



Name: Collier, Christopher

Taborca ID: 29597

Date of Hire: 04/04/2015

Date of Re-Act:   /  /  

Employee Set up

- E-verify #: 2016095123501EE
- Background Check (Asurint) 4/5/16 2
- Direct Deposit (Scan to Payroll) or Global Cash Card Done

- Attended New Hire Orientation & On Time Sheet: 4/4/16
- New Hire List
- Check Taborca Profile (All fields)
  - Upload Resume Application
- Food Handler's Card 2019

# Acrobat

outsourcing

Your Hospitality Staffing Professionals

## Cook: Interview Notes

Applicant Name: Christopher Collier Date: 4/4/16

Acrobat office location: San Francisco CA

Interviewer(s): Jefferson

Pay requested: 14 (BOH pay range \$13-\$16 DOE)

Position(s): Cook

### What is your availability?

Open Am Only Pm Only Weekday Only Weekends Only - weekend  
Full Time Part Time - Am -  
- Monday -

### What type of transportation do you have?

Car: Public Transit: Carpool: (Rider/Driver)

### Are you willing to travel: Y/N?

Distance from home location: 10 miles 25 miles Further

#### Knowledge:

- Cuisine(s): 3 Year(s) Month(s) for each listed
  - upscale American
  - Fusion

#### Knowledge:

- Station(s): 3 Year(s) Month(s) for each listed
  - Grill -
  - Prep -
  - Pantry -



Your Hospitality Staffing Professionals

## Cook: Interview Notes

Do you own the following Uniform/Equipment owned: Y/N

Chef Coat:

Chef Pants:

Kitchen Hat:

Non-slip Shoes:

Knives:

Do you have a California Food Handlers Card: Y/N:

Company SeruSafe

Expiration date: 01/25/2019

Where you referred by a current Acrobat employee Y/N: Job Fair Art Institute of CA DSF

If Yes,

Employees Name:

### Professional References:

1. Name:

Phone:

2. Name:

Phone:

### Added Notes:

Testing needed? Y/N

Grill = 68% 48%

Prep = 65% 70%

Resume/cover letter attached Y/N

**NOTICE TO EMPLOYEE**  
*Labor Code section 2810.5*

**EMPLOYEE**

Employee Name: Collier, Christopher  
Start Date: 5/4/2010

**EMPLOYER**

Legal Name of Hiring Employer: S.E Scher

Is hiring employer a staffing agency/business (e.g., Temporary Services Agency; Employee Leasing Company; or Professional Employer Organization [PEO])?  Yes  No

Other Names Hiring Employer is "doing business as" (if applicable):

Acrobat Outsourcing

Physical Address of Hiring Employer's Main Office:

665 Third St. Suite 415, San Francisco, CA. 94107

Hiring Employer's Mailing Address (if different than above):

Hiring Employer's Telephone Number: 415-431-8826

If the hiring employer is a staffing agency/business (above box checked "Yes"), the following is the other entity for whom this employee will perform work:

Name: \_\_\_\_\_

Physical Address of Main Office: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Telephone Number: \_\_\_\_\_

**WAGE INFORMATION**

Rate(s) of Pay: \$ 14 Overtime Rate(s) of Pay: \$ 21

Rate by (check box):  Hour  Shift  Day  Week  Salary  Piece rate  Commission

Other (provide specifics): \_\_\_\_\_

Does a written agreement exist providing the rate(s) of pay? (check box)  Yes  No

If yes, are all rate(s) of pay and bases thereof contained in that written agreement?  Yes  No

Allowances, if any, claimed as part of minimum wage (including meal or lodging allowances):

(If the employee has signed the acknowledgment of receipt below, it does not constitute a "voluntary written agreement" as required under the law between the employer and employee in order to credit any meals or lodging against the minimum wage. Any such voluntary written agreement must be evidenced by a separate document.)

Regular Payday: FRIDAY

# ServSafe®

EXAM FORM NO. 4917  
CERTIFICATE NO. 10701841

# ServSafe® CERTIFICATION

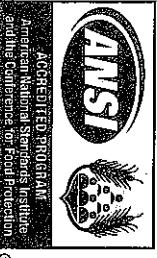
TO CHRISTOPHER A COLLIER

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).

01/25/2014  
DATE OF EXAMINATION

01/25/2019  
DATE OF EXPIRATION

Local laws apply. Check with your local regulatory agency for recertification requirements.



