

Interview Note Sheet

Applicant Information

Name: Michael G. Pisciotta	Interviewer: Staten Gonzalez
Date: 9/13/17	Rate of Pay: \$9.25 - \$16.00
Position (s) Applied for: Grill Cook	Referred by: L'ecole Culinaire School

Test Scores

Test Scores				Experience	
Position	Score	%	Position	Score	%
Server	/35	%	Bartender	/35	%
Prep Cook	/20	%	Barista	/15	%
Grill Cook	34/40	%	Cashier	/15	%
Dishwasher	/10	%	Housekeeping	/16	%

Experience
Full-Time
Part-Time

Relevant Experience & Summary of Strengths

Total of _____ in Food Service/Hospitality

Currently works at Corner Restaurant as a Line Cook / Grill

Worked at the Bronx as a Food Prep / Line cook.

He is attending

Currently ~~is going~~ to L'ecole Culinaire School.

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:

Michael G. Pisciotta

1742 S. 22nd Street

Kansas City, KS 66106

michaelpisciotta2828@gmail.com

816-288-3865

Technical Skills

- Culinary math and cost control
- Recipe conversion
- Recipe costing
- Intro to food cost management
- Trained in kitchen safety, sanitation and health
- Classic and common knife cuts
- Baking and Pastry fundamentals

EMPLOYMENT HISTORY

Corner Restaurant, Kansas City, MO

03/2017 – 09/2017

Line Cook/Grill

- Food prep
- Line cook
- Grilling
- Garde Mange
- Sauté
- Breakfast and lunch

The Bronx, Kansas City, MO

09/2016 – 11/2016

Line Cook/Garde Mange/Apprenticeship Pizza

- Food prep
- Line cook
- Grilling
- Garde Mange

Bar Louie, Kansas City, MO

06/2016 – 09/2016

Line Cook

- Food prep
- Line cook
- Grilling

Carriage Club, Kansas City, MO

04/2016 – 06/2016

Line Cook

- Prepping food
- Line cook
- Frying and grilling
- Cleaning the line

King Moving and Storage, Kansas City, MO

03/2007 – 03/2016

Position

- List at least 3 job descriptions (suggestions below)
- Prep lines for daily orders
- Prepare ordered items and insure proper plating
- Clean and restock work station

EDUCATION

L'École Culinaire, Kansas City, MO

01/2016 - Present

Diploma Program – Culinary Fundamentals

Expected Graduation Date: 12/2016

AOS- Culinary and Restaurant Management

Expected Graduation 07/2017

Acrobat

outsourcing
Your Hospitality Staffing Professionals

Employment Application

tomorrow
at 10am

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 Michael Gene Pisciotta Date: 8/12/2017
 Home Telephone () Other Telephone (816) 288-3865
 Present Address 1742 52nd St Kansas City Kansas 66106
 Permanent Address, if different from present address: _____
 Email Address Michael.Pisciotta.2828@gmail.com

EMPLOYMENT DESIRED

Position applying for: Cook Salary desired: 12.00
 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: 5 To: 4
 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 DAILY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
AM	<u>5</u>	<u>5</u>	<u>5</u>	<u>5</u>	<u>5</u>	<u>5</u>	<u>5</u>
PM	<u>9</u>	<u>9</u>	<u>4</u>	<u>9</u>	<u>9</u>	<u>9</u>	<u>9</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 31. 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 LiC Cook
grill Fry Sauté

Dates of Employment: From 4/20/17 To 8/1/17 Weekly Pay: Starting 11.00 Ending 11.50

Reason for Leaving: I had kidney surgery

Name and Address of Employer Corner restaurant

Type of Business restaurant Telephone No. (816) 309-5791 Supervisor's Name Ben

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: _____

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: hays howland Telephone No. (816) 627 0100

Address Overland Park Kansas

Occupation: _____ Relationship: Friend Number of Years Acquainted: 2

Name: _____ Telephone No. () _____

Address _____

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

Name: _____ Telephone No. () _____

Address _____

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

Grill Cooks Test

Score / 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

a 2) The recommended temperature for your refrigerator is...
 a) 45°F
 b) 50°F
 c) 40°F
 d) 20°F

a 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

d 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

a 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

C 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

*With All the
Answers*



SENSITIVE BUT UNCLASSIFIED

Case Verification Number: 2017256123440RJ

Report Prepared: 09/13/2017

Company Information

Company ID: 139349

Company Name: Acrobat Outsourcing

Employee Information

Last Name: Pisciotta

Date of Birth: 03/06/1986

Hire Date: 09/13/2017

First Name: Michael

Social Security Number: ***-** 5818

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: 09/13/2017

Case Submitted By: SGON7369

Closed On: 09/13/2017

Closed By: SGON7369

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

SENSITIVE BUT UNCLASSIFIED