

# Interview Note Sheet

<b>Applicant Information</b>	
Name: <u>Hernandez German</u>	Interviewer: <u>SG</u>
Date: <u>10/10/16</u>	Rate of Pay: <u><del>13.50</del> \$14.00</u>
Position (s) Applied for: <u>Grill Cook (Prep) Dish</u>	Referred by: <u>Luis Flores (DBX Cook)</u>

Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	<u>70</u> %	Barista	/10	%
Grill Cook	/40	<u>45</u> %	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:
<u>Full-Time</u>
Part-Time

<b>Relevant Experience &amp; Summary of Strengths</b> <p style="text-align: right;">Total of <u>54</u> in Food Service/Hospitality</p> <p>4 years Line Cook, Grill 1 year Dish</p> <p style="text-align: center;"><i>[Signature]</i></p>
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P.O.S. Experience: Y / N details: \_\_\_\_\_

## Transportation

Car	<u>Public Transit</u>	Carpool ( Rider / Driver )
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## Regions Available to work:

<u>SF City</u>	SF North	SF Peninsula	East Bay	Outer East Bay
San Jose	South San Jose	SJ Peninsula		

## Certifications (if any)

TIPS	Serv-Safe	LEAD	Other _____	Will Submit
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## Availability

Open	<u>AM only</u>	PM only	<u>Weekdays only</u>	Weekends only
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Details: \_\_\_\_\_

## Uniforms Owned:

Bistro	Black Bistro	Tuxedo	1/2 Tuxedo	Black Vest	Long Black Tie
<u>Chef Coat</u>	<u>Chef Pants</u>	<u>Knives</u>	Black Pants	Non-Slip Shoes	Bow Tie
Other: _____					

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken:

## Employment Application

816-501-9067

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 Hernandez German Date: 10-7-16  
 Home Telephone (415) 410547 Other Telephone ( ) \_\_\_\_\_  
 Present Address 1625 Kirkwood Av 94124 San Francisco CA  
 Permanent Address, if different from present address: \_\_\_\_\_  
 Email Address hdezjuares@hotmail.com

### EMPLOYMENT DESIRED

Position applying for: line cook Salary desired: \_\_\_\_\_

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

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 Luis flores 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? tomorrow

*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	<u>/</u>	<u>/</u>	<u>/</u>	<u>/</u>	<u>/</u>	<u>/</u>	<u>/</u>
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

Luis flores, friends

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 \_\_\_

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Your Hospitality Staffing Professionals

Type of Business Restaurant Telephone No. (415) 3863330 Supervisor's Name diego Kever  
Your Position and Duties Salad maker, Grill, pasta maker, pastry

Dates of Employment: From 2010 To 2013 Weekly Pay: Starting \$10.00 Ending \$13.00

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 \_\_\_\_\_ Weekly Pay: Starting \_\_\_\_\_ Ending \_\_\_\_\_

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: Catalina Hernandez Telephone No. (415) 378-9772

Address \_\_\_\_\_

Occupation: cook Relationship: friends Number of Years Acquainted: 6

Name: Luis Flores Telephone No. (415) 910-8376

Address \_\_\_\_\_

Occupation: cook Relationship: friends Number of Years Acquainted: 3

Name: Federico Mejia Telephone No. (415) 635-8509

Address AK

Occupation: COOK Relationship: friends Number of Years Acquainted: 4

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

First and Last Name: Garman Hernandez  
Email: hdez.juan72@hotmail.com  
Phone number: 415 410 5471

## Working Experience:

Company Name: Beach chalet Restaurant  
Dates of Employment: 2012  
Job Responsibility:

- grill
- Plancha
- salad maker
- Prep cook

Company Name: cliff house  
Dates of Employment: 2013  
Job Responsibility:

- salad maker
- prep cook
- grill
- Plancha

Company Name: fog city  
Dates of Employment: present  
Job Responsibility:

- grill
- salad maker
- prep cook
- Plancha

## Skills

- work fast
- knife skills
- prep food
- work alone

Multiple Choice (1 point each)

70%

b 1) A gallon is equal to \_\_\_\_\_ ounces

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

a 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

c 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

a 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

b 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

b 8) Food should be left out no more than

- a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

## Prep Cooks Test

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- a 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
- c 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) diced : to cut into very small pieces when uniformity of size and shape is not important.

**Grill Cooks Test**

**Score / 40**

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

45°/0

- 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
- b 2) The recommended temperature for your refrigerator is...
- a) 45°F
  - b) 50°F
  - ☒ c) 40°F
  - d) 20°F
- A 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
- X 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
- A 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
- X 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
- b 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

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

d 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)

use for Bechamel or any sauces

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

its butter put in pan cook a midin fayer and  
drain milk and fat

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

1. Bechamel
2. roux
3. Hollandaise
4. /
5. /

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

season its salt paper oil cover meat with all kind off garlic  
and herbs

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

egg yolk, Butter, tarragon, salt, lemon juice