

Acrobat

outsourcing

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

First and Last Name: Esteban Alfaro

Email: Test1014@Gmail.com

Phone number: 908 481 6171

Working Experience:

Company Name: Rinconito Latino Restaurante

Dates of Employment: 2014 - Present

Job Responsibility:

- Chef owner
- Inventory
- Food cost and paid Bill
- All aspects in kitchen

Company Name: Zylo Restaurant w-hotel Hoboken

Dates of Employment: 2010 - 2014

Job Responsibility:

- Sous Chef
- All aspects in the kitchen and management area
- Inventory
-

Company Name: Mood Lounge Union NJ

Dates of Employment: 2007 - 2010

Job Responsibility:

- cooking and preparing fresh specials every day
-
-
-

Skills

- ~~Know~~ Spanish & English
- All aspects in preping and cooking areas
- Clean
-
- Extended knowledge in International cuisines.

Interview Note Sheet

Applicant Information

Name: Esteban Alfaro	Interviewer: Amanda Devine
Date: 10/10/19	Rate of Pay: \$17 prep & Grill
Position (s) Applied for: Prep Cook	Referred by: Craigslist.

Test Scores

Server	/35	%	Bartender	/35	%
Prep Cook	16/20	90%	Barista	/15	%
Grill Cook	/40	%	Cashier	/15	%
Dishwasher	/10	%	Housekeeping	/14	%

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

• Rinconcito Latino Rest. *Total of 21* in Food Service/Hospitality
 2014- present

• 2410 Restaurant 2010-2014 (Sous Chef)
 (Prep)

• Mood Lounge (prep Cook)
 2007- 2010

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

Transportation

<input checked="" type="checkbox"/> Car	Public Transit	Carpool (Rider / Driver)
---	----------------	----------------------------

Regions Available to work:

Hillside (located) 20mins max.

Certifications (if any)

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

Availability

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

Details:

Uniforms Owned:

Bistro	Black Bistro	Tuxedo	1/2 Tuxedo	Black Vest	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:

Multiple Choice (1 point each)

1) A gallon is equal to _____ounces

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

~~88%~~

2) Mesclun are what type of vegetable?

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

90%

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 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

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