#0655

©2012 National Restaurant Association Education Foundation (NRAEF). All rights reserved. ServSafe is a trademark of the NRAEF, used under license by National Restaurant Association Solutions, LLC.  
This document is a photocopied reproduction. It is not a certified original.

210



3972 Barranca PKWY  
STE J610  
Irvine, CA 92606

## IMPORTANT

\*\*\*DO NOT DISCARD\*\*\*

PLEASE READ

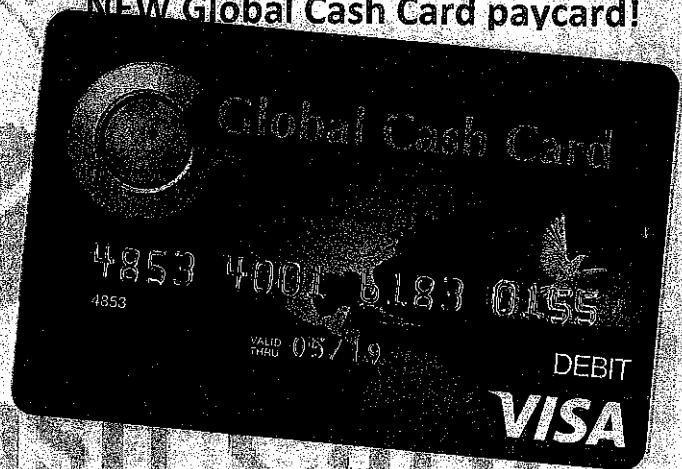


\*\*\*DO NOT DISCARD THIS CARD

1. **Activate your card:** Online at [www.globalcashcard.com/activate](http://www.globalcashcard.com/activate) or by calling 866-929-8096.
2. **Use your card:** Sign the back of the paycard and start using it everywhere!
3. **Manage your card:** Manage your funds, your way! Go online to [www.globalcashcard.com](http://www.globalcashcard.com) and click on  to manage your paycard account online.

**Global Cash Card**

**Congratulations! ACTIVATE YOUR  
NEW Global Cash Card paycard!**



**We make paycarding easy**  
Your Card. Your Money. Right Now.

- **NO FEE purchases** - Pay retailers, restaurants, gas stations, online merchants, and more by using your paycard as a signature or credit type of purchase!
- **Get cash back** - Use your PIN for purchases and get cash back from merchants.
- **Get cash at ATMs** - Get cash at millions of ATM's worldwide.
- **Alert notifications** - Go to your online account at [www.globalcashcard.com](http://www.globalcashcard.com) to set up text or e-mail alerts.

## Prep Cooks Test

Score / 20

65%  
70%

### Multiple Choice (1 point each)

- 1) A gallon is equal to \_\_\_\_ ounces  
a. 56  
b. 145  
c. 32  
 d. 128
- 2) Mesclun are what type of vegetable?  
 a. Roots  
b. Beans  
 c. Salad Greens  
d. Spices
- 3) What does the term braise mean?  
a. Sear quickly on both sides  
 b. Slowly cook in covered pan with little liquid  
c. Cook on high heat and quickly  
 d. Slowly cook in simmering water
- 4) At what internal temperature must chicken be cooked so that it is safe to eat?  
 a. 155 degrees F  
 b. 165 degrees F  
 c. 175 degrees F  
d. 185 degrees F
- 5) How do you blanche vegetables?  
 a. Immerse for a short time in boiling water  
b. Cook lightly in butter over med heat  
c. Soak in cold water overnight  
d. Rub with salt before cooking
- 6) Which of the following ingredients would you pack before measuring?  
a. Olive Oil  
b. Salt  
 c. Brown Sugar  
d. White Sugar
- 7) What is Al Dente?  
 a. Firm but not hard  
b. Soft to the touch  
c. Very hard  
d. Very soft
- 8) Food should be left out no more than  
 a. 2 hours  
b. 3 hours  
 c. 4 hours  
d. 5 hours

## Prep Cooks Test

---

17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8' dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

19) Salt & Pepper are the basic seasoning ingredients for all savory recipes.

20) Dice Chop: to cut into very small pieces when uniformity of size and shape is not important.

