

# Interview Note Sheet

Applicant Information	
Name: <u>Gary Andrews</u>	Interviewer: <u>Steven Gonzalez</u>
Date: <u>12/7/17</u>	Rate of Pay: \$ <u>10-12</u>
Position (s) Applied for: <u>Grill cook / Prep / line</u>	Referred by:

Test Scores					
Server	/35	%	Bartender	/35	%
Prep Cook	<u>15</u> /20	<u>75</u> %	Barista	/15	%
Grill Cook	<u>24</u> /40	<u>88</u> %	Cashier	/15	%
Dishwasher	/10	%	Housekeeping	/14	%

Seeking:
<u>Full-Time</u>
<u>Part-Time</u>

## Relevant Experience & Summary of Strengths

Total of 8 yrs in Food Service/Hospitality

Gary Andrews has a part-time job with LSG at the Marriot Hotel. He is a grill cook during the day and some nights. Gary worked at the Raphael Hotel in 2016 and 2017. Gary has alot of cooking experience that will benefit Acrobat Clients.

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:

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665 Third St., Suite 415 • San Francisco, CA 94107

First and Last Name: GARY ANDREWS  
Email: DROCKAK9@HOTMAIL.COM  
Phone number: 913 514 2035 - 816 423 3880

## Working Experience:

Company Name: MARRIOTT HOTEL (LGC)

Dates of Employment: 3-17 PRESENT

Job Responsibility:

- WORK BROILER SAUTE FRY
- GRILL OVEN DO PREP
- 

Company Name: RAPHAEL HOTEL

Dates of Employment: 07-16 - 04-17

Job Responsibility:

- WORK BROILER SAUTE GRILL
- CUT MEAT AND FISH MAKE SOUPS
- AND SAUCE EXPIDITE

Company Name: TREAT AMERICA FOOD SERVICE

Dates of Employment: 10-13 - 01-16

Job Responsibility:

- WORK BROILER SAUTE GRILL
- MADE MAIN ENTREES WORKED ALL
- STATIONS CASHIER

## Skills

- CAN WORK BROILER SAUTE
- GRILL CASHIER EXPIDITE
- 
-

## 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 GARY L ANDREWS Date: 01/06/2017  
Home Telephone (913) 514 2035 Other Telephone (816) 423 3880  
Present Address 3300 WABASH AVE  
Permanent Address, if different from present address: \_\_\_\_\_  
Email Address DROCKAK9@HOTMAIL.COM

### EMPLOYMENT DESIRED

Position applying for: COOK Salary desired: \$11-\$13 HR.  
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	6 AM - MID	6 AM - 1 PM	6 AM 1 PM	6 AM			
PM	6 AM	6 AM	6	6	6	6	6
	12 PM	12 PM	12	12	12	12	12

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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If no, describe the functions that cannot be performed. (Note: We comply with the ADA and consider reasonable accommodation measures that may be necessary for eligible applicants/employees to perform essential functions.)

## EDUCATION & SKILLS

NAME OF SCHOOL	CITY & STATE	GRADE OR DEGREE COMPLETED	DID YOU GRADUATE?
CENTRAL HIGH	KANSAS CITY MO	12	YES
PENN VALLEY CC	KANSAS CITY MO	1	NO
Do you have any special licenses, certificates or special training? If so please list under "Special".		YES	NO
Are you computer literate? If so, list software knowledge under "Special."		YES	NO
Are you proficient with Point of Sales Systems? If, so please list which ones under "Special."		YES	NO
Do you have any other experience, training, qualifications or special skills, which you feel make you especially suited for work at Acrobat Outsourcing? If so, please list under "Special."		YES	NO
Special:			

## EMPLOYMENT HISTORY

List below all present and past employment starting with your most recent employer (last 10 years is sufficient). Account for unemployment periods of three months or more.

