

Interview Note Sheet

Applicant Information	
Name: <u>Joseph Escamilla</u>	Interviewer: <u>Alma</u>
Date: <u>11/08/2018</u>	Rate of Pay:
Position (s) Applied for: <u>prep cook / line cook</u>	Referred by: <u>Cesily Carrillo</u>

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

Relevant Experience & Summary of Strengths

Knife Skills

Total of _____ in Food Service

- has a lot of experience doing banquet serving
- prep cook experience in multiple locations
- great positive attitude
- open to learning

Cuisines

Stations:

staff at Xilinyx in San Jose - F/T
 along w/ helping for event staff

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

needs FHC

Transportation

☒ Car

☐ Public Transit

☐ Carpool (Rider / Driver)

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

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:

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 Joseph Escajeda Date: Nov. 8. 2018
Home Telephone () _____ Other Telephone (916) 539-0930
Present Address 230 E. Dunne Ave. #1025, Morgan Hill, 95037
Permanent Address, if different from present address: _____
Email Address mrfloes2016@gmail.com

Position applying for: open/prep cook / Buffet ^{Set up} Salary desired: _____
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 Cesily Carrillo 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	6am	←				→	6am
PM	6pm	←				→	6pm

Do you have any vacations or extended leaves planned in the next 12 months? If so, please list dates:
no

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

Cesily Carrillo

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 _____

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.

NAME OF SCHOOL	CITY & STATE	GRADE OR DEGREE COMPLETED	DID YOU GRADUATE?
Christian Brothers H.S.	Sacramento, Ca	Diploma	YES
Sacramento City College	Sac, Ca.	Gen. Ed.	No, 56 units completed
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: Military, Fork lift, like to cook, restaurant experience			

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 American LEAK Detection Gilroy, Ca.
(408) 842-5325
Type of Business Plumbing Telephone No. (530) 207-4100 Supervisor's Name Nate Damarco
Your Position and Duties Detecting LEAKS of water
supply lines in homes & businesses

Dates of Employment: From Aug '18 to present Weekly Pay: Starting 15.00 ph Ending 17.00 ph

Reason for Leaving: presently employed

Name and Address of Employer Clark Pacific Construction 40600 Co. Rd. 18C Woodland, Ca 95776

Type of Business Commercial Contr. Telephone No. (530) 207-4100 Supervisor's Name Nate Damarco

Your Position and Duties Crew Member, LEAD, training & Construction
of pre-cast buildings & concrete structures, such as Levi Stadium

Dates of Employment: From Feb '15 To May '18 Weekly Pay: Starting 15.00 ph Ending 17.00 ph

Reason for Leaving: relocated to Morgan Hill, Ca.

Name and Address of Employer Vallejo's Restaurant 1100 0st. Sac. Ca. 95811

Acrobat
outsourcing
Your Hospitality Staffing Professionals

Type of Business restaurant Telephone No. (916) 498-1744 Supervisor's Name Art Valles
Your Position and Duties Prep Cook, Banquet Server, Banquet Setup

Dates of Employment: From Oct. 12 To Jan 15 Weekly Pay: Starting 12.00 Ending 12.00 + Tips
+ tips

Reason for Leaving: Better Employment

Name and Address of Employer Denny's EIK GROVE, Ca. 8707 EIK GROVE BL
95624

Type of Business restaurant Telephone No. (916) Supervisor's Name N/A

Your Position and Duties prep cook, kitchen prep, server

Dates of Employment: From Jan 18 To March 10 Weekly Pay: Starting 13.00 Ending 15.00
plus Tips

Reason for Leaving: Better Employment

Have you ever been fired from any previous place of employment? If so, please explain: _____

Have you obtained any special skills or abilities as the result of service in the military? Yes ☒ No ☐
If so, describe: Machine Operator, Communications

List below three persons not related to you who have knowledge of your work performance within the last three years.

Name: Letty Chiragres Telephone No. (408) 767-9853

Address 230 E Dunne Ave Morgan Hill, Ca

Occupation: Office Manager Relationship: Business Number of Years Acquainted: 2 yrs

Name: Not Damarco Telephone No. (916) 801-4238

Address El Dorado Hills, Ca

Occupation: Construction Superintendent Relationship: Business Number of Years Acquainted: 3 yrs

Name: Jeremiah Frey Telephone No. (916) 910-5627

Address N/A

Occupation: Construction Foreman Relationship: Business Number of Years Acquainted: 2 yrs

ESCAJEDA, JOSEPH (unaccredited)

Name Joseph Escarjode
Score 135

Servers Test

Multiple Choice

- d 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
- d 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
- d 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
- d 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 dining 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

Match the Correct Vocabulary

- | | |
|--------------------------|--|
| <u>P</u> Scullery | ☒ A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> Queen Mary | ☐ 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) |
| <u>A</u> Chaffing Dish | ☒ C. Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | ☐ D. Area for dirty dishware and glasses |
| <u>G</u> Russian Service | ☒ E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>I</u> Corkscrew | ☒ F. Used to open bottles of wine |
| <u>C</u> Tray Jack | ☒ G. Style of dining in which the courses come out one at a time |

Multiple Choice (1 point each)

- d 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
- 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
- d 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