

Acrobat

outsourcing

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

First and Last Name: Jibril Pray
Email: pray.jibril@gmail.com
Phone number: 551-232-1350

Working Experience:

Company Name: Adama Staffing Valet

Dates of Employment: 8/14/19 - 9/1/19

Job Responsibility:

- Park/drive cars
- Service cars
- handle client packaging
-

Company Name: Freezepak Logistics

Dates of Employment: 8/17/19 - 9/31/19

Job Responsibility:

- Jack Runner
- Forklift operator
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Company Name: Olive Garden

Dates of Employment: 5/9/19 - 7/12/19

Job Responsibility:

- Line Cook/dishwasher
- appetizers
- Grill
- Occasional prepping

Skills

- Great multi-tasking
- Well-rounded speaker
- Quick learner
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Interview Note Sheet

Applicant Information

Name: <u>Jibril Prey</u>	Interviewer: <u>Amanda Devine</u>
Date: <u>10/10/19</u>	Rate of Pay: <u>\$12.50</u>
Position (s) Applied for: <u>Dishwasher</u>	Referred by: <u>ZIP</u>

Test Scores

Server	/35	%	Bartender	/35	%
Prep Cook	/20	%	Barista	/15	%
Grill Cook	/40	%	Cashier	/15	%
Dishwasher	9 /10	90%	Housekeeping	/14	%

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Total of 2 in Food Service/Hospitality

- Olive Garden - Dishwasher (Sometimes prep)
 - appetizers.
 - Grill
- Adama Staffing Valet
2019-2019

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

Transportation

Car

Public Transit

Carpool (Rider / Driver)

Regions Available to work:

Newark, 1 hour max travel

Certifications (if any)

TiPS

Serv-Safe

LEAD

Other _____

Will Submit

Availability

Open

AM only

PM only

Weekdays only

Weekends only

Details:

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:

Dishwasher Test

Score 9 / 10

Xc 1) After washing your hands, which item should be used to dry them? 90%
a) Clean apron
b) Sanitized wiping cloth
c) Single use paper towel
d) Common used cloth

C 2) While washing dishes by hand, which item should you wear?
a) Cutting glove
b) Oven Mitt
c) Rubber glove
d) Nothing

d 3) When should you wash your hands?
a) Before you start work
b) After handling non-food items (garbage, money, cleaning chemicals)
c) After using the restroom
d) All of the above

b 4) If you need to move a heavy load, you should PULL and not PUSH the object.
a) True
b) False

e 5) Which of the following could you be at risk for getting burned from?
a) Steam from boiling pots
b) Hot liquids (coffee, soup, tea)
c) Hot equipment (ovens, pots, chafing dishes)
d) Harsh chemicals
e) All of the above

a 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.
a) True
b) False

C 7) What should you do if you spill liquids or see a liquid spill?
a) Leave it for someone else to clean-up
b) Wait until the end of your shift to clean it
c) Flag the spill and clean it immediately
d) Not sure

C 8) When handling hot items you should?
a) Wear rubber gloves
b) No need to wear anything
c) Use an oven mitt or dry cloth towel
d) Nothing

a 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?
a) Rinsing
b) Scraping
c) Washing
d) Sanitizing

a 10) What is the proper method for cleaning and sanitizing stationary equipment?
a) Spray with a strong cleaning solution and wipe with a sanitized cloth
b) Spray with a sanitizing solution, then rinse with clean water and dry
c) Wash and rinse, then wipe or spray with a chemical-sanitizing solution
d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution