

Interview Note Sheet

Cook

Applicant Information	
Name: <u>Anthony W.</u>	Position (s) Applied for: <u>Chef / Server</u>
Date:	
Interviewer: <u>Anthony W.</u>	Rate of Pay:
Referred by:	

Test Scores				
Server	%	/35		%
Prep Cook	%	/15		%
Grill Cook	%	/40		%
Dishwasher	%	/10		%
Bartender	%	/30		%
Barista	%	/10		%
Cashier	%	/10		%
Housekeeping	%	/16		%

Seeking:
Full-Time
Part-Time

Relevant Experience & Summary of Strengths			
Total of <u>Experience in Food Service/Hospitality</u>			
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:

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

Transportation	
Certifications (if any)	<u>Drive</u>
Uniforms Owned:	☒ Bistro White ☒ Black Bistro ☐ Tuxedo ☐ 1/2 Tuxedo ☐ Black Vest ☐ Long Black Tie ☐ Other:

Regions Available to work:	
Availability	
Recommendations:	☐ Acrobat Academy ☐ Lead Academy
Other Languages Spoken:	

Prep Cooks Test

Score 16 / 20

Multiple Choice (1 point each)

- 1) A gallon is equal to _____ ounces
 a. 56 ☒ b. 145 c. 32 d. 128
- 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) 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

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. 25-35
 - 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

Prep Cooks Test

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) _____ & _____ are the basic seasoning ingredients for all savory recipes.

20) _____ : to cut into very small pieces when uniformity of size and shape is not important.

Linda

Mumphard

Submission Date
November 1, 2019 05:58

First Name	Linda
Last Name	Mumphard
E-mail Address	lindamumphard@hotmail.com
Phone	8166121470
Address	2540 TROOST AV
Unit or Number	APT 201
City, State	KANSAS CITY
Zip Code	64108
What region(s) are you applying to work within?	Kansas City
Which position(s) are you applying for?	Prep Cook
Are you applying for:	Full-Time
When can you start?	Nov 2, 2019
Can you work overtime?	Yes
How did you hear about us?	Google
What days/times can you work?	Monday AM Tuesday AM Wednesday AM Thursday AM Friday AM Saturday AM Sunday AM
Have you ever applied to or worked for The Service Companies (TSC) before?	No
Do you have any friends or relatives working for The Service Companies (TSC)? If so, please let us know who:	No
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
State age if under 18. If you are under 18, hire is subject to verification that you are of minimum age to work.	MO
Are you able to perform the essential functions of the job for which you are applying?	Yes
Name of School	Lincoln Sr High/ Metropolitan Community College
City & State	East St. Louis IL/ Kansas City Mo
Grade/Degree	12 Diploma/ Almost 2 years of College

Graduated?	No
Do you have any special licenses? (If so, label under "Special")	No
Are you computer literate? (If so, label which programs under "Special")	No
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")	Yes
Special:	
Are you currently employed?	No
Can we contact your current employer?	Yes
Name and Address of Employer	All Team Staffing
Type of Business	Temporary Service
Phone Number	8167563233
Your Position & Duties	Prep cook Dietary Aide
Date of Employment (from/to):	5/19 10/19
Reason for Leaving	Told not to come back because of check shortages frequently.
Still Employed:	No
Name and Address of Employer	Lipari Bros 3100 Prospect/Linwood 64128
Type of Business	Grocery Store
Phone Number	8169241846
Your Position & Duties	Bakery: baking cookies,pies,prepping cupcakes fresh bread writing on cakes closing the bakery.
Date of Employment (from/to):	8/18 4/19
Reason for Leaving	Fired
Still Employed:	No
Have you ever been fired from a previous place of employment? If yes, please explain:	Yes caught the flu at Sunfresh in March of 2018. Went back to work too soon. explained to my Mngr. that I couldn't go into the freezer because of runny nose. Had been off 2 weeks.
Have you obtained any special skills or abilities as the result of service in the military? If yes, please explain:	N/A
First Name	Unika
Last Name	Reed
E-mail Address	tiana2shaun@yahoo.com
Phone	8167724182
Relationship:	Friend
Years Acquainted:	9
First Name	Nathaniel
Last Name	Howard
E-mail Address	nathanielthoward1930@gmail.com

Phone 8169241464

Relationship:

Friend

Years Acquainted:

2

First Name

Bridgett

Last Name

Holt

E-mail Address

lindamumphard@hotmail.com

Phone

8162867516

Relationship:

Friend

Years Acquainted:

2

(Checked box indicates acknowledgement)

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.

I hereby authorize The Service

Companies (TSC) to thoroughly

investigate my references, work

record, education and other

matters 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 The Service

Companies (TSC) 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

(Checked box indicates acknowledgement)

provide satisfactory evidence of my identity and legal authority to work in the United States, and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date.

(Checked box indicates acknowledgement)

The Service Companies (TSC) 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.

Applicant Digital Signature (Type Name):

Linda Mumphard

Nov 1, 2019

Date: