

Acrobat

outsourcing

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

First and Last Name: TERRION LACY
Email: terrion.lacy@gmail.com
Phone number: (916) 807 5109

Working Experience:

Company Name: ACROBAT

Dates of Employment: PRESENT

Job Responsibility:

- STIRRING
- BARTENDING
- CONCESSIONS
-

Company Name: CULINARY STAFFING

Dates of Employment: PRESENT

Job Responsibility:

- STIRRING
- BARTENDING
- CONCESSIONS
-

Company Name: WESTIN CROWN CENTER

Dates of Employment: AUG 1990 - AUG 2004

Job Responsibility:

- RESTAURANT
- ROOM SERVICE
- COFFEE BAR
-

Skills

- NCR, ALOHA, MICROS SYSTEMS
- 100 HOURS OF WINE SERVICE TRAINING
-
-



Employment Application

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 TERRION L LACY Date: _____
Home Telephone (____) _____ Other Telephone (916) 807-5109
Present Address 11600 HOLIDAY DR KC MO 64134
Permanent Address, if different from present address: _____
Email Address lacy.terriion@gmail.com

EMPLOYMENT DESIRED

Position applying for: SERVOR / BARTENDER / CONCESSIONS Salary desired: BASE + TIPS
Are you currently registered with any staffing and/or employment agencies? If so, please list
ACROBAT SACRAMENTO
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): WALK IN
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? _____

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 <u>AVAILABLE</u> <u>DAILY</u>	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
AM							
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? PRESENT
Do you have friends or relatives working for Acrobat Outsourcing? Yes No If yes, please state name and relationship

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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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.)

N/A

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?
F. L. SCHWIGLE HS			87
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: NCR, MICRO, ACOTTA SYSTEMS			

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 ACROBAT OUTSOURCING SACRAMENTO

Type of Business CONTRACT Telephone No. () Supervisor's Name

Your Position and Duties ALL SERVICE ASPECTS

Dates of Employment: From To PRESENT

Reason for Leaving:

Name and Address of Employer CULINARY STAFFING

Type of Business CONTRACT Telephone No. () Supervisor's Name NANCY

Your Position and Duties ALL SERVICE POSITIONS

Dates of Employment: From To PRESENT

Reason for Leaving:

Name and Address of Employer WESTIN CROWN CENTER

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Your Hospitality Staffing Professionals

Type of Business HOTEL SERVER Telephone No. (816) 974-4400 Supervisor's Name KIM

Your Position and Duties ALL SERVICE ASPECTS RESTAURANT, ROOM SERVICE

Dates of Employment: From AUG 10 1990 To AUG 2004

Reason for Leaving: MOVING

Name and Address of Employer TERRIWS PLAZA/LOSI HAIR DESIGNS

Type of Business _____ Telephone No. (_____) _____ Supervisor's Name _____

Your Position and Duties SELF OWNED COSMETICIST SERVICES

Dates of Employment: From _____ To CURRENT

Reason for Leaving: _____

Have you ever been fired from any previous place of employment? If so, please explain: I USUALLY WILL DESIGN BEFORE ANY TYPE OF PUNITIVE ACTION

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: PATRICE MAXWELL Telephone No. (916) 229 2348

Address _____

Occupation: _____ Relationship: _____ Number of Years Acquainted: _____

Name: ELIZABETH COLLINS Telephone No. (916) 226 -0088

Address _____

Occupation: _____ Relationship: _____ Number of Years Acquainted: _____

Name: PAUL WALSH Telephone No. (816) 739 -3722

Address _____

Occupation: _____ Relationship: _____ Number of Years Acquainted: _____



Please Read Carefully, Initial Each Paragraph and Sign Below

Tw I hereby certify that I have not knowingly withheld any information that might adversely affect my chances for employment and that the answers given by me are true and correct to the best of my knowledge. I further certify that I, the undersigned applicant, have personally completed this application. I understand that any omission or misstatement of material facts on this application or on any document used to secure employment shall be grounds for rejection of this application or for immediate discharge if I am employed, regardless of the time elapsed before discovery.

Tw I hereby authorize Acrobat Outsourcing to thoroughly investigate my references, work record, education and other matters related to my suitability for employment and, further, authorize the references I have listed to disclose to the company any and all letters, reports and other information related to my work records, without giving me prior notice of such disclosure. In addition, I hereby release the company, my former employers and all other persons, corporations, partnerships and associations from any and all claims, demands or liabilities arising out of or in any way related to such investigation or disclosure.