**Grill Cooks Test**

**Score** / 40

100%

**Multiple Choice Test** (1 point each)

- 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
- 2) The recommended temperature for your refrigerator is...
  - a) 45°F
  - b) 50°F
  - c) 40°F
  - d) 20°F
- 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 restrooms
  - d) All of the above
- 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
- 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
- 6) Bacteria grow best in the temperature "danger zone" which includes temperatures between?
  - a) 0°F and 100°F
  - b) 32°F and 220°F
  - c) 41°F and 135°F
  - d) 39°F and 178°F
- 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
- 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
- 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

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

20) What temperature should chicken be cooked to?

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

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

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

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)

A roux is an oil & flour mixture used for thickening sauces

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

1. 1. 1.

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

1.
2.
3.
4.
5.

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

To season is to rub with coarse salt, this prevents the grill from being sticky  
When food is cooked.

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

1. 1. 1. 1. 1.

## Employment Application

816-501-9067

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 Christopher Collier Date: 4/4/2016  
 Home Telephone (254) 733-0323 Other Telephone ( )  
 Present Address 355 Serrano Dr. Apt 8-5 San Francisco, CA 94132  
 Permanent Address, if different from present address: \_\_\_\_\_  
 Email Address Chris.Collier254@yahoo.com

### EMPLOYMENT DESIRED

Position applying for: Line Cook Salary desired: \$16/hr

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? 4/8/16

**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 AVAILABLE DAILY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
All Day							All Day
AM				10		10	
PM		6-11	6-11	4	6-11	6	

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? \_\_\_\_\_

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

# Acrobat

outsourcing

Your Hospitality Staffing Professionals

Type of Business College Kitchen Telephone No. (    ) Supervisor's Name Danny Vesp  
Your Position and Duties Breakfast cook & kitchen opener; Lunch/Dinner Line cook

Dates of Employment: From Sept '13 To Jan '14 Weekly Pay: Starting \$12/hr Ending \$12/hr

Reason for Leaving: Left Alaska for personal reasons.

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

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

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

Dates of Employment: From \_\_\_\_\_ To \_\_\_\_\_ Weekly Pay: Starting \_\_\_\_\_ Ending \_\_\_\_\_

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: Adam Hafeld Telephone No. (907) 304-1582

Address Alamogordo, NM

Occupation: NDI technician Relationship: Friend Number of Years Acquainted: 6

Name: Mario Jerez Telephone No. (925) 234-3867

Address \_\_\_\_\_

Occupation: Film Director Relationship: Friend Number of Years Acquainted: 1

Name: \_\_\_\_\_ Telephone No. (    ) \_\_\_\_\_

Address \_\_\_\_\_

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



National Restaurant Association

Student Name CHRISTOPHER A COLLIER  
Class Number 1370414  
Exam Date 01/25/2014  
Expiration Date 01/25/2019  
Instructor Name Mark Collier  
Sponsor Name Mark Collier  
Exam Location AK  
Exam Form Name 4917

Overall Point Score  
Overall % Score  
Passing % Score  
Status

77  
96  
75  
PASSED

Domain Names	Perfect Point Score	Your Point Score
Implement Food Safety SOPs	16	16
Employee Hygiene and Health	12	12
Receipt, Storage, Transport	13	10
Food Prep, Display and Service	28	28
Compliance with Regulator	11	11

To have a certificate reprinted, complete a Certificate Request Form on our website at [ServSafe.com](http://ServSafe.com) and select Purchase a Duplicate Certificate under the Students tab.

©2011 National Restaurant Association Educational Foundation. All rights reserved.  
10072011

v.1210

Exam Form No. 4917  
Cert. No. 10701841

Exam Form No. 4917  
Cert. No. 10701841

To CHRISTOPHER A COLLIER  
ServSafe  
CERTIFICATION

To CHRISTOPHER A COLLIER  
ServSafe  
CERTIFICATION

To CHRISTOPHER A COLLIER

For successfully completing the State of Alaska Certification Examination  
in the National Restaurant Association Educational Foundation's  
ServSafe® Food Protection Certification Examination.

Date of Examination: 01/25/2019  
Local laws apply. Check with your local regulatory agency for specific certification requirements.  
©2012 National Restaurant Association Educational Foundation, Inc. (NRAEF). All rights reserved.  
ServSafe is a registered trademark of the National Restaurant Association Educational Foundation, Inc.  
National Restaurant Association Educational Foundation, Inc. and ServSafe are trademarks of the  
National Restaurant Association Educational Foundation, Inc.

