

First and Last Name: RONALD THIBEAULT
Email: dkmaw1961@yahoo
Phone number: 816-609-3222

Working Experience:

Company Name: Thyve's
Dates of Employment: 08-18-12-18
Job Responsibility: LIVE COOK, PREP, COOK, GRILL
ASSIST MANAGER

Company Name: REGAL STAFFING
Dates of Employment: 07-17-08-18
Job Responsibility: COOK, GRILL COOK, LINE COOK

Company Name: TREAT AMERICA
Dates of Employment: 08-14 TO 10-16
Job Responsibility: FRONT LINE COOK, GRILL COOK, PREP

Skills

- Knife
- Prep
- Manager
- Inventory

Interview Note Sheet

Applicant Information	
Name: <u>Ronald J. Thibault</u>	Interviewer: <u>Anthony</u>
Date: <u>2/27/19</u>	Rate of Pay:
Position (s) Applied for: <u>Cook - grill line</u>	Referred by:

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

Seeking:	Full-Time	Part-Time
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Relevant Experience & Summary of Strengths

Open w/ kitchen - three
 line 2 Prep for Breakfast
 also did lunch
 Food Safety -
 Prep, line, Grill
 call center line
 cook

P.O.S. Experience <u>Y</u> / N <u>details</u>	
Transportation	
<u>Car</u>	Public Transit
Regions Available to work:	
Kansas City, KS	Overland Park, Kansas
Kansas City, MO	Independence, MO
Certifications (if any)	
TIPS	Serv-Safe
LEAD	Other
Availability	
<u>Open</u>	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:	Other Languages Spoken:
Would you recommend this applicant for Acrobat Academy?	
Convention Candidate?	

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 RONALD J. THIBEAUX Date: 02-27-19
Home Telephone (816) 609-3222 Other Telephone () #4
Present Address 5221 WINTER RID
Permanent Address, if different from present address: _____
Email Address _____

EMPLOYMENT DESIRED

Position applying for: COOK
Are you currently registered with any staffing and/or employment agencies? If so, please list Addeco
Are you applying for: Full-time work? Yes ☒ No _____ Part-time work? Yes ☒ No _____
Temporary work, e.g., summer or holiday work? Yes _____ No _____
How did you find out about our open position? (Please check fill in proper name of source):
Referral ☐ Name of Referral _____
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	6:00	6:00 AM	6:00 AM	6:00 AM	6:00 AM	6:00 AM	6:00 AM
PM		3:00 PM	3:00 PM	3:00 PM	3:00 PM	3:00 PM	3:00 PM
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 _____

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	EAST HIGH		CITY & STATE	KEMD	GRADE OR DEGREE COMPLETED	1980	DID YOU GRADUATE?	yes
Do you have any special licenses, certificates or special training? If so please list under "Special."	AHLA UNIVERSITY		KEMD	Lexington	yes	yes	yes	yes
Are you computer literate? If so, list software knowledge under "Special."	YES		YES	YES	NO	NO	NO	NO
Are you proficient with Point of Sales Systems? If so please list which ones under "Special."	YES		YES	YES	NO	NO	NO	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		YES	YES	NO	NO	NO	NO
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 Hyvees 350 Hwy Raytown

Type of Business MARKET Grill

Telephone No. (816) 358-9940

Supervisor's Name JASON

Your Position and Duties prep cook, line cook, grill cook

Dates of Employment: From 08-18 To 12-18

Reason for Leaving: Resigned

Name and Address of Employer Regal STAFFING 809 S 7

Type of Business Temp

Telephone No. (913) 573-2136

Supervisor's Name LILAH

Your Position and Duties cook, prep, grill

Dates of Employment: From 07-17 To 08-18

Reason for Leaving: Full-Time JOB

Name and Address of Employer Treat America 4400 Shawnee Pkwy

Type of Business _____
Your Position and Duties prep cook, line cook, grill cook
Supervisor's Name Justin
Telephone No. () _____

