local regulatory agency for recertification requirements.

10484

EXAM FORM NUMBER

7/26/2021

DATE OF EXPIRATION



#0655


Sherman Brown
SVP, National Restaurant Association Solutions

In accordance with Maritime Labour Convention 2006 Resolution ADM.0.08/2013 (Resolution 32, Annex 3), signed 3/21/2015.

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102/20

Contact us with questions at 175 W. Jackson Blvd., Ste 1500, Chicago, IL 60604 or ServSafe@restaurant.org.





SENSITIVE BUT UNCLASSIFIED

Case Verification Number: 2017251132617YG

Report Prepared: 09/08/2017

Company Information

Company ID: 139349

Company Name: Acrobat Outsourcing

Employee Information

Last Name: James

First Name: Charles

Date of Birth: 04/21/1975

Social Security Number: *** * 8375

Hire Date: 09/08/2017

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: ID card

Document State: Missouri

Driver's License or ID Card Number:

Document Expiration Date: 04/21/2022

Case Status Information

Final Case Result: Employment Authorized

Employer Case ID:

Case Submitted On: 09/08/2017

Case Submitted By: SSHA2488

Closed On: 09/08/2017

Closed By: SSHA2488

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

SENSITIVE BUT UNCLASSIFIED