

Interview Note Sheet

Cook

Application Information	
Name: Eugene W. Pratt Jr.	Interviewer:
Date: 11/23/2020	Rate of Pay:
Position (s) Applied for: Grill / Line	Referred by:

Seeking		Experience Summary of Sampling			
Full-Time	Part-Time	Server	Bar/ender	Bartista	Cashier
		35	30	10	10
		%	%	%	%
		Prep Cook	15	10	10
		%	%	%	%
		Grill Cook	40	10	10
		%	%	%	%
		Dishwasher	10	10	10
		%	%	%	%

Relevant Experience & Summary of Sampling		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:
- Line - line - Italian - Hg - Barista - line - custom line - & custom grill - Line/Grill/Skills	- Julia - Dining - good / knife skills	- Party on Toys - Adding to menu - Sact, add. cures - be done. Always on - test. ingredients	- Summer Camp - 2014 - Resident at Corp - Embassy - GP

P.O.S. Experience: ☒ Y / ☐ N details:		- Bistro White - Black Bistro - Tuxedo - 1/2 Tuxedo - Black Vest - Long Black Tie - Other:	
- Chef Coat - Chef Pants - Knives - Black Pants - Non-Slip Shoes - Bow Tie		- Acrobatic Academy - Lead Academy	
- FH - Submit		- Acrobatic Academy - Lead Academy	

Eugene W. Prout Jr.

Food Service

Kansas City, MO

eugeneproutjr2jhm@indeedemail.com

Work Experience

Caterer/Cook

Branccatos Catering - Kansas City, KS

April 2016 to September 2019

Pantry Chef

P.F. Chang's China Bistro, Inc. - Kansas City, MO

July 2017 to July 2018

Facilities Technician

Variety Club Camp and Developmental Center - Worcester, PA

April 2014 to April 2016

Education

High school or equivalent

Coatesville High School - Coatesville, PA

1989 to 1993

High school or equivalent

Skills

- Event Coordination
- Food Preparation Experience
- Banquet Experience
- Catering Experience
- Cooking Experience
- Restaurant Experience
- Kitchen Experience
- Event Coordination

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 Eugene Warren Proff Jr Date: 01/24/2020
Home Telephone (816) 433-9290 Other Telephone () N/A
Present Address 12820 E 38th Terrace S. Independence, MO. 64055
Permanent Address, if different from present address: _____
Email Address mreproff@gmail.com

EMPLOYMENT DESIRED

Position applying for: Cook Salary desired: \$15.00
Are you currently registered with any staffing and/or employment agencies? If so, please list Yes. Labor Max

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: 1pm To: 10pm
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? Tuesday 01/29/2020

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	X	AM	OPEN	OPEN	OPEN	OPEN	OPEN
PM	2pm -	X	OPEN	OPEN	OPEN	OPEN	OPEN
Do you have any vacations or extended leaves planned in the next 12 months? If so, please list dates: <u>02/26/2020 - 2/29/2020</u> <u>10/16/2020</u>							

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 Coatesville Area Senior High School	CITY & STATE Coatesville, PA	GRADE OR DEGREE COMPLETED 12	DID YOU GRADUATE? YES 1993
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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: Food Handling Training, Email, Graphic Design, Art Drawing, Point of Sale - CLOVER SYSTEM, I study cuisine, world cultures, Hospitality Customer Service, Building Trades & Construction Skills.

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 Brancato's Catering 5050 Kansas Avenue Kansas City, KS

Type of Business Catering/Events

Telephone No. (816) 765-4707

Supervisor's Name Chris Johnston 913-293-75

Your Position and Duties Lead Caterer - According to Event Menu, Gather or Prepare Food, Prepare for transport, select serving ware & decor.

Dates of Employment: From 4/2016 To 10/2019

Reason for Leaving: Seeking new experiences with stronger looking role.

Name and Address of Employer P.F. Chang's China Bistro 102 W. 47th St. Kansas City mo

Type of Business Restaurant

Telephone No. (816) 913-9988

Supervisor's Name Mike ?

Your Position and Duties Bar/Station Chef - According to order make sushi, Salads, Fish, Steak, Dim Sum. Operate fryer, steamer, grill, saute

Dates of Employment: From 07/2018 To 01/2019

Reason for Leaving: I relocated to PA mother was ill. 2 mos.

Name and Address of Employer Varsity Club Camp 2850 Patchop Rd, Worcester, PA

Type of Business Camp

Telephone No. (610) 584-4366

Supervisor's Name Angus Murray

Your Position and Duties Facilities Technician - Scheduled maintenance - fix, repair 26 cabins. General Trades skills. Coordinate large groups. Inspect & check everything.

Dates of Employment: From 04/2014 To 01/2016

Reason for Leaving: I relocated to KCMO.

Name and Address of Employer Cafe Magnolia 4700 Gethysburg Rd. Mechanicsburg PA. 17055

Type of Business Restaurant

Telephone No. (717) 901-9700

Supervisor's Name Kelly Hoffman

Your Position and Duties Line Cook, food prep, maintain station
food volume & cleanliness. Cook dishes & presentation. General
knife skills, measure, follow recipes.
Dates of Employment: From 10/2011 To 3/2012
Reason for Leaving: I moved to new city
Have you ever been fired from any previous place of employment? If so, please explain: NO

MILITARY SERVICE

Have you obtained any special skills or abilities as the result of service in the military? No 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: Chris Johnston Telephone No. (913) 293-7520
Address: Kansas
Occupation: Latex Relationship: Co-worker Number of Years Acquainted: 4

Name: Andrew Brancato Telephone No. ()
Address: 12518 Goddard Avenue Overland Park Kansas 66213
Occupation: Latex Relationship: owner/manager Number of Years Acquainted: 4

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

Please Read Carefully, Initial Each Paragraph and Sign Below

EF 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.

EF 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.

EF 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.

EF 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.

EF 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 Eugene Pina Jr Date 01/24/2020

Grill Cooks Test

Score / 40

Multiple Choice Test (1 point each)

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

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

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

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

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

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

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

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

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

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

- 10) Food-handling gloves must be changed frequently and also: E
- 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
- 11) A julienne is: C
- 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
- 12) A gallon is equal to _____ ounces D
- a) 56
 - b) 145
 - c) 32
 - d) 128
- 13) How many cups are in a quart? B
- a) 2
 - b) 4
 - c) 6
 - d) 8
- 14) A Chiffonade is: A
- 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
- 15) Potentially hazardous hot foods must be maintained at an internal temperature of _____ or higher to be safe A
- a) 145° F
 - b) 135° F
 - c) 160° F
 - d) 180° F
- 16) Which of the following explains the process of poaching? C
- 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
- 17) If a recipe calls for 16oz of mirepoix, how many ounces of onion, celery, and carrots do you need? A
- 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
- 18) Which of the following best describes braising? C
- 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

- 19) Which of the following best describes the process of Caramelization? **B**
- 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
- 20) What temperature should chicken be cooked to? **C**
- a) 145°F
 - b) 155°F
 - c) 165°F
 - d) 175°F
- 21) What temperature should All ground meat be cooked to? **B**
- a) 145°F
 - b) 155°F
 - c) 165°F
 - d) 175°F
- 22) What temperature should fish be cooked to? **B**
- 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)

Mixture of flour & butter, added to a sauce or dish to thicken it.

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

Butter used to allow higher cooking temp.

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

1. Béchamel
2. Velouté
3. Brown
4. Hollandaise
5. Tomato

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

A seasoned grill is coated lightly in oil to prevent rust and prevent sticking of foods.

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

Egg, cream