

# Interview Note Sheet

## Applicant Information

Name: Jose Sanchez Avalos

Interviewer: McKenna

Date: 2/1/2019

Rate of Pay: \$17.00

Position (s) Applied for:

Prep cook

Referred by:

Marlon

## Test Scores

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

## Seeking:

Full-Time

Part-Time

## Relevant Experience & Summary of Strengths

Referred by: Marlon @ Palantir

Total of \_\_\_\_\_ in Food Service/Hospitality

\* Sunnyvale - Gumbás Italian

- Prep cook

- 3 years working

- Lives in sunnyvale but has a car to transport

\* Has a food handler card, needs to bring in

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:

Full Name José Sánchez Avalos Date: 2/1/2019  
Home Telephone ( ) \_\_\_\_\_ Other Telephone ( 408 ) 498-2925  
Present Address 535 E. Maude Sunnyvale, Ave Apt #20  
Permanent Address, if different from present address: \_\_\_\_\_  
Email Address ✉ miorguoyoeserchepitochapin@gmail.com

#### **EMPLOYMENT DESIRED**

Position applying for: Prep 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 \_\_\_\_\_ 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? \_\_\_\_\_



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Your Hospitality Staffing Professionals

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 COMPLETED	DID YOU GRADUATE?
Fremon high school	Sunnyvale	11-12	NO
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:			

## 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 \_\_\_\_\_

Type of Business Restaurant Telephone No. (\_\_\_\_) \_\_\_\_\_ Supervisor's Name \_\_\_\_\_

Your Position and Duties Peer \_\_\_\_\_

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: \_\_\_\_\_

Name and Address of Employer \_\_\_\_\_

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Your Hospitality Staffing Professionals

Type of Business \_\_\_\_\_

Your Position and Duties \_\_\_\_\_

Telephone No. (\_\_\_\_) \_\_\_\_\_ 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?  
If so, describe: \_\_\_\_\_

Yes \_\_\_ No ☒

## JOB RELATED REFERENCES

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

Name: Max antonio

Telephone No. (408) 835 2144

Address \_\_\_\_\_

408 369 4220

Occupation: \_\_\_\_\_ Relationship: \_\_\_\_\_ Number of Years Acquainted: \_\_\_\_\_

Name: Cupertino

Telephone No. (408) 393 5987

Address \_\_\_\_\_

Occupation: \_\_\_\_\_ Relationship: \_\_\_\_\_ Number of Years Acquainted: \_\_\_\_\_

Name: Anibal

Telephone No. (408) 420 9420

Address \_\_\_\_\_

Occupation: \_\_\_\_\_ Relationship: \_\_\_\_\_ Number of Years Acquainted: \_\_\_\_\_



## Examen de Cocinero

Opción múltiple (1 punto cada uno)

Score **4/20**

- d 1) Un galón es igual a \_\_\_\_\_ onzas
- a. 56
  - b. 145
  - c. 32
  - d. 128
- d 2) ¿Mesclun son qué tipo de vegetal?
- a. Raíces
  - b. Frijoles
  - ☒ c. Ensalada Verde
  - d. Especies
- b 3) ¿Qué significa el término cocinar a fuego lento?
- a. Sosar rápidamente de los dos lados
  - b. Cocinar despacio en un sartén tapado con un poco de líquido
  - c. Cocinar a fuego alto y rápidamente
  - d. Cocinar en agua hirviendo lentamente
- c 4) ¿A qué temperatura interna debe cocinar pollo para que sea sano comer?
- a. 155 grados F
  - ☒ b. 165 grados F
  - c. 175 grados F
  - d. 185 grados F
- a 5) ¿Cómo se hacen las verduras blanché?
- a. Sumergir unos instantes en agua hirviendo
  - b. Cocinar ligeramente en mantequilla a fuego medio
  - c. Remojar en agua fría durante la noche
  - d. Frotar con sal antes de cocinar
- b 6) ¿Cuál de los siguientes ingredientes comprimirías antes de medir?
- a. Aceite de oliva
  - ☒ b. Sal
  - ☒ c. Azúcar morena
  - d. Azúcar blanco
- b 7) ¿Qué es Al Dente?
- ☒ a. Firme, pero no duro
  - b. Suave al tocar
  - c. Muy duro
  - d. Muy suave
- a 8) El alimento se debe dejar fuera no más de
- a. 2 horas
  - b. 3 horas
  - ☒ c. 4 horas
  - d. 5 horas