Dates of Employment: From 08-14 To 10-16
Reason for Leaving: slow work

Name and Address of Employer Appearance Personnel

Type of Business Temp
Your Position and Duties cook, line cook, grill
Supervisor's Name patty
Telephone No. 913, 631-8367

Dates of Employment: From 01-08 To 08-14
Reason for Leaving: Full Time Job

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

MILITARY SERVICE

Have you obtained any special skills or abilities as the result of service in the military? Yes ☐ No ☒

JOB RELATED REFERENCES

List below three persons not related to you who have knowledge of your work performance within the last three years.
Name: RONALD THOMPSON
Address 5201 Cedar
Occupation: Cleric
Relationship: Friend
Number of Years Acquainted: 20 yrs
Telephone No. (816) 988-1736

Name: CARLOS BASHY
Address 10200 CORDINGTON
Occupation: Retired
Relationship: _____
Number of Years Acquainted: _____
Telephone No. (816) 668-5451

Name: CARLIE WALKER
Address 7214 MYWOOD
Occupation: _____
Relationship: _____
Number of Years Acquainted: 24 yrs
Telephone No. (816) 686-3095

Occupation: Cleric
Relationship: Friend
Number of Years Acquainted: 24 yrs

Please Read Carefully, Initial Each Paragraph and Sign Below

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.

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.

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.

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.

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



Date

02-27-19

Grill Cooks Test

Score 30 / 40

Multiple Choice Test (1 point each)

1) How much time should you take to wash your hands with soap? B

- a) 1 minute
- b) 20 seconds
- c) Time does not matter, water temperature does
- d) 5 minutes

2) The recommended temperature for your refrigerator is... C

- a) 45°F
- b) 50°F
- c) 40°F
- d) 20°F

3) Food handlers must always wash their hands P

- 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

4) The most important reason for having food handlers wear hair restraints is to b

- 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

5) Which of these conditions requires immediate corrective action? C

- 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

6) Bacteria grow best in the temperature "danger zone" which includes temperatures between? C

- a) 0°F and 100°F
- b) 32°F and 220°F
- c) 41°F and 135°F
- d) 39°F and 178°F

7) After cutting raw chicken, what should be done before the cutting board is used for slicing onions for salad? P

- 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

8) Which of the following is NOT an approved method to thaw potentially hazardous foods? A

- a) In a microwave oven
- b) During the cooking process
- c) Under cool running water
- d) On a clean counter, at room temperature

9) Wiping cloths stored submerged in a bucket of sanitizing solution are for: A

- 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

TEST_Grill Cook (rev. 2013.07.31)

- 10) Food-handling gloves must be changed frequently and also: c
- 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
- 11) A julienne is: d
- 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
- 12) A gallon is equal to _____ ounces d
- a) 56
 - b) 145
 - c) 32
 - d) 128
- 13) How many cups are in a quart? b
- a) 2
 - b) 4
 - c) 6
 - d) 8
- 14) A chiffonade is: d
- 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
- 15) Potentially hazardous hot foods must be maintained at an internal temperature of _____ or higher to be safe b
- a) 145° F
 - b) 135° F
 - c) 160° F
 - d) 180° F
- 16) Which of the following explains the process of poaching? c
- 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
- 17) If a recipe calls for 16oz of mirepoix, how many ounces of onion, celery, and carrots do you need? c
- 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
- 18) Which of the following best describes braising? a
- 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

19) Which of the following best describes the process of Caramelization? A B

- 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

20) What temperature should chicken be cooked to? C

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

21) What temperature should ALL ground meat be cooked to? A B

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

22) What temperature should fish be cooked to? A

- 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 and butter

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

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

1. ~~Roux~~ Hollandaise
2. Bechamel
3. Veloute
4. Espagnole
5. Tomato

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

Give Flavor

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

3 eggs yolk & melt butter