

Acrobat

outsourcing
Your Hospitality Staffing Professionals

3/2022

BB/12/2018

WB/27/2017

Name: David L. Wypche Phone #: (973) 536 - 4150

Email: dlwypche@gmail.com Taborca ID #: 28982

Address: 5 Hickory Rd West Orange NJ 07052

Date of Birth: 8/29/1982 SSN: 147 - 74 - 8609 Date of Hire: 05/07/2016

Section One

Employee File Checklist (note "n/a" if not applicable)

- Resume
- Application for Employment
- Offer Letter
- Food Handlers Card/Certification
Expiration 1/1/
- Alcohol/Liquor Serving Certification
- I-9 form and copies of required form(s)
(or stored in secured I-9 binder)
- Sexual Harassment/Harassment Policy
Acknowledgement
- Authorization and Release to Obtain
Information
- Designation of Personal Physician
- Absenteeism & Tardiness Policy

Confidentiality & Non Disclosure Agreement

N/A California Labor Code Form 2810.5
(California Employees Only)

- Skills Test / Interview note
- New Hire Acknowledgement Form
- Additional Information/Emergency
Contact
- Image Release Form
- W-4: Single / Married (Circle one)
Exemptions 0
- Direct Deposit / Global Cash Card
Live Check (Circle one)

Section Two

Employee Setup

- E-Verify Documentation
CVN# 20160811WD186B
- Background Check (Sterling)
File Ref #: 564605-0SA
- Direct Deposit / Global Cash Card
for deposit to Payroll

- Attended New Hire Orientation
Date: 05/07/2016
- New Hire List
- Taborca
- Upload Photo
- Upload Resume & Food Handlers Card

Section Three

Emergency Contact

Name: Sherazay Russell Phone: (908) 425-9415 Relationship: Mother
Albert Lewis 973-951-6072



SENSITIVE BUT UNCLASSIFIED

Case Verification Number: 2016081162218GB

Report Prepared: 03/21/2016

Company Information

Company ID: 283333

Company Name: Acrobat Outsourcing

Employee Information

Last Name: Wyche

First Name: David

Date of Birth: 08/29/1982

Social Security Number: *** ** 8609

Hire Date: 03/07/2016

Citizenship Status: A citizen of the United States

Document Information

List B Document: School ID card

List C Document: Social Security Card

Case Status Information

Final Case Result: Employment Authorized

Employer Case ID:

Case Submitted On: 03/21/2016

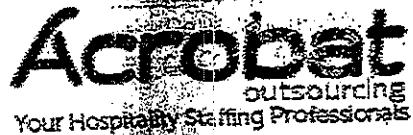
Case Submitted By: MJOH0819

Closed On: 03/21/2016

Closed By: MJOH0819

Closure Statement: The employee continues to work for the employer after receiving an Employment Authorized result.

SENSITIVE BUT UNCLASSIFIED



New Hire Acknowledgement Form

For Employer

- Additional Information Sheet
- Application
- W-4
- Offer Letter
- Background Authorization Release
- Sexual Harassment Prevention Policy
- Global Gold Card / Direct Deposit Form
- Designation of Personal Physician/Emergency Contact Form
- Confidentiality & Non-Disclosure Agreement

For Employee

- New Hire Orientation Manual
- Workers' Compensation Pamphlet
- Sexual Harassment Pamphlet
- Unemployment (For Your Benefit) Pamphlet
- Safety & Sanitation Guidelines

Inform

- State & Federal Poster
- Minimum Wage Poster
- Wage Order Poster

All of these items have been explained to me:

David L. Upde

Print Name

David L. Upde

Signature

3/7/16

Date

5 Hickory Rd
West Orange, NJ 07052

973.536.4150
dlwyche@gmail.com

David L. Wyche, Sr.

Objective

I am seeking a career Opportunity with a company with room for growth and advantage, enabling me to use my skills and ability in where I may become an asset to a possible employer.

