

Interview Note Sheet

General

Name: <u>Render Murrell</u>		Interviewer: <u>AN</u>
Date: <u>10/21/19</u>	Rate of Pay:	
Position (s) Applied for: <u>Prep /Cook/ CASHIER/Hansen</u>	Referred by:	

Job Experience						Season
Server	/35	%	Bartender	/30	%	
Prep Cook	/15	%	Barista	/10	%	
Grill Cook	/40	%	Cashier	/10	%	
Dishwasher	/10	%	Housekeeping	/16	%	

Full-Time

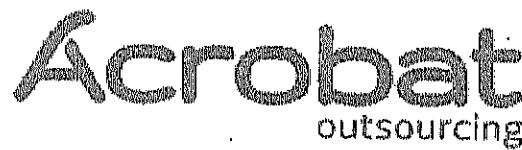
Part-Time

Relevant Experience (Explain how this relates to the position you are applying for)			
Total of _____ Experience in Food Service/Hospitality			
Describe a time when you had to multitask, or work under pressure?	How would you handle a disagreement/argument with a coworker?	What do you do to go above and beyond and exceed your customer's expectations?	Notes:
<u>yes. everytime we prep for lunch job @ HUSD</u>	<u>I will find manager if unable to work on it.</u>	<u>when work w/ kids he has to do an thing to meet food stuff.</u>	

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

Employment Objectives	Regions Available to Work
<u>Public CAR</u>	<u>Open</u>
Significant Events (if any)	Availability
<u>FFA</u>	<u>open pt</u>
Professional Attire	Education
<input checked="" type="checkbox"/> Bistro White <input type="checkbox"/> Black Bistro <input type="checkbox"/> Tuxedo <input type="checkbox"/> 1/2 Tuxedo <input type="checkbox"/> Black Vest <input type="checkbox"/> Long Black Tie <input type="checkbox"/> Other:	<input type="checkbox"/> Chef Coat <input type="checkbox"/> Chef Pants <input type="checkbox"/> Knives <input checked="" type="checkbox"/> Black Pants <input checked="" type="checkbox"/> Non-Slip Shoes <input type="checkbox"/> Bow Tie
Relocation	Other Preferred Employment
<u>Acrobat Academy</u>	<u>NYA</u>
	<u>Lead Academy</u>

493-94-8174



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

First and Last Name: Reeder Murrell  
Email: murrell11.reeder@gmail.com  
Phone number: 816-460-9960-3725

Working Experience:

Company Name: HMEC  
Dates of Employment: 6/17/17 to present  
Job Responsibility:

- \* Scrubbing the student's
- \* Cooking
- \* Putting away freight
- \*

Company Name: \_\_\_\_\_  
Dates of Employment: \_\_\_\_\_  
Job Responsibility:

- \*
- \*
- \*
- \*

Company Name: \_\_\_\_\_  
Dates of Employment: \_\_\_\_\_  
Job Responsibility:

- \*
- \*
- \*
- \*

Skills

- \*
- \*
- \*
- \*

## Employment Application Kansas City

First Name Render  
Last Name Murrell II  
E-mail Address murrelliirender@gmail.com  
Phone 8169963725  
Address 9704 Hardesty  
Unit or Number House  
City, State Kansas City, Missouri  
Zip Code 64137  
  
What region(s) are you applying to work within? Kansas City  
  
Which position(s) are you applying for? Cook  
Busser  
Housekeeper  
  
Are you applying for: Part-Time  
  
When can you start? 09-30-2019  
  
Can you work overtime? Yes  
  
How did you hear about us? Referral  
  
If you were referred, please tell us by whom: Anthony Williams  
  
What days/times can you work? Monday PM  
Tuesday PM  
Select all that apply: Wednesday PM  
Thursday PM  
Friday PM  
Saturday AM  
Saturday PM  
Sunday AM  
Sunday PM  
  
Have you ever applied to or worked for Acrobat before? No  
  
Do you have any friends or relatives

or transportation to  
and from work?

If hired, can you  
present evidence of  
your legal right to Yes  
live and work in this  
country?

Are you able to  
perform the  
essential functions Yes  
of the job for which  
you are applying?

Name of School Longview Community College

City & State 500 SW James A Reed Rd Kansas City, MO

Grade/Degree Associate

Graduated? No

Do you have any  
special licenses? (If  
so, label under  
"Special") No

Are you computer  
literate? (If so, label Yes  
which programs  
under "Special")

Are you proficient  
with Point of Sale  
systems? (If so, label No  
which under  
"Special")

Do you have any  
experience, training,  
qualifications or  
special skills? (If so,  
label under  
"Special") No

Special: Warehouse, retail and culinary arts background.

Are you currently Yes  
employed?

Can we contact your Yes  
current employer?

Name and Address Hickman Mills Freshman Center 8908 Old Santa Fe  
of Employer Road.

Type of Business School

Reason for Leaving	Still employed there.
Still Employed:	Yes
Name and Address of Employer	NuShine Auto Wash
Type of Business	Car Wash
Phone Number	8165692100
Your Position & Duties	Prepping cars also making sure the equipment works for maximum performance.
Date of Employment (from/to):	7/12/2014 to 11/5/17
Reason for Leaving	Better opportunities.
Still Employed:	No
Name and Address of Employer	Price Chopper
Type of Business	Grocery store
Phone Number	9137801088
Your Position & Duties	Night stocking and also shift leader when need.
Date of Employment (from/to):	2/7/2004 to 7/11/15
Reason for Leaving	Moved back to Missouri.
Still Employed:	No
Have you ever been fired from a previous place of employment? If yes, please explain:	No.
Have you obtained any special skills or abilities as the result of service in the military? If yes, please explain:	No.
First Name	Patrice
Last Name	McGee
E-mail Address	gaymcgee1961@gmail.com
Phone	5597651645
Relationship:	Friend

Relationship: Friend  
Years Acquainted: 3  
First Name Katherine  
Last Name Davis  
E-mail Address lilappay1663@gmail.com  
Phone 8167457183  
Relationship: Friend  
Years Acquainted: 3

I hereby certify that I have not knowingly withheld any information that might adversely affect my chances for employment and that the answers given by me are true and correct to the best of my knowledge. I further certify that I, the undersigned applicant, have personally completed this application. I understand that any omission or misstatement of material facts on this application or on any document used to secure employment shall be grounds for rejection of this application or for immediate discharge if I am employed, regardless of the time elapsed before discovery.

(Checked box indicates acknowledgement)

I hereby authorize (Checked box indicates acknowledgement)  
Acrobat Outsourcing

above statements.

Applicant Digital

Signature (Type      Render Murrell II

Name):

Date:

09-17-2019

You can [edit this submission](#) and [view all your submissions](#) easily.

## Prep Cooks Test

Score / 20

Multiple Choice (1 point each)

a 1) A gallon is equal to 32 ounces  
a. 56  
b. 145  
c. 32  
d. 128

a 2) Mesclun are what type of vegetable?  
a. Roots  
b. Beans  
c. Salad Greens  
d. Spices

a 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

**Prep Cooks Test**

8 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

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

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

a 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

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

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

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

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

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

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

b

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

c

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