

Interview Note Sheet

Applicant Information

Name: Carlos Johnson	Interviewer: Diana Zamora
Date: 05/17/18	Rate of Pay: \$ 10 and up.
Position (s) Applied for: Grill Cook	Referred by: Indeed

Test Scores

Server	/35	%	Bartender	/35	%
Prep Cook	/20	%	Barista	/15	%
Grill Cook	29/40	72.5%	Cashier	/15	%
Dishwasher	/10	%	Housekeeping	/14	%

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Total of _____ in Food Service/Hospitality

Greenakers worked for 6 months as a Grill Cook and Prep.

31 years of cooking experience.

worked at IHop.

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

Transportation

Car

Public Transit

Carpool (Rider / Driver)

Regions Available to work:

Kansas City,KS

Overland Park,Kansas

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:

Carlos Johnson

Kansas City, MO
carlosjohnson639_ub8@indeedemail.com - 9134016226

Willing to relocate: Anywhere
Authorized to work in the US for any employer

WORK EXPERIENCE

Cook

Green Acres market - Kansas City, MO -

2017-04 - 2017-11

, my accomplishments as being a cook has always been my passion for food I have learned how to prep cut meat make a variety of different soups and salads and just a number of things that just makes me who I am today as a cook with that said I hope I can land a position that somebody will really appreciate me as a team member

Cook/Prep

Hereford House/IHop - Kansas City, MO -

2017-04 - 2017-10

I am an excellent excellent cook I have always accomplished great goals in my life learn very fast how to help others and I have a very good attitude with others being a team player

EDUCATION

Southeast High School

SKILLS

Cook/prep, Cook

ADDITIONAL INFORMATION

I am team player I am an excellent listener I learn fast and I love my job cooking

Carlos Johnson

2427 N 73rd Street Kansas, KS 66219

913-401-6226

CarlosAJohnson64@gmail.com

Objective

To excel in this field with hard work, perseverance, and dedication.

Skills

- Goal-driven leader who maintains a productive work environment of consistency and determination.
- Productive worker with solid work ethic who puts forth best effort in successfully completing tasks.

Education

Southeast High School, Kansas City, MO

Experience

Alliance Workforce
08/2013-07/2014

Kansas City, KS

Assigned to various positions working assembly line in a warehouse, clean up for local sports stadiums, and palletize

Apprentice Personnel
04/2013- 08/2013

Shawnee, KS

Assigned to various positions through this temporary agency. Responsibilities include set up and break down of commercial tents.

On Demand
05/1999-10/1999

Kansas City, KS

Assigned to assembly line positions where I prepared merchandise to be shipped as well as loading truck for delivery.

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 Carlos JOHNSON Date: 5-17-2018
 Home Telephone (913) 401-6226 Other Telephone () _____
 Present Address 115 NORTHWEST HARMON
 Permanent Address, if different from present address: _____
 Email Address _____

EMPLOYMENT DESIRED

Position applying for: COOK Salary desired: 12.00
 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		8 AM	8 AM	8 AM	8 AM	8 AM	8 AM
PM		5 PM	5 PM	5 PM	5 PM	5 PM	CLOSE

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 _____

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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outsourcing
Your Hospitality Staffing Professionals

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?
SOUTHEAST	KANSAS CITY, MISSOURI	12TH	YES
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."			
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 HERDFORD HOUSE / 17244 MIDLAND DRIVE

Type of Business RESTAURANT Telephone No. (913) 268-8000 Supervisor's Name MARK

Your Position and Duties COOK - VARIOUS DUTIES ASSIGNED; CLEAN COOKING STATION, MEAL PREP.