Tw I hereby authorize Acrobat Outsourcing and its authorized representatives to solicit information regarding my background, which may include but not be limited to, information about my employment, education, and/or criminal history, which may be in the files of any federal, state, or local criminal justice and law enforcement agency and general public records history.

Tw I understand that if selected for hire, it will be necessary for me to provide satisfactory evidence of my identity and legal authority to work in the United States, and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date.

Tw Acrobat Outsourcing is an at-will employer. I understand that nothing contained in the application, or conveyed during any interview, which may be granted or during my employment, if hired, is intended to create an employment contract between me and the company. In addition, I understand and agree that if I am employed, my employment is for no definite or determinable period and may be terminated at any time, with or without prior notice, with or without cause, at the option of either myself or the company, and that no promises or representations contrary to the foregoing are binding on the company unless made in writing and signed by me and the company's designated representative.

I hereby acknowledge that I have read and understand the above statements.

Applicant's Signature

Date

9 MAR 2018

Bartenders Test

Score / 35

Multiple Choice (6 points)

A 1) Carbonation _____ the rate of intoxication.
 a) Slows down
 b) Speeds up
 c) Does nothing to

B 2) What are the six most commonly used spirits?
 a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
 b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
 c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
 d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum

B 3) You can accept an expired ID as long as all other information is correct.
 a) True
 b) False

B 4) If someone has had too much to drink, serving them coffee will help sober them up.
 a) True
 b) False

D 5) What are the acceptable forms of ID for Alcohol Consumption?
 a) State or Government Issued ID Card or Drivers License
 b) Passport or Passport ID Card (as long as it lists the person's date of birth)
 c) School ID or Birth Certificate
 d) A & B
 e) A, B & C

B 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.
 a) True
 b) False

(NEVER)

Vocabulary (9 points)

Match the word to its definition

I "Straight Up"

F Shaker Tin

C "Neat"

A Muddler

B Strainer

E Jigger

G Bar Mat

D "Float"

H "Back"

a.) Used to crush fruits and herbs for craft cocktail making

b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

d.) To pour $\frac{1}{2}$ oz of a liquor on top

e.) Used to measure the alcohol and mixer for a drink

f.) Used to mix cocktails along with a pint glass and ice

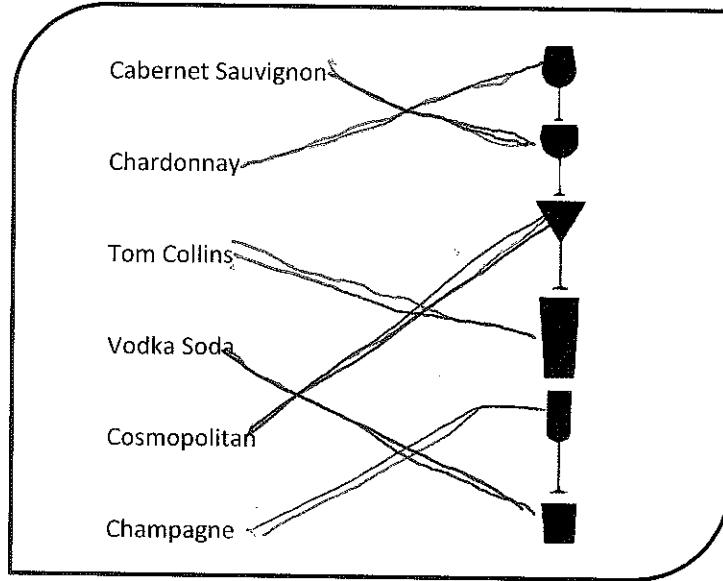
g.) Used on the bar top to gather spills

h.) Requesting a separate glass of another drink

i.) Means to serve spirit room temperature in a rocks glass with no ice

Glassware (6 points)

Match the correct glass to the drink



Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): PATRON, GROUSE, STOLI

What are the ingredients in a Manhattan? BITTERS BOURBON

What are the ingredients in a Cosmopolitan? VODKA CRANBERRY LEMON TWIST

What are the ingredients in a Long Island Iced Tea? VODKA, ALL WHITE'S, GIN, TEQUILA, SQUASH, BOURBON, SIMPLE SYRUP

