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Job Title: [FOH and BOH Staff Needed at Local Stadium - Football Game!](#)

Job Location: Kansas City, MO

Hiring Company: Acrobat Outsourcing

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Previous Job

(No title)

- 06' Kitchen manager : Peachtree Buffet and The Peachtree Restaurant of Kansas City . Responsible for hiring , firing , scheduling and inventory . Overseen all aspect of running the kitchen making sure that all foods

Objective: To obtain a position for a company where I can bring my vision, qualifications and interpersonal skills to help them prosper and to prepare delicious eye popping and mouth watering meals.

Experience: I have been cooking for more than 30 years. I'm a team player, a people person, fast learner, efficient, very clean, knowledgeable and able to operate every piece of equipment in the kitchen. Familiar with proper storing of food, temperatures, health and safety regulations.

1999-06' Kitchen manager: Peachtree Buffet and The Peachtree Restaurant of Kansas City. Responsible for hiring, firing, scheduling and inventory. Overseen all aspect of running the kitchen making sure that all foods were prepared and served in timely fashion. ServSafe qualified.

2006-016' S-Line Entertainment: Responsible for managing the recording studio booking it out to various record companies and independent recording artist. Created dinner menu for artist who wanted who wanted catering and vip treatment during their recording session.

2016-2018' Marriott Buckhead Supervisor overseen line cooks, prepare all menu items as well as supervising for the buffet and catering. Created specials, soup of the day salads and desserts.

2018-2019' Sodexo Chef/ Manager: Created weekly menu, catering, familiar with Haccp logs, inventory, waste, cost control and temp logs. I was working both jobs at this time.

Computer skills: Microsoft word, Excel and Powerpoint.

Education: Northwest Missouri State University; Maryville, MO
B.S. Broadcasting/ Mass Communications.

James Soil
2015 N. 75th Ter Kansas City, KS
816.885.2099

Interview Note Sheet

Name: James Soli
 Date: 8-23-19
 Position (s) Applied for: Prep cook, Grill cook
 Referred by:
 Rate of Pay:
 Interviewer: Jamie Baldacci

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

Seeking
Full-Time
Part-Time

Total of _____ in Food Service/Hospitality
 Peachtree Buffet & Restaurant
 4 years Kitchen manager
 S-Line Entertainment
 personal chef 10 years
 Marriott
 Supervisor over kitchen

P.O.S. Experience: ☒ Y / ☐ N details:
 Regions Available to work: Car
 Kansas City, KS Overland Park, Kansas Kansas City, MO Independence, MO
 Certifications (if any):
 TIPS Serv-Safe LEAD Other Will Submit
 Availability: Open
 Details: AM only PM only Weekdays only Weekends only
 Uniforms Owned: Black Bistro
 Chef Coat Chef Pants Knives Tuxedo 1/2 Tuxedo Black Vest Long Black Tie
 Bow Tie Other:
 Convention Candidate? Other Languages Spoken:

Grill Cooks Test

Score 35 / 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 D

- 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? D

- 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? D

- 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

- 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: C
- 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 C
- 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: A
- 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
- 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? C
- 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?
- To cook quickly in a pan on top of the stove until food is browned
 - Process through which natural sugars in food become browned and flavorful while cooking
 - Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
 - To plunge food into boiling water briefly, then into cold water to stop the cooking process

20) What temperature should chicken be cooked to?

- 145°F
- 155°F
- 165°F
- 175°F

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

- 145°F
- 155°F
- 165°F
- 175°F

22) What temperature should fish be cooked to?

- 145°F
- 155°F
- 165°F
- 175°F

23) What is a roux and what is it used for? (2 points)

Thicken gravy or soups like gumbo

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

Cook low on stove for grab, lobster or fish

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

- White sauce
- Red sauce
- Brown sauce
- Bea sauce
- Whishירה sauce

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

clean it real good and it so food wont stick

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

Egg yokes, butter, lemon or lime juice, Hot sauce, salt & pepper