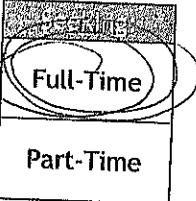


Interview Note Sheet
General

Name: <i>Terrell Lee Maples</i>	Interviewer: <i>Annel</i>
Date: <i>March 11, 2020</i>	Rate of Pay:
Position (s) Applied for: <i>COOK & SERVER</i>	Referred by:

Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%



		Total of	Experience in Food Service/Hospitality	Notes:
Describe a time when you had to multitask, or work under pressure?	How would you handle a disagreement/argument with a coworker?	What do you do to go above and beyond and exceed your customer's expectations?		
• Q39, rush but handled it as best as he could. Always focused	let manager know	good customer service. Customer is always right.	*School 9am-12pm	

P.O.S. Experience: *(Y)* / *N* details: *4 yrs.*

<i>car.</i>	
<i>food handler's</i>	
Bistro White	Chef Coat
Black Bistro	Chef Pants
Tuxedo	Knives
1/2 Tuxedo	Black Pants
Black Vest	Non-Slip Shoes
Long Black Tie	Bow Tie
Other:	

<i>anywhere really</i>
<i>Monday - Friday</i>
Acrobat Academy
Lead Academy

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 Terrell L. Maples Date: 03/09/20
Home Telephone (816) 874-7150 Other Telephone ()
Present Address 4415 Cleveland Ave Kansas 64130
Permanent Address, if different from present address:
Email Address Terrell M 187@gmail.com

EMPLOYMENT DESIRED

Position applying for: Hospitality Salary desired: 12/13
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							
PM	12	12	12	12	12	12	

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? 2017/2018

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

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.)

Pursuant to any and all Fair Chance Ordinances, we will consider for employment qualified applicants with arrest and conviction records.

EDUCATION & SKILLS

NAME OF SCHOOL	CITY & STATE	GRADE OR DEGREE COMPLETED	DID YOU GRADUATE?
<u>DeSalle Hs</u>	<u>Kansas City</u>		
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 Subway 8415 Wornall Rd, Kansas City 64114

Type of Business Sandwich shop Telephone No. (816) 444-2424 Supervisor's Name Will

Your Position and Duties I Made Sandwiches and Wash Dishes

Dates of Employment: From Nov 2019 To March 2020

Reason for Leaving: Not enough pay

Name and Address of Employer Q39 - Midtown

Type of Business BBQ Telephone No. (816) 255-3753 Supervisor's Name _____

Your Position and Duties Frontline Cook

Dates of Employment: From Aug 2017 To Oct 2019

Reason for Leaving: I was getting paid treated wrong by workers and my boss

Name and Address of Employer Wings Cafe 3927 Blvd Kansas City

Type of Business Chicken wings restaurant Telephone No. (816) 931-9464 Supervisor's Name Lee

Your Position and Duties Prep Cook

Dates of Employment: From July 2016 To Oct 2016

Reason for Leaving: Not enough pay

Name and Address of Employer Bizz Sandweezy Confections

Type of Business Cafe Telephone No. (866) 962-7953 Supervisor's Name Jonathan

Your Position and Duties Barista

Dates of Employment: From June To Aug 2017

Reason for Leaving: I didn't come for it anymore

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: Mushele White Telephone No. (816) 912-8369

Address 412 Northwest Fox Hollow Lane, Blue Springs, MO

Occupation: _____ Relationship: Friend Number of Years Acquainted: 7

Name: Thomas Pagettas Telephone No. (650) 278 2056

Address _____

Occupation: _____ Relationship: Friend Number of Years Acquainted: 1

Name: Iylisha Bryant Telephone No. 913, 283 2011

Address 1509 N 78th pl, kck, KS 66112

Occupation: _____ Relationship: Friend Number of Years Acquainted: 3

Please Read Carefully, Initial Each Paragraph and Sign Below

tpm
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.

VM
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.

VM
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.

VM
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.

