



Employment Eligibility Verification



SENSITIVE BUT UNCLASSIFIED

Case Verification Number: 2016204161040QU

Report Prepared: 07/22/2016

Company Information

Company ID: 139349

Company Name: Acrobat Outsourcing

Employee Information

Last Name: Colorado

First Name: Jackson

Date of Birth: 02/19/1971

Social Security Number: *** ** 3780

Hire Date: 07/22/2016

Citizenship Status: A citizen of the United States

Document Information

List B Document: Driver's license or ID card issued by a U.S. state or outlying possession

List C Document: Social Security Card

Document Name: ID card

Document State: Arizona

Driver's License or ID Card Number:

Document Expiration Date: This document has no expiration date

Case Status Information

Current Case Result: Employment Authorized

Employer Case ID:

Case Submitted On: 07/22/2016

Case Submitted By: GMAY1050

SENSITIVE BUT UNCLASSIFIED

Submission Date 07-20-2016 16:46:37

IP 12.201.129.97

First Name

Jackson

Last Name

Colorado

E-mail Address

jcolorado.4221@yahoo.com

Phone

928-522-4221

Address

56 Julian Ave

Unit or Number

208

City, State

San Francisco, Ca

Zip Code

94103

What region(s) are you applying to work within?

- San Francisco

Which position(s) are you applying for?

- Server
- Dishwasher
- Food Prep

Are you applying for:

- Full-Time

When can you start?

Thursday, July 21, 2016

Can you work overtime?

Yes

How did you hear about us?

- Referral

What days/times can you work? Select all that apply:

- Monday AM
- Monday PM
- Tuesday AM
- Tuesday PM

No

Name and Address of Employer

Flagstaff Design and Construction
2900 N West St #5, Flagstaff, AZ 86004

Type of Business

Construction

Phone Number

(928) 774-5097

Your Position & Duties

Construction worker

Date of Employment (from/to):

July 2006-Oct 2006

Weekly Pay (Starting/Ending):

15 hr

Reason for Leaving

Seasonal-Out of business

Still Employed:

No

First Name

Verna

Last Name

Garcia

E-mail Address

VernaG@friendshiphousesf.org

Phone

415-865-0964

Relationship:

Friend

Years Acquainted:

1

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.

- (Checked box indicates acknowledgement)

Jackson Colorado
56 Julian Ave
San Francisco, Ca
928-522-4221
jcolorado.4221@yahoo.com

OBJECTIVE: I have relocated out here in the San Francisco Bay Area and I am seeking employment to help me establish myself. I have experience in the Food/Beverage field and I am seeking a company that I can grow with and share my expertise with.

Highlighted Qualification:

- Professional and friendly; able to provide exceptional customer service.
- Hard worker and willingness to grow with the company
- Provide consistent and constant attention to each customer with trust, experience and dedication
- Quality, attentiveness and commitment.
- Integrity with my work performance
- Can provide current and valid identification
- Current Food Handlers Certified
- Have understanding of food preparation and presentation
- Able to work in various environments and thrive in fast-paced, high pressure situations.
- Fast and flexible learner; sufficient knife skills--able to wash, peel, chop and slice
- Works well with others-oriented and good at taking direction
- Maintains proper food handling, safety and sanitation standards while preparing food, serving food and clean-up
- Able to lift 70 lbs.

Experience:

- 2 years with food prep
- 1 years setting up dining area with utensils
- 3 years-use sanitizers when cleaning up dining halls, kitchens and restrooms
- 1 year server in dining area
- 2 years dish washer

Employment:

- | | | |
|------------------------|-------------------------|------------------|
| • Food prep/Dishwasher | Friendship House SF, Ca | Jan 2016-Present |
| • Dishwasher/Food prep | Cameron Trading Post AZ | 1987-89 |
| • Dishwasher | Denny's Elko, NV | 1990-92 |

Education:

- | | |
|------------------------------------|--------------------|
| • High school diploma | Tuba City, AZ |
| • Salt Lake City Community College | Salt Lake City, UT |
| • North American Technical College | Tempe, AZ |

Dishwasher Test

Score 8/10

80%

- B 1) After washing your hands, which item should be used to dry them?
a) Clean apron
b) Sanitized wiping cloth
c) Single use paper towel
d) Common used cloth

- C 2) While washing dishes by hand, which item should you wear?
a) Cutting glove
b) Oven Mitt
c) Rubber glove
d) Nothing

- D 3) When should you wash your hands?
a) Before you start work
b) After handling non-food items (garbage, money, cleaning chemicals)
c) After using the restroom
d) All of the above

- H 4) If you need to move a heavy load, you should PULL and not PUSH the object.
a) True
b) False

- C 5) Which of the following could you be at risk for getting burned from?
a) Steam from boiling pots
b) Hot liquids (coffee, soup, tea)
c) Hot equipment (ovens, pots, chaffing dishes)
d) Harsh chemicals
e) All of the above

- A 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.
a) True
b) False

- C 7) What should you do if you spill liquids or see a liquid spill?
a) Leave it for someone else to clean-up
b) Wait until the end of your shift to clean it
c) Flag the spill and clean it immediately
d) Not sure

- C 8) When handling hot items you should?
a) Wear rubber gloves
b) No need to wear anything
c) Use an oven mitt or dry cloth towel
d) Nothing

- A 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?
a) Rinsing
b) Scraping
c) Washing
d) Sanitizing

- C 10) What is the proper method for cleaning and sanitizing stationary equipment?
a) Spray with a strong cleaning solution and wipe with a sanitized cloth
b) Spray with a sanitizing solution, then rinse with clean water and dry
c) Wash and rinse, then wipe or spray with a chemical-sanitizing solution
d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution

Servers Test

71%

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
- 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
- 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
- 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
- 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
- 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

1 Scullery



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

2 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)

3 Chaffing Dish



C Used to hold a large tray on the dining floor

4 French Passing



D Area for dirty dishware and glasses

5 Russian Service



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

6 Corkscrew



F Used to open bottles of wine

7 Tray Jack



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

Prep Cooks Test

Score 14 / 20

Multiple Choice (1 point each)

70%

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

b 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

c 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) Bitsize : to cut into very small pieces when uniformity of size and shape is not important.