

Interview Note Sheet

Applicant Information

Name: SAM DILLARD

Date:

Interviewer: Shelly

Position (s) Applied for:

Rate of Pay: 9.50 - 11

Referred by: HOPS Faith Ministries

Test Scores

Server	/35	%	Bartender	/35	%
Prep Cook	11 /20	55 %	Barista	/15	%
Grill Cook	31 /40	78 %	Cashier	/15	%
Dishwasher	9 /10	90 %	Housekeeping	12/14 /48	80 %

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

- WORKS ONE SOURCE Total of staffing + cat staffing in Food Service/Hospitality
- WANTS full time
- WORKS GYMNASIUMS + WAREHOUSE FOR AGENCIES (SPRINT CENTER, CHIEFS, RAYBARS)
- HAS food handlers CARD, RECENTLY EXPIRED

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:

Could you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken:

SAM DILLARD

11808 E. 59TH Terr. Circle ♦ Kansas City, MO 64133 ♦ (816) 655-1472 ♦ henrydillard170@yahoo.com

SUMMARY OF QUALIFICATIONS

- Reliable, capable worker with experience in warehouse and production work, food service and maintenance operations.
- Thorough knowledge of methods, and the processes involved in food service.
- Quick learner, excellent communicator with strong customer service and interpersonal skills.
- Committed to excellence, detail oriented and focused on getting the job done right and on time.
- Demonstrated ability to work as part of a team, or independently when needed.
- Competent with computer use as well as most contemporary software applications including Microsoft Office® suite products.

WORK EXPERIENCE

One Source/CATSTAFF, Kansas City, MO

Nov 2014 – Present

Warehouse/Production Worker

- Performed shipping and receiving and production functions for major food processor facility.
- Unloaded trucks and operated forklifts, cherry picker, scan guns.
- Pulled, checked and prepared orders for shipping.
- Performed counts and quality checks on parts and finished goods.

All Team, Kansas City, MO

Jan 2012 – Dec 2014

Foodservice Worker

- Prepared food items for clients at Research Hospital Rockhurst High School
- Served and meals including chopped, sliced, mixed, grated, and assembled food items.
- Cleaned equipment used for preparing food ingredients and followed safe food handling procedures

Benchmark Healthcare of Raytown, Raytown, MO

Feb 2007 – Dec 2010

Prep and Line Cook

- Prepared food items following standard recipes and procedures.
- Chopped, sliced, mixed, grated, and assembled food items for sandwiches, salads and side dishes.
- Served quality food items to residents and staff.

Kingswood Manor, Kansas City, MO

Feb 2000 – Nov 2007

Prep and Line Cook

- Provided efficient, courteous, quality service to residents and staff.
- Properly prepared and portioned foods according to the menu.
- Cleaned the kitchen equipment and appliances and held responsibility of getting them repaired in case of any problem.
- Maintained cleanliness and hygiene around the cooking station as well as in the dining areas

EDUCATION

Diploma- Raytown High School, Raytown, MO

1990

General Studies Completed 20 Hours- Penn Valley Community College, Kansas City, MO

Dishwasher Test

Score 90 / 10

- 1) After washing your hands, which item should be used to dry them?
 - a) Clean apron
 - b) Sanitized wiping cloth
 - ☒ c) Single use paper towel
 - d) Common used cloth
- 2) While washing dishes by hand, which item should you wear?
 - a) Cutting glove
 - b) Oven Mitt
 - ☒ c) Rubber glove
 - d) Nothing
- 3) When should you wash your hands?
 - a) Before you start work
 - b) After handling non-food items (garbage, money, cleaning chemicals)
 - c) After using the restroom
 - ☒ d) All of the above
- 4) If you need to move a heavy load, you should PULL and not PUSH the object.
 - a) True
 - ☒ b) False
- 5) Which of the following could you be at risk for getting burned from?
 - a) Steam from boiling pots
 - b) Hot liquids (coffee, soup, tea)
 - c) Hot equipment (ovens, pots, chaffing dishes)
 - d) Harsh chemicals
 - ☒ e) All of the above
- 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.
 - ☒ a) True
 - b) False
- 7) What should you do if you spill liquids or see a liquid spill?
 - a) Leave it for someone else to clean-up
 - b) Wait until the end of your shift to clean it
 - ☒ c) Flag the spill and clean it immediately
 - d) Not sure
- 8) When handling hot items you should?
 - a) Wear rubber gloves
 - b) No need to wear anything
 - ☒ c) Use an oven mitt or dry cloth towel
 - d) Nothing
- 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?
 - ☒ a) Rinsing
 - b) Scraping
 - c) Washing
 - d) Sanitizing
- 10) What is the proper method for cleaning and sanitizing stationary equipment?
 - a) Spray with a strong cleaning solution and wipe with a sanitized cloth
 - b) Spray with a sanitizing solution, then rinse with clean water and dry
 - c) Wash and rinse, then wipe or spray with a chemical-sanitizing solution
 - ☒ d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution

