

Interview Note Sheet  
Cook

Applicant Information					
Name: Sheawn Taylor	Interviewer: Jo Poile				
Date: 10/31/19	Rate of Pay: \$15				
Position (s) Applied for: Cook	Referred by: David Campbell				

Job Preferences						Seeking
Server	/35	%	Bartender	/30	%	
Prep Cook	/15	%	Barista	/10	%	
Grill Cook	28	/40	70 %	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%	

Relevant Experience & Summary of Strengths			
Total of _____ Experience in Food Service/Hospitality			
Tell us about your formal training as a cook?	Tell me about your knife handling skills?	Tell me about a time you made a mistake while preparing ingredients. How did you correct it and what did you learn?	Notes:
Grillstone - learned as she went	Imitating	Taking time didn't make sauce thick enough. tries to catch mistakes as she goes.	Self-taught pastry chef. Owns business. Would like her own food truck.

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

Transportation	Regions Available to Work	
Vehicle	Max travel up to 1 hour.	
Certifications (if any)	Availability	
	Open.	
Uniforms Owned	Recommendations	Other Languages Spoken
Bistro White Black Bistro Tuxedo 1/2 Tuxedo Black Vest Long Black Tie Other:	<input checked="" type="checkbox"/> Chef Coat <input checked="" type="checkbox"/> Chef Pants <input checked="" type="checkbox"/> Knives <input checked="" type="checkbox"/> Black Pants <input type="checkbox"/> Non-Slip Shoes <input type="checkbox"/> Bow Tie <input type="checkbox"/> Cut Glove	Acrobat Academy  Lead Academy

**Grill Cooks Test**

**Score / 40**

**Multiple Choice Test (1 point each)**

**-12**

A  1) How much time should you take to wash your hands with soap?

- a) 1 minute
- b) 20 seconds
- c) Time does not matter, water temperature does
- d) 5 minutes

**28/40**

C 2) The recommended temperature for your refrigerator is...

- a) 45°F
- b) 50°F
- c) 40°F
- d) 20°F

**70%**

D 3) Food handlers must always wash their hands

- a) Before starting work
- b) Switching between handling raw and ready-to-eat food
- c) After going to the restrooms
- d) All of the above

D  4) The most important reason for having food handlers wear hair restraints is to

- a) Prevent food from getting into food handlers' hair
- b) Prevent food handlers from contaminating their hands by touching their hair
- c) Keep the food handlers' hair in place
- d) None of the above

C 5) Which of these conditions requires immediate corrective action?

- a) Packaged food items are stored at least 6 inches above the floor
- b) Ice is being used to cool beef stew in a shallow pan
- c) Raw meats are stored on a shelf above ready-to-eat egg salad in the walk-in cooler
- d) Raw fish is stored above raw chicken in the walk-in freezer

D  6) Bacteria grow best in the temperature "danger zone" which includes temperatures between?

- a) 0°F and 100°F
- b) 32°F and 220°F
- c) 41°F and 135°F
- d) 39°F and 178°F

D 7) After cutting raw chicken, what should be done before the cutting board is used for slicing onions for salad?

- a) Clean the cutting board with a wet wiping cloth
- b) Turn the board over and use the other side
- c) Rinse the board with running water
- d) Wash, rinse, and sanitize the board prior to slicing the onions

D 8) Which of the following is NOT an approved method to thaw potentially hazardous foods?

- a) In a microwave oven
- b) During the cooking process
- c) Under cool running water
- d) On a clean counter, at room temperature

A 9) Wiping cloths stored submerged in a bucket of sanitizing solution are for:

- a) Wiping spills only
- b) Washing hands if the hand sinks are too far away
- c) Sanitizing the blade of utensils such as knives
- d) Maintaining moisture on the wiping cloth

## Grill Cooks Test

E

10) Food-handling gloves must be changed frequently and also:

- a) After handling garbage
- b) After every break
- c) After picking things up off the floor
- d) Between handling raw and cooked foods
- e) All of the above

C

11) A Julienne is:

- a) to cut food into 1 inch X 1 inch cubes
- b) A cooking method using high heat
- c) To cut food into 1/8 X 1/8 slices
- d) A rough cutting method producing oblong shapes

D

12) A gallon is equal to \_\_\_\_\_ ounces

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

B

13) How many cups are in a quart?

