

Acrobat

outsourcing

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

First and Last Name: Esteban Alfaro
Email: TEN.T014@GMail.com
Phone number: 908 481 6171

Working Experience:

Company Name: Rinconcito Latino Restaurant
Dates of Employment: 2014 - present
Job Responsibility:

- Chef owner
- Inventory
- Food cost and paid roll
- 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 preping fresh specials every day
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Skills

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

Interview Note Sheet

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

Test Scores					
Server	/35	%	Bartender	/35	%
Prep Cook	<u>16/20</u>	<u>90</u> %	Barista	/15	%
Grill Cook	/40	%	Cashier	/15	%
Dishwasher	/10	%	Housekeeping	/14	%

Seeking:
<u>Full-Time</u>
Part-Time

Relevant Experience & Summary of Strengths
<p><i>Total of <u>21</u> in Food Service/Hospitality</i></p> <ul style="list-style-type: none"> • Rinconcito Latino Rest. 2014- present • Zulo Restaurant 2010-2014 (Sous Chef) (Prep) • Mood Lounge (prep Cook) 2007-2010
P.O.S. Experience: Y / N details: _____

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

Regions Available to work:
<u>Hillside (located)</u> <u>20 mins max.</u>

Certifications (if any)
TiPS <u>Serv-Safe</u> LEAD Other <u>Certified</u> Will Submit

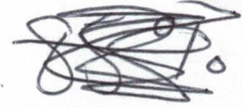
Availability
Open <u>AM only</u> PM only <u>Weekdays only</u> Weekends only
Details: _____

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 Bow Tie Other: _____

Would you recommend this applicant for Acrobat Academy?	Convention Candidate?	Other Languages Spoken:
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Multiple Choice (1 point each)

- _____ 1) A gallon is equal to _____ ounces
- a. 56
 - b. 145
 - c. 32
 - ☒ d. 128
- _____ 2) ~~2~~ Mesclun are what type of vegetable?
- a. Roots
 - b. Beans
 - ☒ c. Salad Greens
 - d. Spices
- _____ 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 blanch 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) ~~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



90%

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

- _____ 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.