

# 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 - 9/12/19  
Job Responsibility:

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

Company Name: Freeze Pak Logistics  
Dates of Employment: 8/17/19 - 9/31/19  
Job Responsibility:

- Jack Runner
- Forklift operator

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



# 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	<u>9</u> /10	<u>90</u> %	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  
2019-2019.
- 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:



90%

- xc 1) After washing your hands, which item should be used to dry them?  
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, chaffing 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