

Interview Note Sheet

Applicant Information

Name: <u>Jose Sanchez Ayala</u>	Interviewer: <u>McKenna</u>
Date: <u>2/1/2019</u>	Rate of Pay: <u>\$17.00</u>
Position(s) Applied for: <u>Prep Cook</u>	Referred by: <u>Marlon</u>

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

* Sonnevale - Gumbas 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

<input checked="" type="checkbox"/> Car	Public Transit	Carpool (Rider / Driver)
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Regions Available to work:

SF City	SF North	SF Peninsula	East Bay	Outer East Bay
<input type="checkbox"/> San Jose	<input type="checkbox"/> South San Jose	<input type="checkbox"/> SJ Peninsula	<input type="checkbox"/>	<input type="checkbox"/>

Certifications (if any)

TiPS	Serv-Safe	LEAD	Other _____	Will Submit
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Availability:

<input type="checkbox"/> Open	<input type="checkbox"/> AM only	<input type="checkbox"/> PM only	<input type="checkbox"/> Weekdays only	<input type="checkbox"/> Weekends only
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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 miorguoyoessercheritochapin@gmail.com

EMPLOYMENT DESIRED

Position applying for: Pr & P 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?
Fremont 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 Prep _____

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 _____

Telephone No. (____) _____ Supervisor's Name _____

Your Position and Duties _____

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: May 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
- D.** 165 grados F
- c. 175 grados F
- d. 185 grados F

a 5) ¿Cómo se hacen las verduras blanqueadas?

- 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