

Interview Note Sheet

Cook

Applicant Information	
Name: Fus Hayland	Position (s) Applied for: Cook
Date: 10/21/19	Referred by:
Interviewer: Anthony D	Rate of Pay: \$13

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

Seeking:	Full-Time	Part-Time
	Open	

Relevant Experience & Summary of Strengths			
Total of Experience in Food Service/Hospitality			
Tell us about your formal training as a cook?	Culinary School	Tell me about your knife handling skills?	Good. minor cuts. knife to skin given
Tell me about a time you made a mistake while preparing ingredients. How did you correct it and what did you learn?	Barman Saver added salt to save to back. Blame back right. learned pay attention	Notes:	

P.O.S. Experience: Y / N details: Alcira, Alicia	Transportation	Regions Available to work:	Availability	Other Languages Spoken:
cat. FT - Will Schmidt body.	Certifications (if any) Uniforms Owned: Bistro White Black Bistro Tuxedo 1/2 Tuxedo Black Vest Long Black Tie Other:	Recommendations: Acrobat Academy Lead Academy	N/A	

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 Los Angeles
Home Telephone (818) 497-0710 Other Telephone ()
Present Address 11315 Colorado Ave
Permanent Address, if different from present address:
Email Address ros.caglan@gmail.com

EMPLOYMENT DESIRED

Position applying for: Book
Are you currently registered with any staffing and/or employment agencies? If so, please list Neo
Are you applying for:
Full-time work? Yes ☒ No ☐
Part-time work? Yes ☐ No ☒
Temporary work, e.g., summer or holiday work? Yes ☐ No ☐
How did you find out about our open position? (Please check fill in proper name of source):
Referral ☐ Name of Referral _____
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.

SPECIFY HOURS AVAILABLE DAILY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
AM	open	open	open	open	open	open	open
PM							

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

PERSONAL INFORMATION

Have you ever applied to or worked for Acrobat Outsourcing before? Yes ☒ No ☐ If yes, when? _____

Do you have friends or relatives working for Acrobat Outsourcing? Yes ☒ No ☐ If yes, please state name and relationship _____

If hired, would you have a reliable means of transportation to and from work? Yes ☒ No ☐

If hired, can you present evidence of your legal right to live and work in this country? Yes ☒ No ☐

State age if you are under 18 _____. If you are under 18, hire is subject to verification that you are of minimum legal age to work.

Are you able to perform the essential functions of the job for which you are applying? Yes ☒ No ☐

If no, describe the functions that cannot be performed. (Note: We comply with the ADA and consider reasonable accommodation measures that may be necessary for eligible applicants/employees to perform essential functions.)

Pursuant to any and all Fair Chance Ordinances, we will consider for employment qualified applicants with arrest and conviction records.

EDUCATION & SKILLS

NAME OF SCHOOL	CITY & STATE	GRADE OR DEGREE	DID YOU GRADUATE?
Bay Pines HS	Moultrie, MO	COMPLETED	
Do you have any special licenses, certificates or special training? If so please list under "Special".	YES		NO
Are you computer literate? If so, list software knowledge under "Special."	YES		NO
Are you proficient with Point of Sales Systems? If, so please list which ones under "Special."	YES		NO
Do you have any other experience, training, qualifications or special skills, which you feel make you especially suited for work at Acrobat Outsourcing? If so, please list under "Special."	YES		NO
Special:	Culinary School		

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 ☒ No ☐ If so, may we contact your current employer? Yes ☐ No ☐

Name and Address of Employer Apple Inc.
Type of Business Software Telephone No. () 1001
Your Position and Duties work
Supervisor's Name _____

Dates of Employment: From 9/25 To present
Reason for Leaving: still there

Name and Address of Employer Bellton, Mo
Type of Business _____ Telephone No. () _____
Your Position and Duties _____
Supervisor's Name _____

Dates of Employment: From _____ To _____
Reason for Leaving: _____

Name and Address of Employer _____
Type of Business _____ Telephone No. () _____
Your Position and Duties _____
Supervisor's Name _____

Dates of Employment: From _____ To _____
Reason for Leaving: _____

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

Your Position and Duties _____

Dates of Employment: From _____ To _____
Reason for Leaving: _____
Have you ever been fired from any previous place of employment? If so, please explain: _____

MILITARY SERVICE

Have you obtained any special skills or abilities as the result of service in the military? Yes _____ No _____
If so, describe: _____

JOB RELATED REFERENCES

List below three persons not related to you who have knowledge of your work performance within the last three years.

Name: _____
Address: _____
Occupation: _____ Relationship: _____ Number of Years Acquainted: _____
Telephone No. () _____

Name: _____
Address: _____
Occupation: _____ Relationship: _____ Number of Years Acquainted: _____
Telephone No. () _____

Name: _____
Address: _____
Occupation: _____ Relationship: _____ Number of Years Acquainted: _____
Telephone No. () _____

Please Read Carefully, Initial Each Paragraph and Sign Below

PR 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.

PR I hereby authorize Acrobot 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.

PR I hereby authorize Acrobot 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.

PR 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.

PR Acrobot 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 For Myself Date 10/02/19

Prep Cooks Test

Score

/ 20

Multiple Choice (1 point each)

- 1) A gallon is equal to _____ ounces
a. 56
b. 145
c. 32
d. 128
C
- 2) Mesclun are what type of vegetable?
a. Roots
b. Beans
c. Salad Greens
d. Spices
d
- 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
b
- 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
d
- 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
C
- 6) Which of the following ingredients would you pack before measuring?
a. Olive Oil
b. Salt
c. Brown Sugar
d. White Sugar
a
- 7) What is Al Dente?
a. Firm but not hard
b. Soft to the touch
c. Very hard
d. Very soft
C
- 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. 25-135
- 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) Salt & pepper 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. False

Ros Ragland

Sous Chef/Kitchen Manager - Ugly Joe

Kansas City, MO 64137

rosragland4_th6@indeedemail.com

8164920710

Willing to relocate: Anywhere

Work Experience

Sous Chef/Kitchen Manager

Ugly Joe - Kansas City, MO

September 2018 to Present

As the kitchen manager I'm responsible for the upkeep as well as progression of the kitchen. Ordering, opening and closing the kitchen are my main focuses.

Sous Chef/Kitchen Manager

Beer KC - Kansas City, MO

February 2018 to February 2018

to December 2019

Responsible for daily function of the business. Daily notes, maintaining the staff, making sure labor stays low, prep for the next day, weekly specials (sometimes) as well as closing the kitchen with staff.

Chef

BUGS Early Learning Center - Olathe, KS

February 2017 to May 2017

Responsible for preparing breakfast lunch and dinner. As well as upkeep of the kitchen.

Chef

Little Sunshine's Playhouse & Preschool - Leawood, KS

January 2017 to April 2017

Responsible for monthly meal plan as well as ordering directly with representatives.

Prep Cook

Sporting KC

May 2016 to August 2016

Suite chef, responsible for prep for the suites bought out. Weekly prep for large numbers for the stadium.

Cook 2

InterContinental Hotel on the Country Club Plaza

June 2014 to March 2016

Responsible for prep for the night shift while working the line. Also was the overnight cook 1 day a week.

Line Cook/Prep Cook
Gordon Bierisch Brewery Restaurant
2013 to 2015

Additional Information

Skills

Cuisine, Culinary