Are you currently employed? Yes ☒ No ☐ If so, may we contact your current employer? Yes ☒ No ☐

Name and Address of Employer MARRIOTT (LGC) 12TH BALTIMORE  
Type of Business HOTEL Telephone No. (816) 4216800 Supervisor's Name ERIC PASALITCH  
Your Position and Duties COOK

Dates of Employment: From 3-17 To PRESENT Weekly Pay: Starting \_\_\_\_\_ Ending \_\_\_\_\_

Reason for Leaving: STILL THERE

Name and Address of Employer RAPHAEL HOTEL  
Type of Business HOTEL Telephone No. (816) 756 3800 Supervisor's Name DIANNA BRAZIL  
Your Position and Duties COOK

Dates of Employment: From 07-16 To 04-17 Weekly Pay: Starting 12.75 Ending 13.25 HR

Reason for Leaving: FAMILY MATTER

Name and Address of Employer TREAT AMERICA FOOD SERVICE  
Type of Business FOOD SERVICE Telephone No. (913) 384 4900 Supervisor's Name TONY HURT

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Your Position and Duties

COOK

Dates of Employment: From 10-13 To 07-16

Weekly Pay: Starting

\$12.25  
HR

Ending

\$14.50  
HR

Reason for Leaving: WENT TO NEW JOB

Name and Address of Employer

AMERISTAR HOTEL & CASINO

Type of Business

RESTAURANT

Telephone No.

(816) 414 7000

Supervisor's Name

William Fullbright

Your Position and Duties

Dates of Employment: From 9-10 To 11-13

Weekly Pay: Starting

\$12.50  
HR

Ending

\$13.75  
HR

Reason for Leaving: STARTED NEW JOB

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:

U.S. MILITARY CULINARY School

## JOB RELATED REFERENCES

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

Name: TARA HARRIS

Telephone No.

(816) 807 2089

Address

3301 WABASH

Occupation:

COOK

Relationship:

FRIEND

Number of Years Acquainted:

20

Name: TERRI DIANNE

Telephone No.

(816) 520 2389

Address

3311 WABASH

Occupation:

POSTAL WORKER

Relationship:

FRIEND

Number of Years Acquainted:

22

Name: MICHAEL WAYNE

Telephone No.

(816) 405 6596

Address

~~5623~~ 5623 CHESTNUT

Occupation:

DRIVER

Relationship:

FRIEND

Number of Years Acquainted:

22

**Please Read Carefully, Initial Each Paragraph and Sign Below**

✓ I hereby certify that I have not knowingly withheld any information that might adversely affect my chances for employment and that the answers given by me are true and correct to the best of my knowledge. I further certify that I, the undersigned applicant, have personally completed this application. I understand that any omission or misstatement of material facts on this application or on any document used to secure employment shall be grounds for rejection of this application or for immediate discharge if I am employed, regardless of the time elapsed before discovery.

✓ I hereby authorize Acrobat Outsourcing to thoroughly investigate my references, work record, education and other matters related to my suitability for employment and, further, authorize the references I have listed to disclose to the company any and all letters, reports and other information related to my work records, without giving me prior notice of such disclosure. In addition, I hereby release the company, my former employers and all other persons, corporations, partnerships and associations from any and all claims, demands or liabilities arising out of or in any way related to such investigation or disclosure.

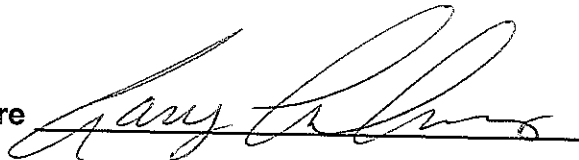
✓ I hereby authorize Acrobat Outsourcing and its authorized representatives to solicit information regarding my background, which may include but not be limited to, information about my employment, education, and/or criminal history, which may be in the files of any federal, state, or local criminal justice and law enforcement agency and general public records history.

✓ I understand that if selected for hire, it will be necessary for me to provide satisfactory evidence of my identity and legal authority to work in the United States, and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date.

✓ Acrobat Outsourcing is an at-will employer. I understand that nothing contained in the application, or conveyed during any interview, which may be granted or during my employment, if hired, is intended to create an employment contract between me and the company. In addition, I understand and agree that if I am employed, my employment is for no definite or determinable period and may be terminated at any time, with or without prior notice, with or without cause, at the option of either myself or the company, and that no promises or representations contrary to the foregoing are binding on the company unless made in writing and signed by me and the company's designated representative.

I hereby acknowledge that I have read and understand the above statements.