- a) 2
- b) 4
- c) 6
- d) 8

A

14) A Chiffonade is:

- a) To slice an herb or leafy vegetable into thin ribbons
- b) To de bone a fish
- c) Another name for parchment paper
- d) To cook food in liquid, or at just below the boiling point

X

15) Potentially hazardous hot foods must be maintained at an internal temperature of \_\_\_\_\_ or higher to be safe

- a) 145° F
- b) 135° F
- c) 160° F
- d) 180° F

A

16) Which of the following explains the process of poaching?

- a) Poke poultry on the thickest part in order to make sure it's tender
- b) To cook food in an oven that has reached 350° F
- c) Cook gently in water that is hot but not boiling (160°-180°)
- d) Submerge protein in boiling liquid to speed cooking time

B

17) If a recipe calls for 16oz of mirepoix, how many ounces of onion, celery, and carrots do you need?

- a) 8 oz of celery, 4 oz of onion, 4 oz of carrot
- b) 4 oz of celery, 8 oz of carrot, 4 oz of onion
- c) 4 oz of celery, 8 oz of onion, 4 oz of carrot
- d) 2 oz of celery, 10 oz of carrot, 2 oz of onion

A

18) Which of the following best describes braising?

- a) To cook quickly in a pan on top of the stove until food is browned
- b) Process through which natural sugars in food become browned and flavorful while cooking
- c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
- d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

**Grill Cooks Test**

A 19) Which of the following best describes the process of Caramelization?  
 a) To cook quickly in a pan on top of the stove until food is browned  
 b) Process through which natural sugars in food become browned and flavorful while cooking  
 c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat  
 d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

A 20) What temperature should chicken be cooked to?  
 a) 145°F  
 b) 155°F  
 c) 165°F  
 d) 175°F

B 21) What temperature should ALL ground meat be cooked to?  
 a) 145°F  
 b) 155°F  
 c) 165°F  
 d) 175°F

A 22) What temperature should fish be cooked to?  
 a) 145°F  
 b) 155°F  
 c) 165°F  
 d) 175°F

23) What is a roux and what is it used for? (2 points)

1:1 ratio flour and fat (butter) used to thicken soups

24) What is the process of making clarified butter, and why is clarified butter used? (3 points)

Made by ~~slowly~~ cooking butter until the impurities float to the top. ~~Then~~ Impurities are skimmed. Higher smoke point

25) What are the 5 mother sauces? (5 points)

1. Bechamel
2. Tomato
3. Veloute
4. Hollandaise
5. Brown

26) What does it mean to season a grill and why is this process important? (3 points)

To make sure food doesn't stick and less time for clean-up. Also protects from rusting.

27) What are the ingredients in Hollandaise sauce? (5 points)

Egg yolk Butter. Lemon juice Salt. melted

SURE  
ANSWERS  
NOT  
OF  
2



**Case Verification Number: 2019304183714HH**

Report prepared: 10/31/2019

### **Company Information**

**Company ID:** 139349

**Company Name:** Acrobat Outsourcing

**Client Company ID:** 139349

**Client Company Name:** Acrobat Outsourcing

### **Employee Information**

**Name:** Shevawn N. Taylor

**Date of Birth:** 03/29/1986

**U.S. Social Security Number:** \*\*\*-\*\*-7319

**Employee's First Day of Employment:** 10/31/2019

**Citizenship Status:** U.S. Citizen

### **Document Information**

**List B Document:** Driver's license or ID card issued by a U.S. state or outlying possession

**Document Subtype:** Driver's License

**Document Number:** \*\*\*\*\*3862

**Expiration Date:** 11/30/2019

**State:** New Jersey

**List C Document:** Social Security Card

### **Case Information**

**Case Status:** Closed

**Case Submitted By:** Josephine Paik

**Current Case Result:** Employment Authorized

**Reason for Closure:** Employment Authorized Auto Close

# Acrobat outsourcing

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

First and Last Name: SheVawn Taylor  
Email: KCREWSOULKAKES@gmail.com  
Phone number: 732-494-8006

### Working Experience:

Company Name: Grillstones Restaurant

Dates of Employment: August 14, 2018 - Present

### Job Responsibility:

- maintaining the kitchen clean and organized coordinating
- creating NEW Recipes preparing Food using Client indicati
- preparing Food For Resturants clients
- Multitasking, preparing Food For Service and cook

Company Name: Cooking, preparing food For Service and cooking menu items  
Dates of Employment:

