

### Interview Note Sheet

#### Applicant Information

Name: Daniel Devia	Interviewer: Alvaro
Date: 10/25/2018	Rate of Pay:
Position(s) Applied for: Prep/Line/DMO	Referred by: CET

#### Test Scores

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

Seeking:

Full-Time

Part-Time

after school is done

#### Relevant Experience & Summary of Strengths

##### Knife Skills

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

Total of \_\_\_\_\_ in Food Service

##### Cuisines

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

##### Stations:

- 1 has school → Mon-Fri day
- 2 3 PM - 9 PM

needs FHC

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

#### Transportation

Car	Public Transit	Carpool ( Rider / Driver )
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#### Regions Available to work:

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

#### Certifications (if any)

TIPS	Serv-Safe	LEAD	Other _____	Will Submit
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#### Availability

Open	AM only	PM only	Weekdays only	Weekends only
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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:



## 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 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

EMPLOYMENT DESIRED

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	9:00-10:00	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

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

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 IN SWITZERLAND

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	<input checked="" type="radio"/> NO
Are you computer literate? If so, list software knowledge under "Special."		<input checked="" type="radio"/> YES	NO
Are you proficient with Point of Sales Systems? If so please list which ones under "Special."		YES	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> NO
Special: None			

#### EMPLOYMENT HISTORY

1. 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.

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

Name and Address of Employer Millenium

Type of Business Delivery

Telephone No. ( ) Supervisor's Name

Type of Business Delivery

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

Reason for Leaving: Low pay for overall labor

Reason for Leaving: Low Pay Home Depot 2855 Story Rd. San Jose, CA 95127

Telephone No. (408) 926-1468 Supervisor's Name Daniel / Tony

Type of Business freight Telephone No. (415) 555-1234  
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](mailto:taube@stanford.edu)

Reference available upon request

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

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

65%

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 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

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

-4

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, chafing 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