VM
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 Joseph L. Maples Date 03/09/20

Name _____

Servers Test

Score / 35

Multiple Choice

- 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
- 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
- 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
- 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
- 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
- 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

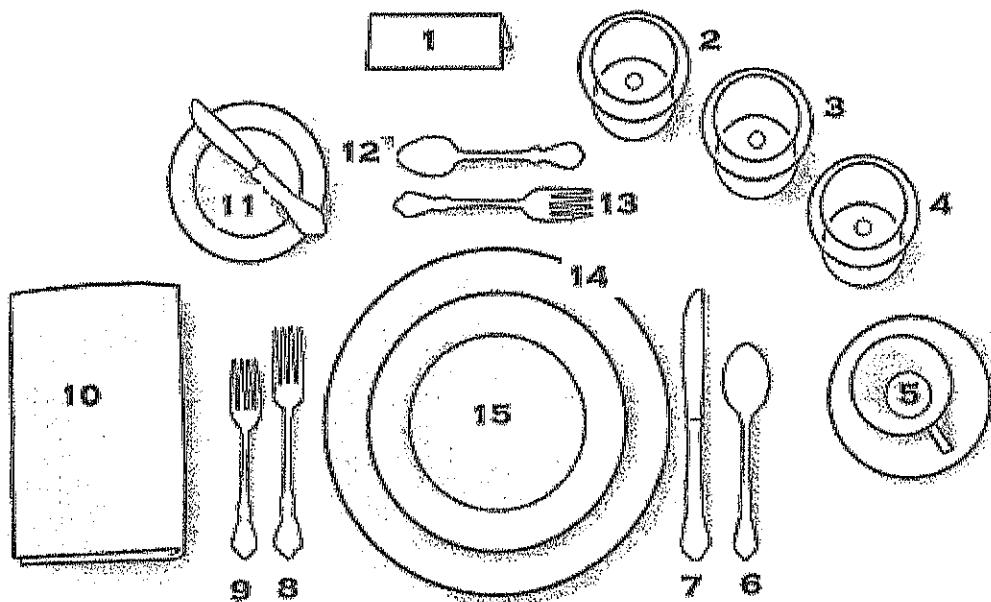
Match the Correct Vocabulary

- E Scullery
- D Queen Mary
- A Chaffing Dish
- B French Passing
- G Russian Service
- F Corkscrew
- C Tray Jack

- E** Metal buffet device used to keep food warm by heating it over warmed water
- F** 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)
- G** Used to hold a large tray on the dining floor
- H** Area for dirty dishware and glasses
- I** Large metal shelving unit for prepared food to be held or for dirty trays to be stored
- J** Used to open bottles of wine
- K** Style of dining in which the courses come out one at a time

Name _____ Score / 35

Servers Test



Match the Number to the Correct Vocabulary

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

Fill in the Blank

1. The utensils are placed Inward about 20cm or 8 from the edge inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? _____.
3. Synchronized service is when: Serving leaving and bussing removing plates at seated events
4. What is generally indicated on the name placard other than the name? Product Name
5. The Protein on a plate is typically served at what hour on the clock? _____.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
You should go to the back and let the chef know.
and then go back to the guest to let him or her know
long it will be until it's done.

Multiple Choice (1 point each)

- 1) A gallon is equal to _____ounces
a. 56
b. 145
c. 32
d. 128
- 2) Mesclun are what type of vegetable?
a. Roots
b. Beans
c. Salad Greens
d. Spices
- 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
- 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
- 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
- 6) Which of the following ingredients would you pack before measuring?
a. Olive Oil
b. Salt
c. Brown Sugar
d. White Sugar
- 7) What is Al Dente?
a. Firm but not hard
b. Soft to the touch
c. Very hard
d. Very soft
- 8) Food should be left out no more than
a. 2 hours
b. 3 hours
c. 4 hours
d. 5 hours

Prep Cooks Test

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

10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

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

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

14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

15) Which spoon is used to remove fat from soups and stews

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

16) Which of the following means to cook in a small amount of fat?

- a. Season
- b. Sauté
- c. Broil
- d. Boil
- e. Fry

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

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) _____ & _____ 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.



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Terrell Lee Maples

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E44472



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