Dates of Employment: From 4.12.2017 To 10.2017

Reason for Leaving: BETTER OPPORTUNITY

Name and Address of Employer SLIM CHICKEN / 8700 LONG STREET

Type of Business FAST FOOD Telephone No. (913) 492-4430 Supervisor's Name JOE

Your Position and Duties COOK - MEAL PREP, CLEAN COOKING STATION, VARIOUS DUTIES ASSIGNED

Dates of Employment: From 1.2017 To 4.2017

Reason for Leaving: BETTER OPPORTUNITY

Name and Address of Employer I HOP / 8700 SHAWNEE MISSION

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outsourcing
Your Hospitality Staffing Professionals

Type of Business RESTAURANT Telephone No. () Supervisor's Name
Your Position and Duties COOK - MEAL PREP, CLEAN COOKING STATION, VARIOUS JOBS ASSIGNED

Dates of Employment: From 2015 To 2016

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 _____

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: Jenise Hatley Telephone No. (913) 568-9530

Address 2512 N 75 Street

Occupation: SCHOOL BOARD Relationship: Friend Number of Years Acquainted: 19

Name: Yvonne Peoples Telephone No. (816) 718-6228

Address _____

Occupation: NURSE Relationship: Friend Number of Years Acquainted: 10

Name: Kim Car Telephone No. (913) 687-2112

Address _____

Occupation: GOVERNMENT EMPLOYEE Relationship: Friend Number of Years Acquainted: 8

Please Read Carefully, Initial Each Paragraph and Sign Below

CS

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.

CS

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.

CS

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.

CS

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.

CS

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

Carla Johnson

Date

5-17-18

Multiple Choice Test (1 point each)

- A 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
- A 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
- B 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
- A 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
- B 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

- E 10) Food-handling gloves must be changed frequently and also:
- a) After handling garbage
 - b) After every break
 - c) After picking things up off the floor
 - d) Between handling raw and cooked foods
 - e) All of the above
- C 11) A Julienne is:
- a) to cut food into 1 inch X 1 inch cubes
 - b) A cooking method using high heat
 - c) To cut food into 1/8 X 1/8 slices
 - d) A rough cutting method producing oblong shapes
- D 12) A gallon is equal to _____ ounces
- a) 56
 - b) 145
 - c) 32
 - d) 128
- B 13) How many cups are in a quart?
- a) 2
 - b) 4
 - c) 6
 - d) 8
- A 14) A Chiffonade is:
- a) To slice an herb or leafy vegetable into thin ribbons
 - b) To de bone a fish
 - c) Another name for parchment paper
 - d) To cook food in liquid, or at just below the boiling point
- B 15) Potentially hazardous hot foods must be maintained at an internal temperature of _____ or higher to be safe
- a) 145° F
 - b) 135° F
 - c) 160° F
 - d) 180° F
- C 16) Which of the following explains the process of poaching?
- a) Poke poultry on the thickest part in order to make sure it's tender
 - b) To cook food in an oven that has reached 350° F
 - c) Cook gently in water that is hot but not boiling (160°-180°)
 - d) Submerge protein in boiling liquid to speed cooking time
- B 17) If a recipe calls for 16oz of mirepoix, how many ounces of onion, celery, and carrots do you need?
- a) 8 oz of celery, 4 oz of onion, 4 oz of carrot
 - b) 4 oz of celery, 8 oz of carrot, 4 oz of onion
 - c) 4 oz of celery, 8 oz of onion, 4 oz of carrot
 - d) 2 oz of celery, 10 oz of carrot, 2 oz of onion
- C 18) Which of the following best describes braising?
- 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

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

BC

20) What temperature should chicken be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

C

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/FAT TOGETHER
USED FOR GRAVY

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

SEPARATE MILK SOLIDS FROM WATER
MAKE IT DENSER

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

1. TOMATO SAUCE
2. BROWN GRAVY
3. HOLLANDAISE
- 4.
- 5.

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

PAPER TOWEL WITH OIL ON IT TO WIP THE GRILL,
CLEAN EXCESS OILS

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

YOLK
BUTTER



Case Verification Number: 2018137195531KG

Report prepared: 05/17/2018

Company Information

Company ID: 139349

Company Name: Acrobat Outsourcing

Client Company ID: 139349

Client Company Name: Acrobat Outsourcing

Employee Information

Name: Carlos Johnson

Date of Birth: 04/10/1964

U.S. Social Security Number: ***-**-2501

Employee's First Day of Employment: 05/17/2018

Citizenship Status: U.S. Citizen

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 Information

Current Case Result: Closed

Case Submitted By: Diana Zamora

Case Status: Employment Authorized

Reason for Closure: Employment Authorized Auto Close