

# Interview Note Sheet

## Applicant Information

Name: William D. Barkaw II	Interviewer: Staken Gonzalez
Date: 12/15/17	Rate of Pay: \$9.25 - \$10.00
Position (s) Applied for: Prep Cook Grill Cook	Referred by: Walk In

## Test Scores

Server	/35	%	Bartender	/35	%
Prep Cook	20/20	100%	Barista	/15	%
Grill Cook	35/40	%	Cashier	/15	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:
Full-Time
Part-Time

## Relevant Experience & Summary of Strengths

Total of \_\_\_\_\_ in Food Service/Hospitality

Has over 10 years of cook experience.

Worked at Panera bread as a Baker.

Worked at Stone Canyon pizza as a 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
------	---------	---------	---------------	---------------

## 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: _____			Other Languages Spoken: _____		

Would you recommend this applicant for Acrobot Academy?

Convention Candidate?

# William D. Barkow II

4206 NE Davidson Rd #258, Kansas City, Missouri 64116  
(816) 895-2615 E-mail: WBarkow2@hotmail.com

## OBJECTIVE

To obtain a kitchen management position.

## EXPERIENCE

Over twenty years culinary experience working in high volume kitchens while operating towards an exceptional guests' experience and satisfaction.

Working efficiently with others while monitoring costs, consistency and quality control.

Knowledge of all areas of a commercial kitchen including directing others, ordering and planning creative uses of inventory.

## EMPLOYMENT HISTORY

The Foundry (2016-2016)

### **Line Cook**

- Balanced timelines towards application of Ala carte menu.
- Gained experience in hand tossing pizza.
- Served different types of clientele as restaurant became nightclub.

Stone Canyon Pizza (2016-2016)

### **Line Cook**

- Utilized leaderships skills while in team environment.
- Completed break down towards complete prep production.
- Maintained sanitation during multiple daily line flips.

Isle of Capris Casino (2015-2016)

### **Cook II**

- Trained and consulted staff in all areas of kitchen operation.
- Involved in the creation of daily specials.
- Became Manager ServSafe qualified.

Sheraton, Country Club Plaza (2014-2015)

### **Line Cook**

- Took new position of morning buffet production and breakfast cook.
- Worked as Chef's assistant to help manage banquet production.
- Temporarily assumed responsibility for ordering consumable products for restaurant needs.

Marriott, Country Club Plaza (2013-2014)

### **Line Cook**

- Managed time while servicing multiple hotel menus and closing line.
- Worked to improve kitchen performance and overall quality.
- Maintained flexibility while working in different kitchen positions.

Adam's Mark/ Sheraton Denver Downtown (2007-2013)

### **Cook II**

- Work as a team member for overall guest satisfaction.
- Held positions in three restaurants, in room dining, banquet kitchen as well as garde manger kitchen.
- In charge of writing requisitions for product orders.
- Complete daily safety and sanitation logs

Panera Bread Company (2004-2006)

### **Baker**

- Independently maintained strict time lines to complete each days' bake prior to start of the day.
- Multitasked proofing, baking, icing and placing product.
- Provided baker and managerial training.

## ADDITIONAL EXPERIENCE

1998 The Taste of Colorado

2002 Denver Grand Prix

2008 Democratic National Convention

2011 Jewish Federations of North America General Assembly (Kosher Cooking)

## 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 William D. Barkow II Date: 7-31-2017  
 Home Telephone (816) 985-7758 Other Telephone (816) 895-2615  
 Present Address \_\_\_\_\_  
 Permanent Address, if different from present address: \_\_\_\_\_  
 Email Address W.Barkow2@hotmail.com

### EMPLOYMENT DESIRED

Position applying for: Culinary Positions Salary desired: 12.00 + UP  
 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 Vanya Vayno 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? 8-3-2017

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  
Friend Vanya Vayno

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 Line Cook

Dates of Employment: From 2-18 To 4-16

Weekly Pay: Starting \_\_\_\_\_ Ending \_\_\_\_\_

Reason for Leaving: \_\_\_\_\_

Name and Address of Employer Shenaton Suites Country Club Plaza

Type of Business Hotel

Telephone No. (816) 931 4400

Supervisor's Name Rene Rodriguez

Your Position and Duties Line Cook

Dates of Employment: From 7-14 To 1-15

Weekly Pay: Starting \_\_\_\_\_ Ending \_\_\_\_\_

Reason for Leaving: \_\_\_\_\_

Have you ever been fired from any previous place of employment? If so, please explain: yes (Tardiness)

## MILITARY SERVICE

Have you obtained any special skills or abilities as the result of service in the military?  
If so, describe: \_\_\_\_\_

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: See letters on recommendation Telephone No. (\_\_\_\_) \_\_\_\_\_

Address Not Current

Occupation: \_\_\_\_\_ Relationship: \_\_\_\_\_ Number of Years Acquainted: \_\_\_\_\_

Name: Terry T. Martin Telephone No. (720) 333 9835

Address \_\_\_\_\_

Occupation: Courier Relationship: Friend Number of Years Acquainted: 20

Name: N/R Vanya Vayne Telephone No. (202) 643-6489

Address 934 Wyndette suite 505 KCMo. 64105

Occupation: Com. Ant. (Chef) Relationship: Friend Number of Years Acquainted: 20

**Prep Cooks Test**

**Score**    / 20

**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 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
- C 8) Food should be left out no more than
- a. 2 hours
  - b. 3 hours
  - c. 4 hours
  - d. 5 hours

## 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
- 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****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
- 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
- C 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
- A 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

- 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
- B 21) What temperature should ALL ground meat be cooked to?
- a) 145°F
  - b) 155°F
  - c) 165°F
  - d) 175°F
- A 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)

*Flour and Fat used to Thicken Liquids*

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

*Warm and Skim the Fat out of it  
Used for Sauces and acts as Sauce for (Fish)*

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

1. *Veloute*
2. *Bechamel*
3. *Espanole*
4. *Tomatoe*
5. *Hollandaise*

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

*To Lubricate with Fat To Avoid Sticking*

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

*Egg Yolk Clarified Butter, Cayenne Pep,  
Vinegar*



**ServSafe**  
National Restaurant Association

# ServSafe® CERTIFICATION

**WILLIAM BARKOW II**

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).

12298005

CERTIFICATE NUMBER

5019

EXAM FORM NUMBER

4/28/2015

DATE OF EXAMINATION

4/28/2020

DATE OF EXPIRATION

Local laws apply. Check with your local regulatory agency for recertification requirements.



#0655

In accordance with Maritime Labour Convention 2006, Resolution A947 (2012) (Registration 132, Standard A327)  
©2015 National Restaurant Association Educational Foundation (NRAEF). All rights reserved. ServSafe® and the ServSafe logo are trademarks of the NRAEF.  
National Restaurant Association® and the logo are trademarks of the National Restaurant Association.  
This document cannot be reproduced or altered.  
1/14/2020

*Sherman Brown*  
Sherman Brown  
SVP, National Restaurant Association Solutions





SENSITIVE BUT UNCLASSIFIED

**Case Verification Number: 2017349175527RZ**

Report Prepared: 12/15/2017

**Company Information**

Company ID: 139349

Company Name: Acrobat Outsourcing

**Employee Information**

Last Name: Barkow

First Name: William

Date of Birth: 12/23/1971

Social Security Number: \*\*\* \*\* 3263

Hire Date: 12/15/2017

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: 12/23/2023

**Case Status Information**

Current Case Result: Employment Authorized

Employer Case ID:

Case Submitted On: 12/15/2017

Case Submitted By: SGON7369

SENSITIVE BUT UNCLASSIFIED