

Applicant Name: Virgil Stewart Date: 8/3/2015

Interviewer: Katie

1. *How did you hear about Corporate Management Group? Ad? Referral?*
Indeed
2. *Is that a mobile / Cell phone or lan line? Do you accept text messages?*
How about email?
Virgil Stewart <virgilallexis2016@gmail.com>
3. *(+/-) What are your pay expectations? (Make sure to explain our pay structure)*
\$9 or higher
4. *(+/-) What shift(s) do you prefer to work?*
1st shift - Shipping
5. *(+/-) Are you available to work weekends?*
Yes
6. *(+/-) How do you plan to get to and from work?*
Own vehicle
7. *(+/-) Tell me about what you did at (Pick a previous position listed on application)?*
Burger King
 - *Why did you leave that position?*
Wants something new
 - *If relevant – Why were you terminated?*
8. *(+/-) Have you ever made a mistake while at work?*
Yes
How did you handle it?
Fix it
9. *(+/-) Has there been a time when there wasn't any or enough work to do at one of your previous positions? Yes*

What did you do?
Clean up help others
10. *(+/-) Do you currently have any limitations or restrictions that we should be aware when considering you for a position? If so, What? (It does not eliminate them from opportunity we want to make the right match)*
No
11. Preparation _____ Over email _____
12. Comprehension _____ 10 _____

Virgil Stewart

Saint Paul, MN

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WORK EXPERIENCE

Delivery Person

Independent Delivery Services - Saint Paul, MN - 2014 to Present

Responsibilities

My responsibilities at this job is that I pass out daily newspapers, ads and mail.

Accomplishments

My accomplishments at this job is that I learned to work well with other people, and I also get a good source of daily exercise so my body is able to lift and carry.

Skills Used

Skills I demonstrate at this job is responsibility, and teamwork.

Burger king

Dolphin Food Co. - Saint Paul, MN - August 2013 to September 2013

Responsibilities

While working at Burger king I was a cook and I also did a lot of cleaning around the kitchen. It was my job to make sure the beverages and food were prepared in a reasonable matter of time and prepared fresh.

Accomplishments

Well working teaches a lot of responsibility and I believe I got a lot of that out of it. It taught me how to work well with people and to have a professional look on the job. I also had a very good relationship with the boss.

Skills Used

I got a chance to show off my cooking skills and how fast but steady of a pace I am able to work in. I lifted and stocked lots of items so I got a chance to use my strength a lot. I also very thoroughly cleaned.

EDUCATION

Hyde Park Academy - Chicago, IL

2008 to 2011