

Interview Note Sheet
General

Applicant Information		Interviewer: <u>M. Brown</u>																					
Name: <u>Alvin Dent</u>	Date: <u>2/2/19</u>	Rate of Pay: <u>72.5</u>	Referred by: <u>M. Brown</u>																				
Position(s) Applied for: <u>Cook / Houseman</u>		<table border="1"> <thead> <tr> <th colspan="2">Test Scores</th> <th colspan="2">Seeking:</th> </tr> </thead> <tbody> <tr> <td>Server</td> <td>/35</td> <td>% Bartender</td> <td>/30 %</td> </tr> <tr> <td>Prep Cook</td> <td>/15</td> <td>% Barista</td> <td>/10 %</td> </tr> <tr> <td>Grill Cook</td> <td>/40</td> <td>% Cashier</td> <td>/10 %</td> </tr> <tr> <td>Dishwasher</td> <td>/10</td> <td>% Housekeeping</td> <td>/16 %</td> </tr> </tbody> </table>		Test Scores		Seeking:		Server	/35	% Bartender	/30 %	Prep Cook	/15	% Barista	/10 %	Grill Cook	/40	% Cashier	/10 %	Dishwasher	/10	% Housekeeping	/16 %
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<p>Relevant Experience & Summary of Strengths</p> <p>Total of <u>4</u> Experience in Food Service/Hospitality</p> <table border="1"> <thead> <tr> <th>Describe a time when you had to multitask, or work under pressure?</th> <th>How would you handle a disagreement/argument with a coworker?</th> <th>What do you do to go above and beyond and exceed your customer's expectations?</th> <th>Notes:</th> </tr> </thead> <tbody> <tr> <td><u>Always work</u></td> <td><u>Not confrontational</u></td> <td><u>Great customer service</u></td> <td><u>Grill cook</u> <u>Short order cook</u></td> </tr> </tbody> </table>				Describe a time when you had to multitask, or work under pressure?	How would you handle a disagreement/argument with a coworker?	What do you do to go above and beyond and exceed your customer's expectations?	Notes:	<u>Always work</u>	<u>Not confrontational</u>	<u>Great customer service</u>	<u>Grill cook</u> <u>Short order cook</u>												
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P.O.S. Experience: Y / N details: <u>Transportation</u>		Regions Available to work: <u>Marta</u>																					
Certifications (if any)		Availability																					
<u>Reliable</u> <u>Reliable</u>		<u>Open</u> <u>Open</u>																					
Uniforms Owned:		Recommendations:																					
Bistro White	<input checked="" type="checkbox"/> Chef Coat	Acrobat Academy	Other Languages Spoken:																				
Black Bistro	<input checked="" type="checkbox"/> Chef Pants																						
Tuxedo	<input checked="" type="checkbox"/> Knives																						
1/2 Tuxedo	<input checked="" type="checkbox"/> Black Pants																						
Black Vest	<input checked="" type="checkbox"/> Non-Slip Shoes																						
Long Black Tie	<input checked="" type="checkbox"/> Bow Tie																						
Other:	<input checked="" type="checkbox"/> Cut Glove	Lead Academy																					



ACROBAT OUTSOURCING
TSC GROUP

Employment Application

Acrobat Outsourcing is an equal opportunity employer dedicated to non-discrimination in all employment practices. Acrobat Outsourcing selects the best qualified individual for the job based on job-related qualifications regardless of race, age (40+), color, religion, gender, national origin, ancestry, marital status, sexual orientation, disability or any other status protected by applicable law.

PLEASE PRINT

Full Name Alvin Thomas Dent Jr Date: 12/2/2019
Home Telephone (678) 437-9042 Other Telephone ()
Present Address 1503 Caldwell Road Atlanta GA 30319
Permanent Address, if different from present address: _____
Email Address al2den7@gmail.com

EMPLOYMENT DESIRED

Position applying for: Cook

Salary desired: 13.00 hr

Are you currently registered with any staffing and/or employment agencies? If so, please list

NO

Are you applying for:

Full-time work? Yes No Part-time work? Yes No

Temporary work, e.g., summer or holiday work? Yes No From: _____ To: _____

How did you find out about our open position? (Please check fill in proper name of source):

Referral Name of Referral _____

Newspaper

Job Fair

Agency

Company Website Other Web Posting

Other Source

Could you work overtime, if necessary? Yes No If hired, on what date could you start working?

Please keep in mind that schedules and shifts may vary depending on position and season. Additionally, the hours may vary from week to week, depending on the company needs. Please list only the times/days you're available to work below.

