

Interview Note Sheet

Applicant Information	
Name: <u>Daniel Devia</u>	Interviewer: <u>Alanna</u>
Date: <u>10/25/2018</u>	Rate of Pay:
Position(s) Applied for: <u>prep/line/DMO</u>	Referred by: <u>CET</u>

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

after school is done

Seeking:
Full-Time
<u>Part-Time</u>

Relevant Experience & Summary of Strengths

Knife Skills

- positive thinker - silver lining
- open to other roles
- team player

Cuisines

- takes initiative
- fluent Spanish + English
- Ecuador + Nicaragua = learned cooking

Stations:

has school → Mon-Friday
3pm - 9pm

Total of _____ in Food Service

P.O.S. Experience: Y / N details: _____ needs FHC

Transportation

Car Public Transit Carpool (Rider / Driver)

Regions Available to work:

SF City San Jose SF North South San Jose SF Peninsula SJ Peninsula East Bay Outer East Bay

Certifications (if any)

TIPS Serv-Safe LEAD Other _____ Will Submit

Availability

Open AM only PM only Weekdays only Weekends only

Details: 8am - 2pm

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:

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Your Hospitality Staffing Professionals

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.

Full Name Daniel Devia Date: 10/25/2018
Home Telephone (408) 545-8687 Other Telephone ()
Present Address 201 North Capitol Ave #1 San Jose, CA 95127
Permanent Address, if different from present address: _____
Email Address ddevia58@hotmail.com

Position applying for: Cook/Kitchen Staff Salary desired: \$15 or higher

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		9:00-1:00	9:00-1:00	9:00-1:00	9:00-1:00	9:00-1:00	
PM							

Do you have any vacations or extended leaves planned in the next 12 months? If so, please list dates:

Possible trip on Spring break to Ecuador, New years to Las Vegas

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 the San Francisco Fair Chance Ordinance, 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?
Latino College Prep Academy	San Jose, CA	Yes	Yes
Center for Employment Training	San Jose, CA	No	Not yet
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: Some Photo Shop			

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 X If so, may we contact your current employer? Yes ___ No ___

Name and Address of Employer Millennium

Type of Business Delivery Telephone No. () Supervisor's Name

Your Position and Duties Driver

Dates of Employment: From Aug 2017 To Oct 2017 Weekly Pay: Starting \$720 Ending \$720

Reason for Leaving: Low pay for overall labor

Name and Address of Employer Home Depot 2855 Story Rd, San Jose, CA 95127

Type of Business Home improvement Telephone No. (408) 926-1468 Supervisor's Name Daniel/Tony

Your Position and Duties Freight

Dates of Employment: From Apr. 2018 To Sep. 07, 2018 Weekly Pay: Starting \$450 Ending \$600

Reason for Leaving: Starting school, misunderstandings

Name and Address of Employer

DANIEL DEVIA

201 N. Capitol ave. Apt #1

San Jose, CA 95127

(408)-545-8687

ddevia58@hotmail.com

OBJECTIVE

To obtain a career as a Cook/Chef

EDUCATION

- Latino College Preparatory Academy-June 2015
-GPA: 3.2, highest 3.71
- Humboldt State University-2017/18
- Center for Educational Training-Sep. 24/Current

SKILLS

- Biliterate in English and Spanish
- Experienced with some computer programs

PERSONAL STATEMENT

- Efficient typer
- Social Person
- Responsible
- Reliable
- Hard, Dedicated Worker

COMMUNITY SERVICE

Emma Prusch Farm Park:

- Volunteer work with all animals (21 hours)
- Feed and care

Assistant Coach: Men's Soccer (95 hours)

- Attendance taker, organized schedule and practices, took manager position when requested.

Team Manager: Women's Softball, Women's Volleyball, Men's Lacrosse (335 hours)

- Attendance taker, organized schedule and practices, took manager position when requested.

Humboldt State University: Global Student Embassy (2 Trips)

- Ecuador-March 2017
- Nicaragua-March 2018
- Ecuador-March 2019 (Planning)
- Environmental work, cooking/assisting to cook for the groups and other volunteers, designated group photographer.

SCHOOL ACTIVITIES/CLUBS**Sports/Clubs:**

- Basketball (Middle school)(High school)
- Soccer (Middle school) (High school A.C)
- Baseball/Softball (Middle School)(High school A.C)
- Volleyball (High school A.C)
- Lacrosse (High school A.C)
- Ultimate Frisbee (University)
- Airsoft (High school)(Coordination/Leadership Skills)
- Journalism (High school)
- (GSE) Global Student Embassy (University)

Awards:

- Eagle Award (High school)(Sophomore & Junior) 2012-13-14
- Most improved player of the year (High school)(Sophomore)(Basketball) 2012-13
- The Sonny Award (High school)(Senior)(In the heights) 2015
- Abby Sobrato Scholarship (CET) 2018

Professional:

Juddson R. Taube, Former Teacher. 650.279.1229. taube@stanford.edu

Reference available upon request

Grill Cooks Test

Score ³¹/40

Multiple Choice Test (1 point each)

78%

- 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
- 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
- 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
- C 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

Multiple Choice (1 point each)

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

- A 2) Mesclun are what type of vegetable?
- a. Roots
 - b. Beans
 - c. Salad Greens
 - d. Spices

- A 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

- D 6) Which of the following ingredients would you pack before measuring?
- a. Olive Oil
 - b. Salt
 - c. Brown Sugar
 - d. White Sugar

- C 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%

- C 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
- C 2) While washing dishes by hand, which item should you wear?
a) Cutting glove
b) Oven Mitt
c) Rubber glove
d) Nothing
- D 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
- A 4) If you need to move a heavy load, you should PULL and not PUSH the object.
a) True
b) False
- E 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
- A 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.
a) True
b) False
- C 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
- C 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
- A 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
- C 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

90%