

Interview Note Sheet

Applicant Information

Name: <u>Walter Miller II</u>	Interviewer: <u>Steven Gonzalez</u>
Date: <u>09/29/17</u>	Rate of Pay: <u>\$9.25 - \$10.00</u>
Position (s) Applied for: <u>Prep Cook, Grill Cook</u>	Referred by: <u>(Walk In)</u>

Test Scores

Position	Score	%	Position	Score	%
Server	/35	%	Bartender	/35	%
Prep Cook	11/20	%	Barista	/15	%
Grill Cook	/40	%	Cashier	/15	%
Dishwasher	/10	%	Housekeeping	/16	%

Position
Full-Time
Part-Time

Relevant Experience & Summary of Strengths

Total of _____ in Food Service/Hospitality

Has a lot of experience as a Security.

Will be willing to work as a Cook, Prep Cook.

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:

Walter miller II
11601 Winchester Ave.
Kansas City, MO 64134
Cell 660-214-5561
waltt64@yahoo.com

CAREER OBJECTIVE

A position; where I can utilize me education, training, experience and leadership abilities.

EDUCATION **H.S., general Studies** **1992**
Ruskin High School, Kansas City MO.

RELEVANT EXPERIENCE

Truman Medical Center/ Armed Security Officer 2014 – Present

Patrolling the hospital premises and identifying suspicious activity, ensuring that the security arrangements in the hospital like computers, alarm systems and close circuit cameras are functioning properly, researching new methods of hospital security and recommending upgrading of the existing system, Placing miscreants under citizen's arrest until he can be handed over to the law enforcement officials, Interact with hospital staff of all divisions with special emphasis on drug storage areas, infant care units, ward for mentally ill patients and trauma care, in case of fire or bomb threats, taking charge of evacuating the hospital, forming a liaison between the hospital and law enforcement agency

Correctional Officer/ Acting Supervisor 2011 - 2014

Provides security for inmates housed at the Jackson County Detention Center, follows written procedures and guidelines in the department's policy and procedure manual, assigned to different posts, areas and shifts depending upon the needs of the operation. Maintain knowledge of, comply with, and enforce all institutional policies, rules, procedures, and regulations. Maintain order, discipline, and security within assigned areas in accordance with relevant rules, regulations, policies, and laws. Monitor behavior of subordinates to ensure alert, courteous, and professional behavior toward inmates, parolees, fellow employees, visitors, and the public. Complete administrative paperwork or supervise the preparation or maintenance of records, forms, or reports. Resolve problems between inmates. Supervise or perform searches of inmates or their quarters to locate contraband items. Transfer or transport offenders on foot or by driving vehicles,

Responder Security Officer/ Supervisor 2009 - 2011

G4S Security Solution, Overland Park, Enforces client rules and regulations applicable to the security function for the property action include: dispatching communications, responding to emergency calls, directs and supervises 10 - 20 employees, ensure contractors comply with company philosophy, rules, and regulations while on site. Also ensures specific directives, orders, assignments, activates, site emergency plans and security plans are carried on as client specifies. Conducts schedules daily and monthly training evolution, responsible for over \$50,000,000 of company assets.

Assistant Security Shift Manager 2007 - 2009

7th Street Casino, Kansas City, Ks. Managing a staff of 5-7 Security personnel. Maintaining, detailed records of security incidents and law enforcement actions. Oversaw premise security, including alarm and inventory control procedures. Ensuring all officers are following gaming and company policy guidelines.

Transportation Sergeant 2005 - 2006

United States Army, Verified security and condition of cargo, truck, and protective equipment. Monitored each sector and transmitted course information to all drivers. Performed dispatch and schedules for convoy all Kuwait with experience in convoy and security operation.

Responder Security Officer 2004 - 2008

American Commercial Security Services, Seattle, Wa. As a responder officer you perform OJT at the different security sites with a training officer. The OJT training consists of a wide

range of topics to include: Access Control, Alarm Response, Procedures, Communication, Escorts, Patrol Techniques, Post Orders and Public Relations. Upon completion of training, officer then would be able to work at any of the 75 security job sites.

LICENSES

- Private Armed/ Unarmed Security License – Truman Medical Center, Kansas City MO., 2014 – Still Current
- Private Armed/ Unarmed Security License - G4S Solutions (USA) Inc., Kansas City MO., 2009 – 2011
- Gaming Commission License - 7th Street Casino, Kansas City KS., 2007 - 2009

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 Miller (L)etter II Date: 09-29-17
 Home Telephone (660) 214-5561 Other Telephone ()
 Present Address 11601 Winchester St, Kansas City Mo 64134
 Permanent Address, if different from present address: _____
 Email Address Waltt64@yahoo.com

EMPLOYMENT DESIRED

Position applying for: Cook, Prep Cook, House keeping Salary desired: 11.50

Are you currently registered with any staffing and/or employment agencies? If so, please list

2/1A

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	<i>Anytime</i>	6:00 AM	6:00 AM	6:00 AM	6:00 AM	<i>Anytime</i>	<i>Anytime</i>
PM	<i>Anytime</i>	1:00	5:00 pm	5:00 pm	5:00 pm	<i>Anytime</i>	<i>Anytime</i>

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 Enforce Clients rules and regulations

Dates of Employment: From 2009 To 2011 Weekly Pay: Starting 13.75 Ending 14.50

Reason for Leaving: Better Opportunity

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: Brandon Augate Telephone No. (816) 456-1337

Address _____

Occupation: Correctional Officer Relationship: Co-worker Number of Years Acquainted: 5+ yrs.

Name: Natasha Brown Telephone No. (816) 446-8305

Address _____

Occupation: Correctional Officer Relationship: Co-worker Number of Years Acquainted: 5+ years.

Name: Alicia Jones Telephone No. (314) 374-6599

Address _____

Occupation: RN Relationship: Friend Number of Years Acquainted: 1+ years

Prep Cooks Test

Score 11 / 20

Multiple Choice (1 point each)

C

1) A gallon is equal to ____ ounces

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

D

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

A

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

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

C

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

D

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

b

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

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

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

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

Went over the
results with Employee.

E-Verify

SENSITIVE BUT UNCLASSIFIED

Case Verification Number: 2017273160200GP

Report Prepared: 09/30/2017

Company Information

Company ID: 139349

Company Name: Acrobat Outsourcing

Employee Information

Last Name: Miller

Date of Birth: 07/12/1974

Hire Date: 09/30/2017

First Name: Walter

Social Security Number: ***-**-6209

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

Document Name: Driver's license

Driver's License or ID Card Number:

List C Document: Social Security Card

Document State: Missouri

Document Expiration Date: 07/12/2022

Case Status Information

Final Case Result: Employment Authorized

Case Submitted On: 09/30/2017

Closed On: 09/30/2017

Employer Case ID:
Case Submitted By: SGON7369
Closed By: SGON7369

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

SENSITIVE BUT UNCLASSIFIED