**Applicant's Signature**



**Date**

12-06-2017

**Prep Cooks Test**

Score 15/20

Multiple Choice (1 point each)

70%  
75%

- D 1) A gallon is equal to D 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
- 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
- A 5) How do you blanch 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

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



**Grill Cooks Test**

24  
Score / 40  
88%

**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
- D 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
- B 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
- D 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

**Grill Cooks Test**

E 10) Food-handling gloves must be changed frequently and also:

- a) After handling garbage
- b) After every break
- c) After picking things up off the floor
- d) Between handling raw and cooked foods
- e) All of the above

C 11) A Julienne is:

- a) to cut food into 1 inch X 1 inch cubes
- b) A cooking method using high heat
- c) To cut food into 1/8 X 1/8 slices
- d) A rough cutting method producing oblong shapes

D 12) A gallon is equal to \_\_\_\_\_ ounces

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

B 13) How many cups are in a quart?

- a) 2
- b) 4
- c) 6
- d) 8

A 14) A Chiffonade is:

- a) To slice an herb or leafy vegetable into thin ribbons
- b) To de bone a fish
- c) Another name for parchment paper
- d) To cook food in liquid, or at just below the boiling point

A 15) Potentially hazardous hot foods must be maintained at an internal temperature of \_\_\_\_\_ or higher to be safe

- a) 145° F
- b) 135° F
- c) 160° F
- d) 180° F

C 16) Which of the following explains the process of poaching?

- a) Poke poultry on the thickest part in order to make sure it's tender
- b) To cook food in an oven that has reached 350° F
- c) Cook gently in water that is hot but not boiling (160°-180°)
- d) Submerge protein in boiling liquid to speed cooking time

C 17) If a recipe calls for 16oz of mirepoix, how many ounces of onion, celery, and carrots do you need?

- a) 8 oz of celery, 4 oz of onion, 4 oz of carrot
- b) 4 oz of celery, 8 oz of carrot, 4 oz of onion
- c) 4 oz of celery, 8 oz of onion, 4 oz of carrot
- d) 2 oz of celery, 10 oz of carrot, 2 oz of onion

C 18) Which of the following best describes braising?

- a) To cook quickly in a pan on top of the stove until food is browned
- b) Process through which natural sugars in food become browned and flavorful while cooking
- c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
- d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

## Grill Cooks Test

B 19) Which of the following best describes the process of Caramelization?

- a) To cook quickly in a pan on top of the stove until food is browned
- b) Process through which natural sugars in food become browned and flavorful while cooking
- c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
- d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

C 20) What temperature should chicken be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

C 21) What temperature should ALL ground meat be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

B 22) What temperature should fish be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

23) What is a roux and what is it used for? (2 points)

A MIXTURE OF OIL (BUTTER) AND FLOUR -  
USED AS A THICKENING AGENT

24) What is the process of making clarified butter, and why is clarified butter used? (3 points)

TO BOIL THE BUTTER TO REMOVE THE FAT WATER  
AND IMPURITIES IT RAISES THE FLASH POINT OR  
COOKING TEMPERATURE OF BUTTER

25) What are the 5 mother sauces? (5 points)

1. WHITE SAUCE (BECHAMEL)
2. BROWN SAUCE (DEMIL)
3. RED SAUCE (MARIAGARA)
4. VALLUTE (FISH)
5. HOLLANDAISE

26) What does it mean to season a grill and why is this process important? (3 points)

27) What are the ingredients in Hollandaise sauce? (5 points)

EGG YOLK CLARIFIED BUTTER SALT AND WHITE PEPPER  
WHITE WINE TABASCO & WORSTASHIRE SAUCE



SENSITIVE BUT UNCLASSIFIED

**Case Verification Number: 2017340182235PH**

Report Prepared: 12/06/2017

**Company Information**

Company ID: 139349

Company Name: Acrobat Outsourcing

**Employee Information**

Last Name: Andrews

First Name: Gary

Date of Birth: 07/29/1961

Social Security Number: \*\*\* \*\* 6305

Hire Date: 12/06/2017

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: Driver's license

Document State: Missouri

Driver's License or ID Card Number:

Document Expiration Date: 07/29/2020

**Case Status Information**

Current Case Result: Employment Authorized

Employer Case ID:

Case Submitted On: 12/06/2017

Case Submitted By: SGON7369

SENSITIVE BUT UNCLASSIFIED