

Interview Note Sheet

Applicant Information

Name: Clara Harbridge
Date: 8-28-19
Position (s) Applied for: Prep cook & grill cook

Interviewer: Samir Baldacci
Rate of Pay:
Referred by:

Test Scores

Server	/35	%	Bar tender	/35	%
Prep Cook	13/15	%	Barista	/15	%
Grill Cook	/40	%	Cashier	/15	%
Dishwasher	/10	%	Housekeeping	/16	%

Relevant Experience & Summary of Strengths

Total of _____ in Food Service/Hospitality
University of Kansas Medical Center
cook

Waffle House June 2018 - Aug 2018
Grill cook

Wingbuster
cook & cashier

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

Transportation

Car
Public Transit
Carpool (Rider / Driver)

Regions Available to work

Kansas City, KS
Overland Park, Kansas
Kansas City, MO
Independence, MO

Certifications (if any)

TIPS
Serv-Safe

Availability

Open
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

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken:

Prep Cooks Test

Score 17 / 20

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

Prep Cooks Test

- 9) Which is the improper way to thaw frozen food?
- a. In the fridge
 - ☒ b. In a sink with cold water
 - c. On the counter
 - d. In the microwave

- 10) Which of the following can you use to put out a grease fire?
- a. Baking Soda
 - b. Baking Powder
 - ☒ c. Flour
 - d. Water
- 11) What is the temperature range of the danger zone?
- a. 25-135
 - ☒ b. 40-140
 - c. 50-160
 - d. 30-130

- 12) Which of the following is listed from smallest to largest?
- a. Dice, chop, mince
 - b. Mince, chop, dice
 - c. Chop, dice, Mince
 - ☒ d. Mince, dice, chop

- 13) Which direction should pan handles be turned while cooking on the stove?
- a. Over the fire at all times
 - b. Turned towards you for better control
 - ☒ c. Turned towards the right or left at all times
 - d. Over the countertop at all times
- 14) When you poach something, you cook it with what?
- a. Noodles
 - b. Vegetables
 - ☒ c. Liquid
 - d. Oil

- 15) Which spoon is used to remove fat from soups and stews
- a. Basting Spoon
 - ☒ b. Ladle
 - c. Slotted Spoon
 - d. Portion Spoon

- 16) Which of the following means to cook in a small amount of fat?
- a. Season
 - ☒ b. Sauté
 - c. Broil
 - d. Boil
 - e. Fry

Prep Cooks Test

17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8" dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

19) Salt & pepper are the basic seasoning ingredients for all savory recipes.

20) ~~False~~ Cheap : to cut into very small pieces when uniformity of size and shape is not important.

Name:

Ciara Hardridge

Email:

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Phone:

(816) 645-3987

Job Title:

[Food Runners, Servers, Prep and Grill Cooks, Cashiers, and Dishwashers](#)

Job Location:

Kansas City, MO

Hiring Company:

Acrobat Outsourcing

Source:

ZipRecruiter Job Boards

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Ciara Hardridge

Dependable reliable and hard-working.

Kansas City, MO 64132

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8166453987

Willing to relocate to: N/a

Authorized to work in the US for any employer

Work Experience

Cook 1

University of Kansas Medical Center - Kansas City, KS

August 2018 to Present

My job is to come in prep the food for the deli make sure everything is ready for day then open up and serve the customers then I would cleanup close down and cover breaks for other people then I would go home.

Grill Cook

Waffle House - Olathe, KS

June 2018 to August 2018

Operate the grill and cook as the orders would come in.

Forklift Operator

Kelly services - Kansas City, KS

November 2017 to February 2018

Operate forklifts move things around the warehouse on different types of forklifts.

Janitorial Worker

Janit-King - Kansas City, MO

September 2016 to January 2017

Janitorial for Northwest Missouri university we would clean up the school overnight.

Cook and Cashier

Wing Busters - Kansas City, MO

August 2013 to January 2016

I would come in open the store prep the food for day cook the food as the customers come in to order take the payment and continue on with that for the rest of the day until the store was close.

Deli Clerk

Walmart - Topeka, KS

March 2015 to November 2015

Operate machinery slicers to cut up meat and cheese for the customers.

General Laborer, Typing (1 year), Culinary, Grill, Food Service, Fast Food

Skills

Washburn Tech - Topeka, KS
January 2016 to November 2017

High school

Education

I would check out the Customers when they were done shopping.

Kmart - Kansas City, MO
October 2011 to January 2012

Kmart Cashier