

Interview Note Sheet

Applicant Information

Name: Arveeta Lawson
Date: 8-29-19
Position (s) Applied for:
bartender, cook

Interviewer: Jamie Baldacci
Rate of Pay:
Referred by:

Test Scores

Server	/35	%	Bartender	/35	%	
Prep Cook	18/15	%	Barista	/15	%	
Grill Cook	/40	%	Cashier	/15	%	
Dishwasher	/10	%	Housekeeping	/16	%	

Position:

Full-Time

Part-Time

Relevant Experience & Training

Lakeview Village
5 years cook - catering chef
KCK Community College
lodging professor

Total of _____ in Food Service/Hospitality

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

LEAD

Other _____

Will Submit

Availability

Open

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:

Multiple Choice (1 point each)

d

1) A gallon is equal to ____ ounces

- a. 56
- b. 145
- c. 32
- d. 128

c

2) Mesclun are what type of vegetable?

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

b

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

b

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

a

5) How do you blanche 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

c

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

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

a

7) What is Al Dente?

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

b

8) Food should be left out no more than

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

Arvetta Lawson

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tennisccuisine@gmail.com

Objective

To obtain a challenging position with a company that provides a viable service to the community and allows an opportunity for advancement.

Education

Kansas State University, Manhattan, KS; Bachelors of Science w/ Secondary in American Ethnic Studies 12/1993.

Certifications/Trainings

- Guadalupe Center Inc. Culinary Arts, KCMO; Line/Prep Cook/ServSafe Certifications, Missouri Food Handlers Card, Franklin Covey Time Mgmt Tr.,
- Lakeview Village, GERTI & Care to Learn -CDD, KCMO, First-Time Managers Tr.

Professional Experience

Lakeview Village, Lenexa Kansas, Cook/Catering Chef 5/2010-8/2015

Worked under the late Chef Velma Jackson-Mathis preparing meals for breakfast, lunch, dinner (off a 4 week cycle), and caterings. Placed produce orders, inventory, production records, planned meals/made menu recommendations, ensured quality & quantity of meals prepared and served. Followed food safety and reg. rules according to State Inspections/guidelines. Used email, word, excel, POS.

KCK Community College, Kansas City, Kansas, Lodging Professor 01/09 – 05/09

Instructed 21 students in the START program @ Wyandotte High School w/ classroom interaction and coursework, testing over coursework, compiling data of coursework and exams. Students went on field trips to hotels and rest.

in the comm. Prepared students for final Hospitality & Lodging exam certification by creating puzzles, games, and other interactive coursework. 20/21 of the students obtained the National Hospitality & Lodging Certification. Students were in several local newspapers as well as honored at their graduation ceremony by Kansas(then) Senator Brownbeck via DVD.

Guadalupe Centers Inc. Culinary Arts, Kansas City, MO

Job Dev/Career Readiness & Life Skills Inst./ServSafe Instr., 12/05-08/09

Responsible for assisting students currently in WIA Certified program & students who have recently graduated from the program with resumes, referrals, barriers to obtaining employment, Job Readiness and Life Skills Training and ServSafe training (Approved by the National Restaurant Association Education Foundation [NRAED] Chicago, Illinois); 2008/2009 - Solely operated the kitchen for Calmecac Summer Program (Under Neighborhood & Community Services Departments Summer Food Service Program in KCMO).

Emailed 8-20

Name: Izzy Moe II

Email: tennisccuisine@gmail.com

Phone: (913) 563-2375

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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