What makes a margarita a "Cadillac"? GRAND MARNIER SPLASH OF COLA, LIME

What is simple syrup? SUGAR WATER

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

NO, CALLED MARRYING (COMBINING)

What should you do if you break a glass in the ice? DISCARD AND CLEAN ENTIRE TUB

When is it OK to have an alcoholic beverage while working? NEVER

What does it mean when a customer orders their cocktail "dirty"? OLIVE JUICE

What are the ingredients in a Margarita? TEQUILA, SIMPLE SYRUP, SWEET, sour

Name Terrion L Lacy

Servers Test

Score / 35

A

Multiple Choice

1) Food is served on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

D

2) Drinks are served on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

D

3) Food and drinks are removed on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

A

4) What part of a glass should you handle at all times?

- a) The stem
- b) The widest part of the glass
- c) The top

D

5) When you are setting a dining room how should you set up your tablecloths?

- a) Neatly and evenly across the tables
- b) The creases should all be going in the same directions
- c) The chairs should be centered and gently touching the table cloth
- d) All of the above

A

6) If you bring the wrong entrée to a guest what should you do?

- a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
- b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
- c) Try to convince the guests to eat what you brought them
- d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

Match the Correct Vocabulary

D Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

E Queen Mary

B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)

A Chaffing Dish

Used to hold a large tray on the dining floor

B French Passing

Area for dirty dishware and glasses

G Russian Service

Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

Used to open bottles of wine

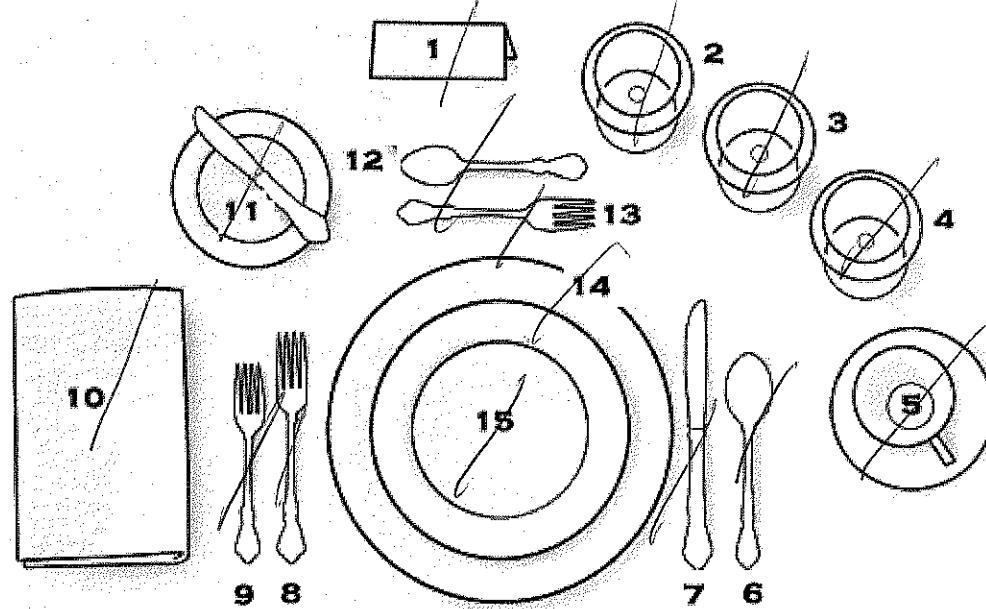
C Tray Jack

G. Style of dining in which the courses come out one at a time

Name TERRELL LACEY

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

<u>10</u>	Napkin	<u>8</u>	Dinner Fork
<u>11</u>	Bread Plate and Knife	<u>5</u>	Tea or Coffee Cup and Saucer
<u>1</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>4</u>	Teaspoon	<u>3</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>12</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>2</u>	Wine Glass (White)
<u>9</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 12 inches from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? CREAM, SUGAR CADDY, LEMON
3. Synchronized service is when: EVERYONE SERVES AT ONCE
4. What is generally indicated on the name placard other than the name? SURNAMe (COMPANY NAME)
5. The Protein on a plate is typically served at what hour on the clock? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? LET THEM KNOW YOU WILL SPEAK WITH THE CAPTAIN.