

Interview Note Sheet

Applicant Information

Name: <i>Marish C. Roberts</i>	Interviewer: <i>Steven Gonzalez</i>
Date: <i>11/08/17</i>	Rate of Pay: <i>\$9.25 - \$10.00</i>
Position(s) Applied for: <i>Server, Prep Cook, Housekeeper</i>	Referred by: <i>Walk in</i>

Test Scores

Server	<i>24/35</i>	% Bartender	<i>/35</i>	%
Prep Cook	<i>11/20</i>	% Barista	<i>/15</i>	%
Grill Cook	<i>/40</i>	% Cashier	<i>/15</i>	%
Dishwasher	<i>/10</i>	% Housekeeping	<i>10/11</i>	%

Full-Time
Part-Time

Relevant Experience & Summary of Strengths

Total of _____ in Food Service/Hospitality

Worked as a Cook/Prep at the firehouse Subs.

Worked at the KC Zoo as a Food Prep.

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

Information 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: _____

Could you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken:

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 Mariah C Roberts Date: 11/7/10
 Home Telephone (816) 255 0541 Other Telephone ()
 Present Address 4132 Montgall Ave KC MO 64130
 Permanent Address, if different from present address: _____
 Email Address mroberts81@ymail.com

EMPLOYMENT DESIRED

Position applying for: Any Salary desired: _____
 Are you currently registered with any staffing and/or employment agencies? If so, please list
No
 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? 11/13/11

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>Any</u>						
PM	<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

~~Customer Service advocate/provide~~
~~Customer Service, sales and troubleshooting~~

Dates of Employment: From 11/15 To 4/16

Weekly Pay: Starting 9.50 Ending 9.75

Reason for Leaving: Voluntarily

Name and Address of Employer KC Zoo

Type of Business _____ Telephone No. (____)

Supervisor's Name Brittany

Your Position and Duties Food & Beverage prep foods, maintain a clean area and serve customers

Dates of Employment: From 03/14 To 09/15 Weekly Pay: Starting 7.50 Ending 7.65

Reason for Leaving: Not enough pay

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 X

JOB RELATED REFERENCES

List below three persons not related to you who have knowledge of your work performance within the last three years.

Name: Latasia Winn Telephone No. (816) 1055 8561

Address _____

Occupation: _____ Relationship: Former Co-worker Number of Years Acquainted: 1

Name: Prabir Telephone No. (913) 451 6200

Address _____

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

Name: _____ Telephone No. (____)

Address _____

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

Mariah Roberts

Kansas City, MO 64130
mariahroberts6_whq@indeedemail.com - (816)2550541

Looking for an opportunity to make a difference in the lives of others.

Willing to relocate to: Las Vegas, NV

Authorized to work in the US for any employer

WORK EXPERIENCE

LTL/shipping

Garmin - Olathe, KS - 2017-09 - 2017-10

I currently load boxes on trucks, operate the narrow belt sorter and ship orders.

Cook/Prep

Firehouse Subs - Overland Park, KS - 2016-10 - 2017-04

I am preparing sandwiches to order and serving customers. During our down time I'm prepping anything that we need for our line and maintaining a clean area.

Customer Service Representative

USA 800 Inc - Raytown, MO - 2015-11 - 2016-04

Responsibilities

I answered inbound calls for different accounts. I provided customer service, troubleshooting and sales.

Food and Beverage

Kansas City Zoo - Kansas City, MO - 2014-03 - 2015-09

Responsibilities

I prepped foods, worked the grill, served customers and washed dishes.

EDUCATION

Diploma in General

Delasalle high School - Kansas City, MO
2012 - 2016

SKILLS

Cooking, Customer Service, Sales, Troubleshooting, computers

CERTIFICATIONS/LICENSES

Food Handler

ADDITIONAL INFORMATION

SKILLS

HireDesk Applicant Tracking System
<http://www.AtsReview.com>

Multiple Choice (1 point each)

D

1) A gallon is equal to ____ ounces

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

C

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

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

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

A

6) Which of the following ingredients would you pack before measuring?

- a. Olive Oil
- b. Salt
- c. Brown Sugar
- d. White Sugar

B

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

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

Housekeeping Test

1. During which of the following situation(s) should you wear gloves?
 - a) When handling disinfectant solutions
 - b) When cleaning guest rooms
 - c) When handling soiled linen
 - d) When handling or disposing of waste
 - e) All of the above
2. Which of the following should be cleaned daily?
 - a) Chairs, lamps, and tables
 - b) Tabletops, bed, and handrails
 - c) Grab bars, light, tops of doors and counters
 - d) Floors, sinks, toilets, and latrines
 - e) All of the above
3. True or ~~False~~: You do not need to use a separate cloth for cleaning bathrooms.
4. ~~True or False~~: Dusting is most commonly used for cleaning walls, ceiling, doors, windows and furniture.
5. Should the following be cleaned daily or weekly? Circle one.
 - a) Floors Daily/ Weekly
 - b) Toilets and latrines Daily/ Weekly
 - c) Carpets in guest rooms Daily/ Weekly
 - d) Carpets in offices Daily/ Weekly
 - e) Soiled linen Daily/ Weekly
6. The best way to clean the floors:
 - a) Scrubbing
 - b) Dry sweeping and dusting
 - c) Sweeping, mopping and dusting
 - d) Wet mopping
7. What should do if you spill liquids or see a liquid spill?
 - a) Leave it for someone else to clean- up
 - b) Wait until the end of your shift to clean it
 - c) Flag the spill and clean it up immediately
 - d) Not sure
8. The proper procedure for cleaning spills of blood and other body fluids is:
 - a) Wearing gloves, clean with cloth soaked in chlorine solution and follow up with disinfectant solution
 - b) Find the janitor on- duty and ask him to clean it up
 - c) Grab whatever is closest and wipe up immediately, then mark "Biohazard"
 - d) Nothing
9. What do you do if you encounter with bed bugs in a guest room?

