

Interview Note Sheet

Applicant Information

Name: Anthony Donofrio
 Date: 9-18-19
 Position (s) Applied for: cook, prep & grill

Interviewer: Jamir Badue
 Rate of Pay:
 Referred by:

Test Scores

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

Relevant Experience & Summary of Strengths

Catering company lead chef
 Kitchen management
 Lead chef - some small or large
 kitchens

500-1500 people

P.O.S. Experience ☒ / N details:

Transportation

Car ☒ Public Transit
 Regions Available to Work: Carpool (Rider / Driver)

Kansas City, KS

Overland Park, Kansas
 Kansas City, MO
 Independence, MO

Certifications (if any)

TIPS

Serv-Safe

LEAD

Other

Will Submit

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:

Anthony Donofrio

Chef

Kansas City, KS

anthonydonofrio23_nra@indeedemail.com
(949) 537-0507

Talented and versatile chef with extensive experience leading high-volume culinary operations, controlling food and labor costs, and enhancing quality and guest satisfaction. Broad background in kitchen management from casual concept restaurants to large-scale catering operations.

Work Experience

Chef

A Most Excellent Catering Adventure - Kansas City, KS

March 2018 to September 2019

- Lead Venue Chef for concerts touring Midwest area
- Provided full day catering services, up to 250 guests per meal
- Organized and purchased food and beverages within allotted budget

Director of Catering

KC Hopps LLC - Overland Park, KS

October 2017 to January 2018

- Managed daily operations of three catering brands
- Handled all financials and invoicing including managing BEOs
- Oversaw the production and distribution of 8 commissary items within the organization

Head Chef

The Waldheim Resort - Eagle Bay, NY

June 2016 to October 2017

- Successfully ordered food and supplies for seasonal resort restaurant
- Developed menu and supervised all aspects of kitchen
- Training and mentoring new kitchen staff in hospitality services

Sous Chef

Guckenheimer Inc - Santa Monica, CA

March 2015 to June 2016

- Maintained high volume production kitchen with full day menu
- Provided kitchen management oversight at Riot Games and Google
- Earned and maintained superior food safety and sanitation scores

Lead Chef

Latitude 45 Catering - Los Angeles, CA

January 2006 to August 2013

- Chef for high profile international touring music entertainment
- Managed full catering production for concert acts and crew support

- Provided daily menu development for production needs and contract fulfillment

Head Chef

Grace Street Catering - Alameda, CA
April 1999 to November 2004

- Managed onsite production kitchen for high volume fine dining catering
- Executed menus for numerous events including 2400 guest Pixar Entertainment celebration
- Effectively managed food costs

Kitchen Manager

J&R Martin, LLC - Berkeley, CA
January 1994 to September 2001

- Provided excellent management skills to three restaurants; Bear's Lair, Triple Rock and Jupiter
- HR duties including hiring, training and performance reviews
- Established and maintained vendor relationships

Education

Orange Coast College - Costa Mesa, CA
1990

Skills

Cooking, kitchen, line cook, training, Team Player

Assessments

Cooking Skills: Basic Food Preparation — Expert

September 2019

Preparing food, using cooking equipment, and converting ingredient measurements.

Full results: https://share.indeedassessments.com/share_to_profile/728175ae75bf4b67d3d0fad866b5660eed53dc074545cb7

Restaurant Manager — Familiar

September 2019

Managing restaurant staff and meeting customer expectations.

Full results: https://share.indeedassessments.com/share_to_profile/a4d0eb3696d21b5ad8d471dd0b783007eed53dc074545cb7

Food Safety — Familiar

September 2019

Proper food handling, storage, and equipment use for preventing the spread of foodborne illness.

Full results: https://share.indeedassessments.com/share_to_profile/fe1f0eaa5b6ec9928249c1d76c1b7fceed53dc074545cb7

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.

Prep Cooks Test

Score 18 / 20

Multiple Choice (1 point each)

1) A gallon is equal to _____ ounces

D

a. 56

b. 145

c. 32

d. 128

2) Mesclun are what type of vegetable?

C

a. Roots

b. Beans

c. Salad Greens

d. Spices

3) What does the term braise mean?

B

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?

B

a. 155 degrees F

b. 165 degrees F

c. 175 degrees F

d. 185 degrees F

5) How do you blanch vegetables?

A

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?

C A

a. Olive Oil

b. Salt

c. Brown Sugar

d. White Sugar

7) What is Al Dente?

A

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

C

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