Experience

- still employed
but not temporary

- Fast pace short order / Grill cook in airport
- Responsible for breakfast, lunch and dinner items
- Pre prepping food items

2012-2014 **Supervisor** **Community Access Unlimited** **Elizabeth, NJ**

- Supervising and assisting individuals with disabilities
- In charge of mobile cleaning crew
- Cleaning of all company properties

2011-2013 First Baptist Church of Vauxhall Vauxhall, NJ
Custodian/Maintenance

- Minor Maintenance Issues, Maintain cleanliness and up keep of Grounds, and cleanliness of church building and all other properties
- Stripping, Waxing, buffing floors
- Keeping inventory and ordering of supplies

2007-2010 Birchwood Adult Day Medical Center **East Orange, NJ**
Cook

- Preparing meals For breakfast and lunch while following proper dietary standards and guidelines
- Creating menus, Purchasing/Ordering and maintaining inventory

- Prep-cook
- Some grill and fryer duties

Education

1996-2000 Jonathan Dayton H.S. Springfield, NJ

▪ Diploma

2015-Present Star Career Academy Newark, NJ
■ Studying Culinary Professions

■ Studying Culinary Professional Cooking

Work Skills

- Over 6 years of kitchen experience as a Kitchen Manager and grill / short order cook
- Management, Supervisory Skills and Administrative skills
- Clerical Skills, Communication skills, Computer Knowledge
- Customer Service knowledge,

References Serviced Upon Request

- Weekdays - Day time
 - 40-45 min max travel

Grill, Prep, line.

Interview Note Sheet

Name: John Wijche

Interviewer:

Michael J. Hora

Date:

Rate of Pay:

Position (s) Applied for:

Referred by:

Test Scores		% Bartender	/30	%
Server	/35	% Barista	/10	%
Prep Cook	/15	% Cashier	/10	%
Grill Cook	/40	% Housekeeping	/16	%
Dishwasher	/10			

Seeking:

Full-Time

Part-Time

Total of 14 years in Food Service

Responsible for Service & Safety in Services

Star Academy

- Worked as a grill cook 7 months

↳ Lead ↳ Fine Dining

- Rock Spring country Club Near

↳ grill cook

↳ fine dining

- Linden, NJ

Brown Wood

↳ Line cook

P.O.S. Experience: Y / N - details:

<input checked="" type="checkbox"/> Car	<input type="checkbox"/> Public Transit	<input type="checkbox"/> Carpool (Rider / Driver)			
North NJ	South NJ	→ <u>40 min</u> Central NJ			
<input type="checkbox"/> TIPS	<input type="checkbox"/> Serv-Safe	LEAD Other			
Open	AM only	PM only			
Details:	Same Saturday				
<input type="checkbox"/> Bistro	<input type="checkbox"/> Black Bistro	<input type="checkbox"/> Tuxedo	<input type="checkbox"/> 1/2 Tuxedo	<input type="checkbox"/> Black Vest	<input type="checkbox"/> Long Black Tie
<input type="checkbox"/> Chef Coat	<input type="checkbox"/> Chef Pants / Knives	<input type="checkbox"/> Black Pants	<input type="checkbox"/> Non-Slip Shoes	<input type="checkbox"/> bow Tie	<input type="checkbox"/> Other:
Would you recommend this applicant for Acrobat Academy?					
Other Languages Spoken:					

Grill Cooks Test

Score / 40

Multiple Choice Test (1 point each)

B 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

24/31

C 2) The recommended temperature for your refrigerator is...

- a) 45°F
- b) 50°F
- c) 40°F
- d) 20°F

77/10

D 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 restroom
- d) All of the above

D 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

C 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 212°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

D 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

A 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

B 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

C 20) What temperature should chicken be cooked to?

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

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

- a) 145°F
- b) 55°F
- c) 165°F
- d) 175°F

A 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)

Used as a base or foundation for Mother Sauces

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

It is use for frying

25) What are the 5 mother sauces? (5 points)

1. Bechamel
2. Vinaigrette
3. Espagnole
- 4.
- 5.

26) What does it mean to season a grill and why is this process important? (3 points)

To pre oil so that nothing sticks

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

Egg yolk, oil, vinegar salt