

Interview Note Sheet

Applicant Information Name: <u>Raymond White</u> Date: <u>2/28/19</u> Position (s) Applied for: <u>Cook</u>	
Interviewer: <u>Dusty</u> Rate of Pay: Referred by:	

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

Seeking: Full-Time Part-Time

Total of _____ in Food Service/Hospitality
 Cook - Bkr -
 Temp's - food safety.
 working w/ meats and smoking
 live Cook
 Smoker - Bkr
 Smoke

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

Raymond White

9109 E 85th St Raytown, MO 64138 (816) 785-7648 rw74806@yahoo.com

A professional, culinary artist with more than 14 years of experience in commercial cooking

Detail Oriented Problem Solver Safety Minded Organized Excellent Cook
Team Player Trainer Dependable Good Listener Pleasant Personality

HIGHLIGHTS OF SKILLS

- Serve-Safe Certification 2012 & Food Handler Permit
- Knowledge of health and safety codes and regulations
- Expert in kitchen management with ability to work in high stress situations
- Experienced in safe operation and maintenance of commercial food service equipment
- Performs multiple tasks efficiently in a fast paced environment
- Meticulous worker; attentive to quality and detail
- Ability to follow recipes, instructions and guidelines
- Problem solver with a commitment to quality service

RELEVANT SKILLS AND EXPERIENCES

- Cook
 - Consulted with supervisory staff to plan menus to meet factors such as: event theme, size of service party and budget considerations
 - Executed daily operations of breakfast, lunch and dinner buffets for 1000 plus people
 - Inspected food preparation and serving areas to assure quality and safety
- Food Prep
 - Gained familiarity with braising, breading, fat frying and grilling
 - Cooked all house stocks
 - Set up and cleared equipment for daily food prep
 - Cut trimmed and boned meats, cleaned & prepared vegetables and fruits
 - Assembled and accurately measured ingredients

Work History

COOK	Hugo's Oysters	01/2017 – 07/2017
COOK	Houlihan's Restaurant	12/2015 – 12/2016
COOK/EXPEDITER	Halbrook Country Club	11/2015 – 06/2016
COOK	T-Bone Steakhouse	03/2014 – 10/2015
COOK / PREP COOK	InterContinental Hotel K.C.	11/2012 – 07/2015
•	Prep, cook and serve various dishes for breakfast and lunch to customer orders	
•	Prep and arrange for presentation on various salads, fruit trays, dressings and pastes	
COOK / PREP COOK	Lakewood Country Club	10/2014 – 02/2015
•	Prep, Make sauces, Cooking various dishes for customer orders	
COOK / PREP COOK	Camerton, Missouri	08/2001 – 02/2012
•	Worked with team of 6-7 kitchen leaders to quickly and safely serve daily meals to more than 1000 people	
•	Earned the honor of preparing the special menus and meals for organization leadership	
COOK	Moberly, Missouri	05/1999 – 07/2001
COOK	Benjamin Hotel	07/1998 – 04/1999
COOK	Kansas City, Missouri	07/1998 – 04/1999
COOK	Holiday Inn	05/1998 – 04/1999

Education & Training

State of Mo-GED Obtained 2013
Culinary Cornerstones-Culinary Arts Certification 2012
Star Certificate; Silver level, #0VXXKK4GJPF2S Basic Skills FEC
Family Nutrition Education Program Certificate 2012 MU Extension
CPR AED Certificate 06/12-06/14 KU Medical Center

Grill Cooks Test

Score 32 / 40

Multiple Choice Test (1 point each)

- 1) B 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
- 2) C The recommended temperature for your refrigerator is...
 a) 45°F
 b) 50°F
 c) 40°F
 d) 20°F
- 3) D 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
- 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
- 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
- 6) C 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
- 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
- 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
- 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

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~~

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

12) A gallon is equal to _____ ounces

- a) 56
- b) 145
- c) 32
- ~~d) 128~~

13) How many cups are in a quart?

- a) 2
- ~~b) 4~~
- c) 6
- d) 8

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

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

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

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

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

TEST_Grill Cook (rev. 2013.07.31)

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

20) What temperature should chicken be cooked to?

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

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

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

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)

Roux is butter and flour, and its use flour thickens soups and gravy

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

Putting butter in a pot on low heat to separate water and fat from it. Use for frying + sautés

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

1. hollandais
2. Béchamel Sauce
3. Velouté Sauce
4. Espagnole Sauce
5. Tomato Sauce

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

ignite the grill for 15 min or until the oil burns off or the grill begins to smoke

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

- egg yolk
- butter
- lemon juice
- salt

Employment Application

Acrobat
Outsourcing
Your Hospitality Staffing Professionals

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 Raymond White Date: _____

Home Telephone (816) 619-7797 Other Telephone () _____

Present Address 4641 Lawn Dr

Permanent Address, if different from present address: _____

Email Address RW74806@yahoo

EMPLOYMENT DESIRED

Position applying for: Cook and dishwasher

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 _____

How did you find out about our open position? (Please check fill in proper name of source):

Referral ☐ Name of Referral Craiglist 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
Do you have any vacations or extended leaves planned in the next 12 months? If so, please list dates:	4pm	4pm	4pm	4pm	4pm	4pm	4pm
AM							
PM							

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? _____

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 47. 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	Emmanuel / Kongsasgity Mo	
CITY & STATE	Kongsasgity Mo	
GRADE OR DEGREE	COMPLETED	
DID YOU GRADUATE?	GED	
Do you have any special licenses, certificates or special training? If so please list under "Special."	YES	
Are you computer literate? If so, list software knowledge under "Special."	YES	
Are you proficient with Point of Sales Systems? If, so please list which ones under "Special."	YES	
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	
Special:	Gallary GARNERS FINE	

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: Chae Bar 4050 Pennsylvania
 Type of Business: BBO
 Telephone No. () : Smoke pit - smoke mats and trim
 Your Position and Duties: Jermain

Dates of Employment: From 12/13/11 To 12/13/11

Reason for Leaving: _____
 Name and Address of Employer: 533 Resum
 Type of Business: _____
 Telephone No. () : _____
 Your Position and Duties: _____
 Supervisor's Name: _____

Dates of Employment: From _____ To _____

Reason for Leaving: _____

Name and Address of Employer: _____

Type of Business _____
Your Position and Duties _____
Telephone No. () _____
Supervisor's Name _____

Dates of Employment: From _____ To _____

Reason for Leaving: _____

Name and Address of Employer _____

Type of Business _____

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: _____

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: Carol

Address _____

Occupation: _____

Relationship: Chief

Number of Years Acquainted: 10

Name: _____

Address _____

Occupation: _____

Relationship: _____

Number of Years Acquainted: _____

Name: _____

Address _____

Occupation: _____

Relationship: _____

Number of Years Acquainted: _____

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

2/28/19