



is Awarded to

CAMDEN HOCKING

In recognition for completing
eFoodhandlers Basic Food Safety Course
Version

Certificate ID: 2016b1954660 Issued: 7/19/2016 Expires: 7/19/2017

Official Issuer:

A handwritten signature, likely of the official issuer, written in black ink.

Submission Date 07-18-2016 15:16:40

IP 50.205.117.19

First Name

Camden

Last Name

Hocking

E-mail Address

hockracing113@outlook.com

Phone

4159579800

Address

600 Embarcadero

Unit or Number

00

City, State

San Francisco

Zip Code

94107

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

- San Francisco

Which position(s) are you applying for?

- Cook
- Server
- Busser
- Dishwasher
- Barista

Are you applying for:

- Full-Time
- Part-Time

When can you start?

 Monday, July 18, 2016

Can you work overtime?

Yes

How did you hear about us?

- Referral

If you were referred, please tell us by whom:

website

Yes

Special:

Have had many jobs in the hospitality and food industries. Good knife and cooking skills.

Are you currently employed?

No

Can we contact your current employer?

No

Name and Address of Employer

Delancey Street Restaurant
600 Embarcadero, Ca., 94107

Type of Business

Restaurant

Phone Number

4159579800

Your Position & Duties

Pantry Cook
Plated all desserts and salads.
Prepped all ingredients, sauces and dressings for station.

Date of Employment (from/to):

Sept 2015 to Feb 2016

Weekly Pay (Starting/Ending):

\$13.00 hour

Reason for Leaving

Promoted Jobs

Still Employed:

No

Name and Address of Employer

Delancey Street Restaurant
600 Embarcadero

Type of Business

Restaurant

Phone Number

4159579800

Your Position & Duties

Prep Cook
Prepped all recipes from scratch.
Operated large-volume cooking equipment such as mixers, grills, flat-tops, and ovens.
worked in fast paced environment.

First Name

Sabrina

Last Name

Reid

E-mail Address

sreid@americaworks.com

Phone

4154897300

Relationship:

career counselor

Years Acquainted:

2

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)

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.

- (Checked box indicates acknowledgement)

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.

- (Checked box indicates acknowledgement)

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.

- (Checked box indicates acknowledgement)

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.

- (Checked box indicates acknowledgement)

Camden Hocking

600 Embarcadero, S.F., Ca. 94107

(415) 957-9800, hockracing113@outlook.com

WORK HISTORY

Maintenance Crew Boss Delancey Street Foundation
600 Embarcadero, S.F., Ca. 94107

Feb 2016 to July 2016

- Overseen 26 new residents to the program.
- We did minor repairs and maintenance to the facility and the grounds.
- Set up for caterings and special events.

Pantry Cook Delancey Street Restaurant
600 Embarcadero, S.F., Ca. 94107

Sept 2015 to Feb 2016

- Plated all desserts.
- Made all salads and salad dressings from scratch.
- Made all dessert sauces and garnishes.
- Did all desserts for private dining parties.

Catering Assistant/Server Delancey Street Restaurant
600 Embarcadero, S.F., Ca. 94107

Sept 2014 – Feb 2016

- Set up tables, arranged chairs, and set tables with linens, dishes and silverware.
- Distributed food and condiments to tables and restocked service stations.
- Prepared food items such as sandwiches, salads, soups, and beverages.
- Greeted and directed guests to event locations.
- Took food orders and relayed orders to kitchen and serving counter.
- Monitored food service to ensure that guests received the meals ordered.
- Bussed tables.

Prep Cook Delancey Street Restaurant
600 Embarcadero, S.F., Ca. 94107

Mar 2015 to Mar 2016

- Prepped all recipes from scratch.
- Did all line calls and kept the line stocked with all freshly prepped ingredients.
- Did inventory of food in walk-in fridge and the dry storage.
- Handled all orders and stock coming in.
- Prepped vegetables, meats and chicken for cooking.
- Measured ingredients required for specific food items being prepared.
- Operated large-volume cooking equipment such as mixers, grills, griddles and commercial oven.
- Cleaned food preparation areas, cooking surfaces, and utensils.
- Replenished food serving trays, keeping food at the correct temperature.
- Worked in a fast paced restaurant environment.
- Swept and scrubbed floors.

Dishwasher Delancey Street Restaurant
600 Embarcadero, S.F., Ca. 94107

Sept 2014 to Mar 2015

- Washed pots, pans, and trays using commercial dishwasher and maintained the equipment.
- Cleaned and organized kitchen work areas, equipment, and utensils.
- Sorted and removed trash for pick-up.
- Swept and scrubbed floors.
- Cleaned garbage cans with water and steam.

Stocker/Customer Service Dollar Tree Store, Inc.
2136 Grass Valley Hwy, Auburn, Ca. 95603

June 2008 to Dec 2008
\$10.00

- Met with suppliers to get shipment off of truck and get inventoried and put away into warehouse storage.
- Stocked shelves with products and kept track of the inventory.
- Helped customers find products and answered any questions they might have.

