

Acrobat

outsourcing

Your Hospitality Staffing Professionals
665 Third St., Suite 415 • San Francisco, CA 94107

First and Last Name: Joshua Guzman
Email: joshua-guzman@sjso.edu
Phone number: (323) 983-1301

Working Experience:

Company Name: Chartwells Compass Group: Spartan Eat's

Dates of Employment: Jan. 17 - Present

Job Responsibility:

- - Prep Cook
- - Lead for kitchen station
- - Train incoming employees.
- -

Company Name: Chipotle

Dates of Employment: Jan. 17 - Dec. 17

Job Responsibility:

- - Lead prep
- - opened and closed station
- -
- -

Company Name: _____

Dates of Employment: _____

Job Responsibility:

- -
- -
- -
- -

Skills

- - Knife skills for cooking / prep
- - Food handlers card verified
- - Work well under pressure
- - like working in a busy environment
- -

Interview Note Sheet

Applicant Information	
Name: <u>Joshua Guzman</u>	Interviewer: <u>Christyann Mantip</u>
Date: <u>06/05/19</u>	Rate of Pay:
Position (s) Applied for: <u>dish / prep / concessions / cashier</u>	Referred by: <u>Isaiah Young</u>

Test Scores					
Server	/35	%	Bartender	/35	%
Prep Cook	/20	%	Barista	/15	%
Grill Cook	/40	%	Cashier	/15	%
Dishwasher	/10	%	Housekeeping	/14	%

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

Relevant Experience & Summary of Strengths
Total of _____ in Food Service/Hospitality Student - @ SJSU would like to work in LA. Prep: CHIPOTLE cook meats, dice veggies, marinades, curries Dish: will work dish Events: will work Cashier: sort of
P.O.S. Experience: Y / N details: _____

Transportation
Car <u>Public Transit</u> Carpool (Rider / Driver)
Regions Available to work:
CAR POOLING - anywhere PALO ALTO - furthest
Certifications (if any)
TIPS Serv-Safe LEAD Other _____ Will Submit
Availability
<u>Open</u> 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:

Multiple Choice (1 point each)

_____ 1) A gallon is equal to _____ ounces

- a. 56
- b. 145
- c. 32
- ☒ d. 128

_____ 2) Mesclun are what type of vegetable?

- ☒ a. Roots
- b. Beans
- c. Salad Greens
- d. Spices

_____ 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

_____ 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

_____ 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

_____ 6) Which of the following ingredients would you pack before measuring?

- a. Olive Oil
- b. Salt
- ☒ c. Brown Sugar
- d. White Sugar

_____ 7) What is Al Dente?

- ☒ a. Firm but not hard
- b. Soft to the touch
- c. Very hard
- d. Very soft

_____ 8) Food should be left out no more than

- ☒ a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

ee has admitted to very little technical
prep experience.
Experience is OTJ @ GJSU