

Interview Note Sheet

Applicant Information:

Name: <u>Darion Williams</u>	Interviewer: <u>Shelby</u>
Date: <u>1-5-2018</u>	Rate of Pay: <u>9.25-11</u>
Position(s) Applied for: <u>All</u>	Referred by: <u>Craigslist</u>

Test Scores:

Server	<u>22</u> /35	<u>13</u> %	Bartender	/35	%	
Prep Cook	<u>13</u> /20	<u>10</u> %	Barista	/15	%	
Grill Cook	<u>35</u> /40	<u>80</u> %	Cashier	/15	%	
Dishwasher	/10	%	Housekeeping	/16	%	

Seeking:
Full-Time
Part-Time

Relevant Experience & Summary of Strengths:

Total of _____ in Food Service/Hospitality
20 Min. Early

- ArcMark
- COOK, EXPO
- SEASON Ended
- WANTS ACROBAT ACADEMY

P.O.S. Experience: Y / N details:

Transportation:

Car	Public Transit	Carpool (Rider / Driver)
Kansas City, KS	Overland Park, KS	Kansas City, MO / Independence, MO

Availability (Yearly):

TIPS	Serv-Safe	LEAD	Other
Open			<u>Food Handlers</u>
details:	AM only	PM only	Weekdays only

Uniforms Owned:

Bistro	Black Bistro	Tuxedo	1/2 Tuxedo
Chef Coat	Chef Pants	Knives	Black Pants
ould you recommend this applicant for Acrobat	ademy?		Non-Slip Shoes
Convention Candidate?			Other Languages Spoken:

DARION WILLIAMS

9832 Locust, Kansas City, MO

Phone: (816)-209-9007

darionw9@gmail.com

A results-driven, dedicated individual with a strong ability to learn new tasks.

SUMMARY OF QUALIFICATIONS

- Well-organized, self-motivated individual with the ability to learn new tasks
- Ability to meet goals and deliver a high level of performance
- Ability to provide strong satisfactory results

PROFESSIONAL EXPERIENCE

Aramark

Lead Cook

Apr 2017-Sept 2017

- Cook, prep, and send out orders to guest.
- Garnish and perfect every order before sending out

Burlington

Warehouse Receiver/Stocker

Sep 2016-Nov 2016

- Unload truck, stock shelves and setup floor displays before store opens

The Grille@Bellalago

Cook

Mar 2015-Sep 2016

- Prep and prepare meals, maintain kitchen cleaning, cater and host events

Grassroots Campaigns

Canvasser

Oct 2014-Feb 2015

- Petition to receive donations for multiple causes

Whelan Security

Security Officer

Aug 2013-Feb 2015

- Maintain safety of players and patrons

Tailgators

Cook

Jan 2013-Aug 2013

- Prepare and cook meals for the customers

Seasons 52

Dishwasher

Oct 2012-Dec 2012

- Wash dishes and occasionally assist with food preparation

Stephanie Patterson

Childcare Provider

Aug 2011-Oct 2012

- Provide before and after school care services including meal preparation

3 Brothers Lawn Services

Landscaper

May 2010-Dec 2011

- Maintained mowing of lawn, leaf, and snow removal

EDUCATION

Art Institute of Kansas City 2012-2013

Raytown South High School 2012

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 Darion Williams Date: 1/5/18
 Home Telephone (816) 209-9007 Other Telephone ()
 Present Address 9832 Locust st Kansas City MO 64131
 Permanent Address, if different from present address: _____
 Email Address Darion.w9@gmail.com

EMPLOYMENT DESIRED

Position applying for: Open Salary desired: 11.50 - 12.60

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? 1/5/18

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>Open</u>						
PM	<u>Open</u>						

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

Acrobat

outsourcing
Your Hospitality Staffing Professionals

Your Position and Duties _____

Dates of Employment: From _____ To _____ Weekly Pay: Starting _____ Ending _____

Reason for Leaving: _____

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: Dejavon Banks Telephone No. (816) 756-6605

Address _____

Occupation: Con worker Cook Relationship: co-worker Number of Years Acquainted: 1

Name: Keith Minor Telephone No. (816) 278-4616

Address _____

Occupation: Chef Relationship: co-worker Number of Years Acquainted: 3

Name: DeEricka Hopkins Telephone No. (816) 469-4626

Address _____

Occupation: NURSE Relationship: friend Number of Years Acquainted: 4

Prep Cooks Test

Score 13 / 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

C 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

C 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

b 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

65

Prep Cooks Test

BC

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

C

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

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

b

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

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

d

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

C

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

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

h

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

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

b

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

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

Prep Cooks Test

Q

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

Name _____ Score 77 / 35

Servers Test

Multiple Choice

B 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

C 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

d 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

o 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

AB

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

Grill Cooks Test

Score 35/40

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

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

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

a

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)

roux is a combination of flour and oil and it is used to thicken soups and sauces

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

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

1. Bechamel
2. Véloúte
3. Espagnole
4. Brown
5. Fumée

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)



SENSITIVE BUT UNCLASSIFIED

Case Verification Number: 2018005151324HR

Report Prepared: 01/05/2018

Company Information

Company ID: 139349

Company Name: Acrobat Outsourcing

Employee Information

Last Name: Williams

First Name: Daron

Date of Birth: 04/03/1994

Social Security Number: *** * 5040

Hire Date: 01/05/2018

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: 01/05/2018

Case Submitted By: SSHA2488

Closed On: 01/05/2018

Closed By: SSHA2488

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

SENSITIVE BUT UNCLASSIFIED