Dates of Employment: \_\_\_\_\_

### Job Responsibility:

100

Company Name: \_\_\_\_\_

**Dates of Employment:**

#### Job Responsibility:

• 18 •

## Skills

- Ability to handle multiple tickets
- Able to Adhere to the precise instructions of head
- in depth Knowledge of Food processing and safety
- Ability to work multiple stations. <sup>Chef Pastry chef</sup>

Re: Employment Application New Jersey

JotForm

Thu 10/31/2019 1:38 PM

To: HS New Jersey <hsnj@theservicecompanies.com>

## Employment Application New Jersey

First Name	shevawn
Last Name	taylor
E-mail Address	kcrewsoulkakes@gmail.com
Phone	732-694-8006
Address	246 washington street
Unit or Number	1
City, State	rahway
Zip Code	07065
What region(s) are you applying to work within?	New Jersey
Which position(s) are you applying for?	Cook
Are you applying for:	Full-Time
When can you start?	11-04-2019
Can you work overtime?	Yes
How did you hear about us?	Referral
If you were referred, please tell us by whom:	david campbell
What days/times can you work? Select all that apply:	Monday AM Tuesday AM Wednesday AM Thursday AM Friday AM Saturday AM Saturday PM Sunday AM Sunday PM
Have you ever applied to	No

or worked for acrobat  
before?

If hired, would you have  
reliable means of  
transportation to and  
from work?

Yes

If hired, can you present  
evidence of your legal  
right to live and work in  
this country?

Yes

Are you able to perform  
the essential functions of  
the job for which you are  
applying?

Yes

Name of School rahway high school

City & State rahway new jersey

Grade/Degree diploma

Graduated? Yes

Do you have any special  
licenses? (If so, label  
under "Special")

No

Are you computer  
literate? (If so, label  
which programs under  
"Special")

Yes

Are you proficient with  
Point of Sale systems? (If  
so, label which under  
"Special")

No

Do you have any  
experience, training,  
qualifications or special  
skills? (If so, label under  
"Special")

No

Are you currently  
employed?

Yes

Can we contact your  
current employer?

Yes

Name and Address of  
Employer

humza sabir

Type of Business

resturant

Phone Number:	732-397-3992
Your Position & Duties	linecook
Date of Employment (from/to):	august 14,2018 to present
Reason for Leaving	still employed
Still Employed:	Yes
First Name	humza
Last Name	sabir
E-mail Address	sabirhum@gmail.com
Phone	732-397-3992
Relationship:	manager
Years Acquainted:	3

I hereby certify that I have not knowingly withheld any information that might adversely affect my chances for employment and that the answers given by me are true and correct to the best of my knowledge. I further certify that I, the undersigned applicant, have personally completed this application. I understand that any omission or misstatement of material facts on this application or on any document used to secure employment shall be grounds for rejection of this application or for immediate discharge if I am employed, regardless of the time elapsed before discovery.

(Checked box indicates acknowledgement)

I hereby authorize Acrobat Outsourcing to thoroughly investigate my references, work record, education and

(Checked box indicates acknowledgement)

other matter, related to my suitability for employment and, further, authorize the references I have listed to disclose to the company any and all letters, reports and other information related to my work records, without giving me prior notice of such disclosure. In addition, I hereby release the company, my former employers and all other persons, corporations, partnerships and associations from any and all claims, demands or liabilities arising out of or in any way related to such investigation or disclosure.

I hereby authorize Acrobat Outsourcing and its authorized representatives to solicit information regarding my background, which may include but not be limited to, information about my employment, education, and/or criminal history, which may be in the files of any federal, state, or local criminal justice and law enforcement agency and general public records history.

I understand that if selected for hire, it will be necessary for me to provide satisfactory evidence of my identity and legal authority to work in the United States, and that federal immigration laws require

(Checked box indicates acknowledgement)

(Checked box indicates acknowledgement)

me to complete an I-9 form in this regard within three days of my hire date.

Acrobat Outsourcing is an at-will employer. I understand that nothing contained in the application, or conveyed during any interview, which may be granted or during my employment, if hired, is intended to create an employment contract between me and the company. In addition, I understand and agree that if I am employed, my employment is for no definite or determinable period and may be terminated at any time, with or without prior notice, with or without cause, at the option of either myself or the company, and that no promises or representations contrary to the foregoing are binding on the company unless made in writing and signed by me and the company's designated representative.

I hereby acknowledge that I have read and understand the above statements.

(Checked box indicates acknowledgement)

(Checked box indicates acknowledgement)

Applicant Digital Signature (Type Name):

shevawn taylor

Date:

10-31-2019