10. What do you do if you find Lost and Found items in a guest rooms?

Tell my supervisor or take to guest services

11. Describe the difference between a disinfectant and a cleaning solution?

Cleaning solutions are like for mopping or wiping things down. A disinfectant kills germs.

Multiple Choice

D

1) Food is served on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

A

2) Drinks are served on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

A

3) Food and drinks are removed on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

A

4) What part of a glass should you handle at all times?

- a) The stem
- b) The widest part of the glass
- c) The top

A

5) When you are setting a dining room how should you set up your tablecloths?

- a) Neatly and evenly across the tables
- b) The creases should all be going in the same directions
- c) The chairs should be centered and gently touching the table cloth
- d) All of the above

D

6) If you bring the wrong entrée to a guest what should you do?

- a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
- b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
- c) Try to convince the guests to eat what you brought them
- d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

Match the Correct Vocabulary

D

Scullery

E

Queen Mary

A

Chaffing Dish

G

French Passing

B

Russian Service

F

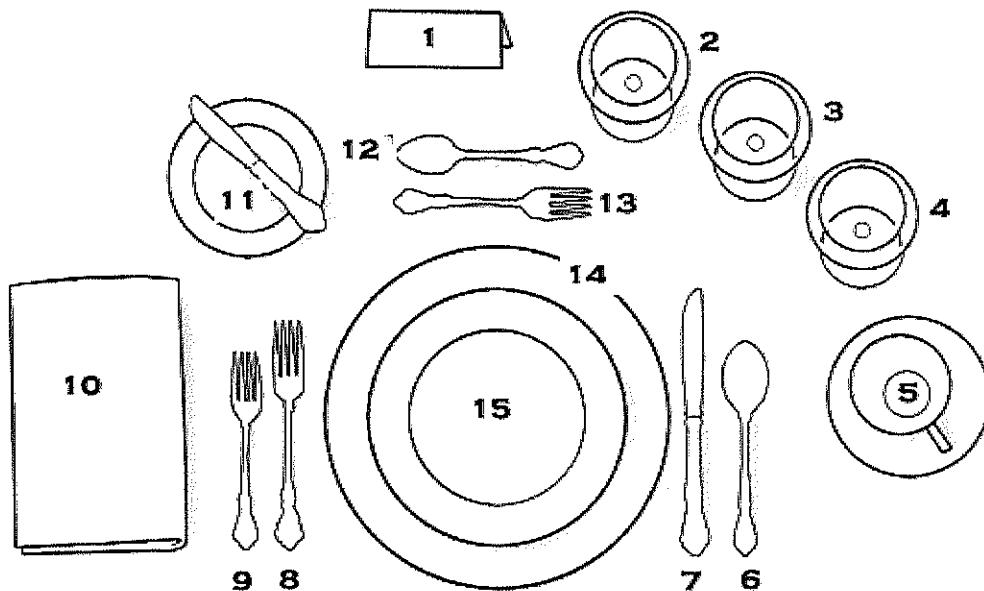
Corkscrew

C

Tray Jack

- A. Metal buffet device used to keep food warm by heating it over warmed water
- B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)
- C. Used to hold a large tray on the dining floor
- D. Area for dirty dishware and glasses
- E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
- F. Used to open bottles of wine
- G. Style of dining in which the courses come out one at a time

Name _____
Servers Test Score / 35



Match the Number to the Correct Vocabulary

10	Napkin	8	Dinner Fork
11	Bread Plate and Knife	5	Tea or Coffee Cup and Saucer
12	Name Place Card	7	Dinner Knife
13	Teaspoon	4	Wine Glass (Red)
14	Dessert Fork	9	Salad Fork
15	Soup Spoon	11	Service Plate
16	Salad Plate	3	Wine Glass (White)
17	Water Glass		

Fill in the Blank

1. The utensils are placed _____ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? SUGAR AND CREAM
3. Synchronized service is when: _____
4. What is generally indicated on the name placard other than the name? table number
5. The Protein on a plate is typically served at what hour on the clock? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? change gloves



SENSITIVE BUT UNCLASSIFIED

Case Verification Number: 2017312161156QL

Report Prepared: 11/08/2017

Company Information

Company ID: 139349

Company Name: Acrobat Outsourcing

Employee Information

Last Name: Roberts

First Name: Mariah

Date of Birth: 02/21/1998

Social Security Number: *** * 7068

Hire Date: 11/08/2017

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: 11/08/2017

Case Submitted By: SGON7369

Closed On: 11/08/2017

Closed By: SGON7369

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

SENSITIVE BUT UNCLASSIFIED