

Interview Note Sheet

Applicant Information

Name: Tracy Revels	Interviewer: Steven Gonzalez
Date: 12/13/17	Rate of Pay: \$ 10 - 11
Position (s) Applied for: Line, prep, grill	Referred by:

Test Scores

Server	/35	%	Bartender	/35	%
Prep Cook	8/20	40	Barista	/15	%
Grill Cook	25/40	63	Cashier	/15	%
Dishwasher	/10	%	Housekeeping	/14	%

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Total of _____ in Food Service/Hospitality

Tracy is looking for a fulltime/parttime job. Tracy is currently currently unemployed. His work experience is mostly cooking. He has grill cook, line cook, prep cook experience. He is seeking cook jobs only.

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:

Tracy Revels

816-433-5225

tracyrevels1959@gmail.com

Summary

I am a hard working self motivated person who is ready to jump into a position where I can contribute to a team effort. I love working with my hands and I work well under time constraints. I have a history of being a reliable employee and a team member that others can come to for assistance.

Skills

- Teamwork Oriented
- Self Motivated
- Detail Oriented
- Leadership Skills
- Forklift Experience
- Production and Assembly
- Ability to work under pressure
- Comfortable working in inclement weather

Experience

Martinrea Riverside LLC – Assembly

11/2015-7/2017

As part of the assembly line team I performed the task of attaching the rotors to the Vehicle on the assembly line.

Clara Manor – Cook

10/2015-11/2015

I was part of the kitchen crew cooking breakfast and lunch meals for residents. I assisted with serving the residents and clean up after meals. I am trained in hospitality kitchen and food prep area cleaning standards.

KFC – Cook

8/2015-10/2015

Prepared all the food items for guests as needed. Assisted the team with clean up in the kitchen and dining areas and stocking the freezer.

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 Tracy Lee Revels Date: 12/13/2017
 Home Telephone (816) 433-5225 Other Telephone ()
 Present Address 5909 Cleveland Ave. KC MO 64130.
 Permanent Address, if different from present address: _____
 Email Address Tracy.revels0@gmail.com.

EMPLOYMENT DESIRED

Position applying for: Maintenance Salary desired: Open.

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 Goodwill 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? AS soon as possible.

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	A	A	A	A	A	A	A
PM	A	A	A	A	A	A	A

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 <i>Lincoln High school</i>	CITY & STATE <i>Kansas City, MO</i>	GRADE OR DEGREE COMPLETED <i>11 grade</i>	DID YOU GRADUATE? <i>NO</i>
Do you have any special licenses, certificates or special training? If so please list under "Special".		YES	<i>NO</i>
Are you computer literate? If so, list software knowledge under "Special."		YES	<i>NO</i>
Are you proficient with Point of Sales Systems? If so please list which ones under "Special."		YES	<i>NO</i>
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."		<i>YES</i>	NO
Special: <i>Can re-train others if necessary.</i>			

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 Martinrea Riverside LLC - Assembly

Dates of Employment: From 11/20/15 To 7/2017 Weekly Pay: Starting \$14.00/hr Ending \$14.00/hr.

Reason for Leaving: Layoffs

Name and Address of Employer Clara Manir

Type of Business Restaurant Telephone No. (816) 756-1593 Supervisor's Name _____

Your Position and Duties Part of the Kitchen crew cooking breakfast and lunch meals for residents. I assisted with serving the residents and clean up after meals.

Dates of Employment: From 10/2015 To 11/2015 Weekly Pay: Starting \$13.00/hr Ending \$13.00/hr.

Reason for Leaving: ~~Job opportunity at Martinrea, better pay.~~

Name and Address of Employer KEY

Type of Business Restaurant

Telephone No. (____) _____ Supervisor's Name _____

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Your Position and Duties Prepared all the Food items FOR guests as needed.
Assisted the team with the clean up in the kitchen.

Dates of Employment: From 8/2015 To 10/2015 Weekly Pay: Starting \$9.00/hr Ending \$9.00/hr

Reason for Leaving: WORK 2 JOBS at the same time (Ciragan manor) decided with Clara.

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: NO .

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: Angelo Johnson _____ Telephone No. (816) 392-7385

Address _____

Occupation: Janitorial (ABU) Relationship: Friend Number of Years Acquainted: 15 yrs

Name: Queen Ster _____ Telephone No. (816) 277-6690

Address _____

Occupation: Teacher Relationship: Friend Number of Years Acquainted: 20 yrs

Name: Mark Use _____ Telephone No. (816) 589-3687

Address _____

Occupation: Self employee Relationship: Friend Number of Years Acquainted: 20 yrs

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

12-13-17

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Grill Cooks Test

Score 25 / 40

Multiple Choice Test (1 point each)

d 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

(Q3)

A 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

Q 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

d 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

Q 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

Prep Cooks Test

Score 8 / 20

Multiple Choice (1 point each)

C

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

A

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

C

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

WD

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

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



SENSITIVE BUT UNCLASSIFIED

Case Verification Number: 2017348135217TH

Report Prepared: 12/14/2017

Company Information

Company ID: 139349

Company Name: Acrobat Outsourcing

Employee Information

Last Name: Revels

First Name: Tracy

Date of Birth: 06/17/1959

Social Security Number: *** ** 1781

Hire Date: 12/14/2017

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: 12/14/2017

Case Submitted By: SSHA2488

Closed On: 12/14/2017

Closed By: SSHA2488

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

SENSITIVE BUT UNCLASSIFIED