

# Interview Note Sheet

## Applicant Information

Name: <u>Hernandez German</u>	Interviewer: <u>JG</u>
Date: <u>10/10/16</u>	Rate of Pay: <u><del>12.50</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:

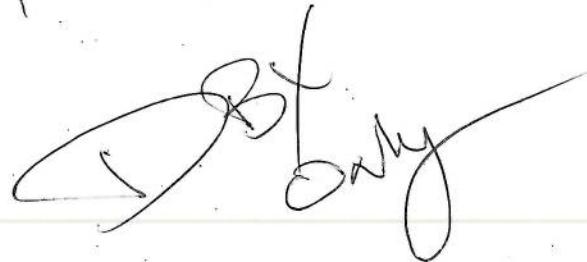
Full-Time

Part-Time

## Relevant Experience & Summary of Strengths

Total of 55 in Food Service/Hospitality

4 years line cook, Grill  
1 year Dish



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

## Transportation

Car

Public Transit

Carpool ( Rider / Driver )

## Regions Available to work:

SF City

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

## Availability

Open

AM only

PM only

Weekdays only

Weekends only

## Details:

## Uniforms Owned:

Bistro

Black Bistro

Tuxedo

1/2 Tuxedo

Black Vest

Long Black Tie

Chef Coat

Chef Pants

Knives

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) 470-5477 Other Telephone ( )  
 Present Address 1625 Kinkwood Av 94124 San Francisco CA  
 Permanent Address, if different from present address: \_\_\_\_\_  
 Email Address hdez.Judges@hot-mail.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	<input checked="" type="checkbox"/>	<input type="checkbox"/>					
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 Baked Goods, Grill, Pastry Work, 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 2376

Address \_\_\_\_\_

Occupation: Cook Relationship: Friends Number of Years Acquainted: 3

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

Address 100K

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: Guzman Hernandez  
Email: hdez\_juanito@hotmail.com  
Phone number: 415 910 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
- Kalf skills
- prep food
- work clean

## Prep Cooks Test

Score / 20

70%

### Multiple Choice (1 point each)

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 blanche 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

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)**

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

45%

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

W 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

C 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**

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

20) What temperature should chicken be cooked to?

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

21) What temperature should ALL ground meat be cooked to?

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

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 sauce

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

Its butter put in pan cook a midir paper and  
draining 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 cell dried off grillick  
and ends

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

egg yolk, Butter, tarragon, salt, lemon juice