Grill Cooks Test

Score 31 / 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
- A 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

- C 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

- B 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)

NA

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

NA

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

- 1.
- 2.
- 3.
- 4.
- 5.

NA

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

so the product can be Flavorable

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

NA

Name:

SAM DILLARD

Housekeeping Test

Score 2/14

1. During which of the following situation(s) should you wear gloves?
a) When handling disinfectant solutions
b) When cleaning guest rooms
c) When handling soiled linen
d) When handling or disposing of waste
☒ e) All of the above
2. Which of the following should be cleaned daily?
a) Chairs, lamps, and tables
b) Tabletops, bed, and handrails
c) Grab bars, light, tops of doors and counters
d) Floors, sinks, toilets, and latrines
☒ e) All of the above
3. True or False: You do not need to use a separate cloth for cleaning bathrooms.
4. True or False: Dusting is most commonly used for cleaning walls, ceiling, doors, windows and furniture.
5. Should the following be cleaned daily or weekly? Circle one.
- | | |
|---------------------------|---|
| a) Floors | <input checked="" type="radio"/> Daily <input type="radio"/> Weekly |
| b) Toilets and latrines | <input checked="" type="radio"/> Daily <input type="radio"/> Weekly |
| c) Carpets in guest rooms | <input checked="" type="radio"/> Daily <input type="radio"/> Weekly |
| d) Carpets in offices | <input checked="" type="radio"/> Daily <input type="radio"/> Weekly |
| e) Soiled linen | <input checked="" type="radio"/> Daily <input type="radio"/> Weekly |
6. The best way to clean the floors:
a) Scrubbing
b) Dry sweeping and dusting
☒ c) Sweeping, mopping and dusting
d) Wet mopping
7. What should do if you spill liquids or see a liquid spill?
a) Leave it for someone else to clean- up
b) Wait until the end of your shift to clean it
☒ c) Flag the spill and clean it up immediately
d) Not sure
8. The proper procedure for cleaning spills of blood and other body fluids is:
☒ a) Wearing gloves, clean with cloth soaked in chlorine solution and follow up with disinfectant solution
b) Find the janitor on- duty and ask him to clean it up
c) Grab whatever is closest and wipe up immediately, then mark "Biohazard"
d) Nothing
9. What do you do if you encounter with bed bugs in a guest room?
Change linen etc. spray down wipe down everything
10. What do you do if you find Lost and Found items in a guest rooms?
Turn them in to human resources lost in Found
11. Describe the difference between a disinfectant and a cleaning solution?

Disinfectant is stronger than cleaning solution
kills more germs

Acrobat

outsourcing
Your Hospitality Staffing Professionals

Prep Cooks Test

Score 11 / 20

Multiple Choice (1 point each)

- C 1) A gallon is equal to _____ ounces
- a. 56
 - b. 145
 - c. 32
 - d. 128
- B 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
- B 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

55

Prep Cooks Test

- D 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
- B 10) Which of the following can you use to put out a grease fire?
- a. Baking Soda
 - b. Baking Powder
 - c. Flour
 - d. Water
- A 11) What is the temperature range of the danger zone?
- a. 25-135
 - b. 40-140
 - c. 50-160
 - d. 30-130
- B 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
- C 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
- D 15) Which spoon is used to remove fat from soups and stews
- a. Basting Spoon
 - b. Ladle
 - c. Slotted Spoon
 - d. Portion Spoon
- D 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

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