<u>SPECIFY HOURS AVAILABLE</u>	<u>SUNDAY</u>	<u>MONDAY</u>	<u>TUESDAY</u>	<u>WEDNESDAY</u>	<u>THURSDAY</u>	<u>FRIDAY</u>	<u>SATURDAY</u>
<u>DAILY</u>	<u>8</u>	<u>8</u>	<u>8</u>	<u>8</u>	<u>8</u>	<u>8</u>	<u>8</u>
<u>AM</u>	<u>8</u>						
<u>PM</u>	<u>10</u>	<u>10</u>	<u>10</u>	<u>10</u>	<u>10</u>	<u>10</u>	<u>10</u>

Do you have any vacations or extended leaves planned in the next 12 months? If so, please list dates:

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The Service Companies

EMPLOYMENT HISTORY

List below all present and past employment starting with your most recent employer (last 10 years is sufficient). Account for unemployment periods of three months or more.

Are you currently employed? Yes Yes No ✓ If so, may we contact your current employer? Yes Yes No No

Name and Address of Employer Target CW

Type of Business Scooter Telephone No. (858) 810-3000 Supervisor's Name Erica Bach
Your Position and Duties Special ops team ; retrieval of scooters

Dates of Employment: From 8/12/15 To 11/19/19

Reason for Leaving: DowSizing

Name and Address of Employer Mr. Everything Cafe

Type of Business Restaurant Telephone No. (404) 851-0806 Supervisor's Name Monica Smith
Your Position and Duties Grill cook, standard requirements (owner)
or opening & closing of restaurant on daily basis

Dates of Employment: From 1-14 To 6/18

Reason for Leaving: Personal family issue

Name and Address of Employer Anthony's Lawn Care 4004 Day Trail, Al.

Type of Business Landscape Telephone No. (404) 354-0790 Supervisor's Name Terry Anthony
Your Position and Duties Landscape

Dates of Employment: From 2/08 To 12/13

Reason for Leaving: business got slow

Name and Address of Employer _____

Type of Business _____ Telephone No. (_____) _____ Supervisor's Name _____

Please Read Carefully, Initial Each Paragraph and Sign Below

AD

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.

AD

I hereby authorize Acrobat Outsourcing 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.

AD

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.

AD

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

AD 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.

Applicant's Signature Alvin West Date 12/20/2019

Non-Profit Associate, Subcontractor and Temporary Employee

HEALTH REPORTING AGREEMENT*

* Applies to all associates of Non-Profit Group, Subcontractor or Temporary Employee

This form must be completed at least once every 12 months.

Levy
The purpose of this agreement is to ensure that you notify the Levy manager or other person in charge when you experience any of the conditions listed so that management can take appropriate steps to prevent the transmission of foodborne illness.

I AGREE TO REPORT TO THE MANAGER OR OTHER PERSON IN CHARGE:

FUTURE SYMPTOMS AND CONDITIONS:

IMPORTANT: It is not necessary to report symptoms, such as diarrhea, associated with chronic medical conditions or illnesses.

1. Diarrhea
2. Vomiting
3. Jaundice (yellowing of the skin and/or eyes)
4. Sore throat with fever
5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, an exposed body part, or other body part and the cuts, wounds, or lesions are not properly covered (such as boils and infected wounds, however small)

FUTURE MEDICAL DIAGNOSIS:

1. Any diagnosis of foodborne illness
2. Diagnosis of being ill with Norovirus, Typhoid Fever (Salmonella Typhi), Shigellosis, Salmonellosis, E. coli O157:H7 or other EHEC STEC infection, Hepatitis A infection or (California only) Amebiasis.

FUTURE HIGH-RISK EXPOSURES:

1. Exposure to or suspicion of causing any confirmed outbreak of foodborne illness
2. A household member diagnosed with a foodborne illness
3. A household member attending or working in a setting experiencing a confirmed outbreak of foodborne illness

I HAVE READ (OR HAD EXPLAINED TO ME) AND UNDERSTAND MY RESPONSIBILITIES UNDER THIS AGREEMENT TO COMPLY WITH:

1. Reporting requirements specified above involving symptoms, conditions, diagnoses, and high-risk exposures
2. Work restrictions or exclusions that are imposed upon me
3. Good hygienic practices

I UNDERSTAND THAT FAILURE TO COMPLY WITH THE TERMS OF THIS AGREEMENT MAY LEAD TO DISCIPLINARY ACTION UP TO ANY INCLUDING TERMINATION OF EMPLOYMENT WITH LEVY.

Name (please print): Alvin Dent

Signature: Alvin Dent

Date: 12/2/2019

Levy Manager's Signature: _____
(or other person in charge)

Date: _____

Grill Cooks Test

John Dent

B

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

C

20) What temperature should chicken be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

C

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)

Paste like base for making gravy.

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

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

1. Tomato
- 2.
- 3.
- 4.
- 5.

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

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

Grill Cooks Test

Score / 40

Multiple Choice Test (1 point each)

B 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

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

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

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

C 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

A 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