Landscaping

- Operated vehicles and power equipment, including tractors, twin-axle vehicles, chain saws, electric clippers, and sod cutters.
- Mowed and edged lawns, using power mowers and edgers.
- Mulched, aerated, and weeded lawns.
- Used hand tools, such as shovels, rakes, pruning saws, saws, hedge and brush trimmers, and axes.
- Pruned and trim trees, shrubs, and hedges, using shears, pruners, and chain saws.
- Gathered and removed debris.
- Maintained and repaired tools and equipment.
- Mixed and sprayed /spread fertilizers, herbicides, or insecticides onto grass, shrubs, or trees, using hand and automatic sprayers or spreaders.

Painter

- Prepped and painted interiors and exteriors of residential and commercial locations.
- Erected scaffolding and set up ladders.
- Removed and replaced door knobs, locks and other hardware.
- Mixed and matched colors of paint, stain, and varnish.
- Used rollers, brushes, and spray guns to apply paint, stain, varnish, enamel, and other finishes.

EDUCATION

GED, Gold Country Independent Studies Diamond Springs, Ca. 1995

Microsoft Programs Certifications New Horizon Business College, Sacramento, Ca. 2001

Environmental Horticulture/Forestry, Sierra College, Rocklin, Ca. 2009 2 semesters

REFERENCES

Jerry Raymond, Secretary/ Treasurer
Delancey Street Foundation
415-512-5173
jraymond@delanceystreet.org

Name Camden Hocking
Score 27/35

Servers Test

Multiple Choice

77%

- A 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
- B 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
- B 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 dining 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

- | | |
|--------------------------|---|
| <u>D</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> 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) |
| <u>A</u> Chaffing Dish | C. Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | D. Area for dirty dishware and glasses |
| <u>G</u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | F. Used to open bottles of wine |
| <u>E</u> Tray Jack | G. Style of dining in which the courses come out one at a time |

Dishwasher Test

Score 9/10

90%

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

Multiple Choice (1 point each)

78%

D 1) A gallon is equal to _____ ounces

- a. 56
- b. 145
- c. 32
- d. 128

A 2) Mesclun are what type of vegetable?

- a. Roots
- b. Beans
- c. Salad Greens
- d. Spices

A 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

B 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

A 5) How do you blanch 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

C 6) Which of the following ingredients would you pack before measuring?

- a. Olive Oil
- b. Salt
- c. Brown Sugar
- d. White Sugar

A 7) What is Al Dente?

- a. Firm but not hard
- b. Soft to the touch
- c. Very hard
- d. Very soft

C 8) Food should be left out no more than

- a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

Prep Cooks Test

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

86%

~~B~~

1) A roll of quarters is worth?

- a) \$5.00
- b) \$10.00
- c) \$15.00
- d) \$20.00

A

2) A roll of dimes is worth?

- a) \$5.00
- b) \$4.00
- c) \$3.00
- d) \$2.00

~~D~~

3) A roll of nickels is worth?

- a) \$8.00
- b) \$6.00
- c) \$4.00
- d) \$2.00

C

4) A roll of pennies is worth?

- a) \$1.00
- b) \$0.75
- c) \$0.50
- d) \$0.25

B

5) What does POS stand for?

- a) Patience over standards
- b) Percentage of sales
- c) Point of sales
- d) People over service

07

6) What is the current sales tax rate in your city 07 ? 6.7%

C

7) A customer buys a bowl of soup for \$1.25, an apple \$0.90 and a soda is \$0.79. If you are given \$10.00 how much change should you give back?

- a) \$4.06
- b) \$2.06
- c) \$7.06
- d) \$5.06

$$\begin{array}{r} 10.00 \\ - 1.25 \\ - 0.90 \\ - 0.79 \\ \hline 7.06 \end{array}$$

B

8) A customer buys two shirts for 10.50 each and two ball caps for \$7.25 each. If you are given \$50.00 how much change should you give back?

- a) \$19.50
- b) \$14.50
- c) \$9.50
- d) \$4.50

$$\begin{array}{r} 21 \\ 10.50 \\ + 7.25 \\ \hline 35.50 \end{array}$$

D

9) A customer buys soda for \$3.75 and a hot dog for \$4.25. If you are given \$20.00 how much change should you give back?

- a) \$6.00
- b) \$8.00
- c) \$10.00
- d) \$12.00

A

10) A customer buys two hamburgers at \$3.75 each, two bags of chips at \$1.25 each, two cookies at \$2.50 each and two sodas at \$3.25 each. If you are given \$100.00 how much change should you give back?

- a) \$78.50
- b) \$58.50
- c) \$38.50
- d) \$28.50

$$\begin{array}{r} 7.50 \\ + 2.50 \\ + 6.50 \\ + 6.50 \\ \hline 23.00 \end{array}$$