

Acrobat

outsourcing

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

First and Last Name: David K. Mason
Email: 63 Irishman@gmail.com
Phone number: 973.476.7256

Working Experience:

Company Name: Cucinart Food Services
Dates of Employment: 10-29-18
Job Responsibility:

- Acquaint
-
-
-

Company Name: Wegmans Foods
Dates of Employment: 10-15-14 9-30-18
Job Responsibility:

- Supervisor Prep Foods
-
-
-

Company Name: Adriail Kirsch
Dates of Employment: 10-2006 to 9-2014
Job Responsibility:

- Chef Acquaint
-
- prep
-

Skills

-
-
-
-

Interview Note Sheet

Applicant Information

Name: <u>Daniel Mason</u>	Interviewer: <u>Amanda Devine</u>
Date: <u>9/16/19</u>	Rate of Pay: <u>\$16</u>
Position(s) Applied for: <u>Cook</u>	Referred by: <u>Yosanna</u>

Test Scores

Server	/35	%	Bartender	/35	%
Prep Cook	19 /20	%	Barista	/15	%
Grill Cook	/40	%	Cashier	/15	%
Dishwasher	/10	%	Housekeeping	/14	%

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Culinary Degree - Ices NY Total of 30 in Food Service/Hospitality
BBQ comps. - Deli
wegmans 2014 - 18 - Grill
- Batch Cooking.

Abigail Kirsch
2004 to 2014.

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

Transportation

<input checked="" type="checkbox"/> Car	Public Transit	Carpool (Rider / Driver)
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Regions Available to work:

30 min.

Certifications (if any)

TiPS	Serv-Safe	LEAD	Other _____	<input checked="" type="checkbox"/> Will Submit
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Availability

Open	<input checked="" type="checkbox"/> AM only	PM only	Weekdays only	<input checked="" type="checkbox"/> Weekends only
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Details:

Uniforms Owned:

<input checked="" type="checkbox"/> Bistro	<input checked="" type="checkbox"/> Black Bistro	<input checked="" type="checkbox"/> Tuxedo	<input checked="" type="checkbox"/> 1/2 Tuxedo	<input checked="" type="checkbox"/> Black Vest	<input checked="" type="checkbox"/> Long Black Tie
<input checked="" type="checkbox"/> Chef Coat	<input checked="" type="checkbox"/> Chef Pants	<input checked="" type="checkbox"/> Knives	<input checked="" type="checkbox"/> Black Pants	<input checked="" type="checkbox"/> Non-Slip Shoes	<input checked="" type="checkbox"/> Bow Tie
			Other: _____		

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken:

Prep Cooks Test

Score / 20

Multiple Choice (1 point each)

D

1) A gallon is equal to d 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 X

8) Food should be left out no more than

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

90%

C 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

A 10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

B 11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

D 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

C 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

C 14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

B 15) Which spoon is used to remove fat from soups and stews?

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

B 16) Which of the following means to cook in a small amount of fat?

- a. Season
- b. Sauté
- c. Broil
- d. Boil
- e. Fry

A

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

A

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) Mince : to cut into very small pieces when uniformity of size and shape is not important.