

# Acrobat

outsourcing

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

First and Last Name: Diego A. Ramirez-Duran  
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### Working Experience:

Company Name: Five Guys Old Bridge NJ

Dates of Employment: 5/18 to 9/19

Job Responsibility:

- Fryer Cook
- Cleaning Duties
- Opener and closer

Company Name: MOE'S SOUTHWEST Grill New Brunswick NJ

Dates of Employment: 2/17 to 5/18

Job Responsibility:

- Cook/counter Server
- Cleaning Roles
- Assist Serving Food
- Cash Handling

Company Name: KOY Grill morganville NJ

Dates of Employment: 3/15 to 4/17

Job Responsibility:

- Clean Rest Dining Tableware
- Cook All Food/ASSIST CHEF
- HANDLE Restaurant inventory
- Deliver Food to customer residence
- HANDLE CASH

### Skills

- Restaurant Experience
- Food Safety
- Cleaning for Restaurant
- Customer Service

# Interview Note Sheet

## Applicant Information

Name: <u>Diego A. Duran</u>	Interviewer: <u>Amanda Devine</u>
Date: <u>10/17/19</u>	Rate of Pay: <u>\$13.50 an hour (dish)</u>
Position (s) Applied for: <u>Dishwasher/prep/Server</u>	Referred by: <u>Craigslist.</u>

## Test Scores

Server	/35	%	Bartender	/35	%
Prep Cook	/20	%	Barista	/15	%
Grill Cook	/40	%	Cashier	/15	%
Dishwasher	8 /10	80 %	Housekeeping	/14	%

Seeking:

Full-Time

Part-Time

## Relevant Experience & Summary of Strengths

Total of \_\_\_\_\_ in Food Service/Hospitality

Five guys - (fryer cook)

Moes Grill - Cook/Dish/Server.

You Grill - Cook.

Sewing - Counter/cash.

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

## Transportation

<input checked="" type="checkbox"/> Car	Public Transit	Carpool ( Rider / Driver )
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## Regions Available to work:

Woodbridge - 30 mins - 1hr.

## Certifications (if any)

TiPS	Serv-Safe	LEAD	Other _____	Will Submit
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## Availability

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

## Uniforms Owned:

Bistro	Black Bistro	Tuxedo	1/2 Tuxedo	Black Vest	Long Black Tie
Chef Coat	Chef Pants	Knives	<input checked="" type="checkbox"/> Black Pants	<input checked="" type="checkbox"/> Non-Slip Shoes	<input checked="" type="checkbox"/> Bow Tie

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken:

## Dishwasher Test

Score 8/10

C 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

80%

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

A 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

D 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

C 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