

Name: <u>Jeda Luna</u>	Interviewer: <u>BG</u>
Date: <u>3.14.19</u>	Rate of Pay: <u>\$.17.</u>
Position (s) Applied for: <u>Barista DBX</u>	Referred by: <u>CL.</u>

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

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

Relevant Experience & Summary of Strengths

Server: [5 years barista] Rest, salad, sandwiches.

Bartender: left last job ~~due to~~ for maternity leave.

Busser:

Cashier:

Concessionaire:

Cook: Prep, Line, or Grill

Dish: 3 Sink Process or Machine

House Keeper:

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

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 Food Handler LEAD Other Will Submit

Availability

Open AM only PM only Weekdays only Weekends only

Details: _____

Uniforms Owned:

WHT Bistro BLK Bistro Black Vest Black Tie
Chef Coat Chef Pants Polo Shirt Black Pants Non-Slip Shoes Knives

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken:

Leda Luna
3251 26Th Street # 11
San Francisco CA, 94110
415-724-2603

CAREER OBJECTIVE: Seeking a challenging position that would provide direct involvement in the administration of a dynamic company.

PERSONAL PROFILE: Highly organized, detailed-minded professional who excels at managing time and resources. A considerate colleague who enjoys team spirit in the workplace.

EXPERIENCE:

Extra Space Storage- 2501 Cesar Chavez, San Francisco CA 94124- October 2011-February 2017

Duties range from and are not limited to: answering phones, sending out payment emails and calls to customers, cleaning up of facilities, signing up new customers, receive incoming shipments, running end of day reports amongst others.

Sally's Restaurant- 300 De Haro Street San Francisco CA 94103- September 2008 to August 2011

Duties included opening and/or closing of restaurant, running end of day reports, cleaning of restaurant, taking food and coffee orders, inventory of restaurant needs, ran register, made sandwiches and other foods such as salads etc.

Il Fornaio Restaurant and Bakery- 1265 Battery Street San Francisco CA 94111- Aug 2007 to July 2008

Worked for the retail side of the restaurant and responsibilities included: prepping sandwiches for lunch time rush, working the espresso machine as well as the cash register when needed. Plenty of experience as barista as well. Closing of the store included re-stocking and making sure everything would be ready for the next day's activities.

Sausalito Espresso- 100 Mission Street San Francisco CA 94105- September 2006 to July 2007

Cashier, prepping food, coffee, espresso and cleaning of store at opening and closing times.

Andre Boudin Inc-Sales associate- 4254 Hawthorne St San Francisco CA 94105- June 2001 to Oct 2005

Duties ranged from prepping the days stock of soups, sandwiches, pastries etc. Ran register, cleaning of store and opening and closing. I also received shipments that came in the morning to prepare for the day's work.

REFERENCES: Available upon request.

Cashier Test

Score / 15

12

1) A roll of quarters is worth?

- a) \$5.00
- b) \$10.00 ✓
- c) \$15.00
- d) \$20.00

2) A roll of dimes is worth?

- a) \$5.00 ✓
- b) \$4.00
- c) \$3.00
- d) \$2.00

3) A roll of nickels is worth?

- a) \$8.00
- b) \$6.00
- c) \$4.00
- d) \$2.00 ✓

4) A roll of pennies is worth?

- a) \$1.00 ✓
- b) \$0.75
- c) \$0.50
- d) \$0.25

5) What does POS stand for?

- a) Patience over standards
- b) Percentage of sales
- c) Point of sales ✓
- d) People over service

6) What is the current sales tax rate in your city 8.5%?

7) A customer buys a bowl of soup for \$1.25, an apple \$0.90 and a soda is \$0.79. If you are given \$10.00 how much change should you give back?

- a) \$4.06
- b) \$2.06
- c) \$7.06 ✓
- d) \$5.06

8) A customer buys two shirts for 10.50 each and two ball caps for \$7.25 each. If you are given \$50.00 how much change should you give back?

- a) \$19.50
- b) \$14.50 ✓
- c) \$9.50
- d) \$4.50

9) A customer buys soda for \$3.75 and a hot dog for \$4.25. If you are given \$20.00 how much change should you give back?

- a) \$6.00
- b) \$8.00
- c) \$10.00
- d) \$12.00 ✓

10) A customer buys two hamburgers at \$3.75 each, two bags of chips at \$1.25 each, two cookies at \$2.50 each and two sodas at \$3.25 each. If you are given \$100.00 how much change should you give back?

- a) \$78.50 ✓
- b) \$58.50
- c) \$38.50
- d) \$28.50

11) Counterfeit pens should be used on which three denominations?

- a) \$20, \$50, \$100 ✓
- b) \$10, \$20, \$50
- c) \$5, \$50, \$100
- d) \$10, \$20, \$50

12) How many times should you count change when giving it to the customer?

- a) one
- b) two ✓
- c) three
- d) no need to count

Question & Answer:

13) What is the minimum age for legal alcohol purchases? 18 year.

14) What are the acceptable forms of ID for alcohol purchases? Driver lc, Passport, Proof of age.

15) How many \$20 bills are in a bank band? \$100

1) After brewing a pot or kettle of coffee how long is the coffee good for until you need to re-brew?

- a) 20 minutes ✓
- b) 30 minutes
- c) 60 minutes

2) What are the basic ingredients of a Latte?

- a) Milk, Espresso, Whipped Cream
- b) Espresso, Steamed Milk ✓
- c) Water, Espresso, and Foam

3) When making cup of tea for a customer, how long should you tell the customer to let the tea bags steep?

- a) 2 minutes ✓
- b) 4 minutes
- c) 5 minutes

4) When steaming milk for a beverage, what temperature should you steam the milk to?

- a) 150-160 degrees ✓
- b) 190-200 degrees
- c) 120-130 degrees

5) Once an Espresso Shot has been pulled from an Espresso machine, how long do you have to mix the shot with other liquid before the shot goes bad?

- a) 8 seconds
- b) 20 seconds
- c) 10 seconds ✓

6) What do you do if a customer says their latte does not taste like there is espresso in it?

- a) Tell them you made the drink according to the recipe so it should be fine
- b) Apologize to the customer, then add another shot of espresso to their drink and encourage the customer to return
- c) Apologize to the customer and remake their drink according to standards. ✓
- d) Walk away and have another barista remake their drink

7) You can re-steam milk _____?

- a) Only Once ✓
- b) Never
- c) Sometimes
- d) Always

8) What is the proper ratio of coffee grounds to water?

- a) 2 Tablespoons coffee to 6oz water
- b) 2 Tablespoons coffee to 8oz water ✓
- c) 1 Tablespoon coffee to 6oz water
- d) 2 Teaspoons coffee to 8oz water

9) A customer requests a non-dairy coffee beverage and you are out of soy, what actions do you take?

- a) Make their drink with regular milk and hope they do not notice
- b) Apologize and ask the customer to come back tomorrow
- c) Apologize and inform the customer we are out of soy, and offer a beverage alternative ✓
- d) Inform your manager we are out of soy

10) Decaffeinated coffee is 100% caffeine free?

- a) True ✓
- b) False

11) What are the basic ingredients in a cappuccino?

- a) Coffee, Milk, Foam
- b) Espresso, Foam ✓
- c) Espresso, Steamed Milk, Foam
- d) Espresso, Cream, Foam

12) What is a café au lait?

- a) Coffee, Steamed Milk ✓
- b) Coffee, Cold Milk
- c) Coffee, Cream, Sugar
- d) Espresso, Cold Milk

13) What does "half caf" mean?

- a) Half cream and half regular milk
- b) Half as much coffee as normal
- c) Half regular and half decaf coffee ✓

14) What does it mean when a customer requests their cappuccino "dry"?

- a) Less milk and more foam
- b) No milk and lots of foam ✓
- c) Extra foam ✓
- d) No foam and no milk

15) What is an Americano?

- a) Regular drip coffee
- b) Espresso with water. ✓
- c) Coffee with cream
- d) Iced coffee