Acrobat
outsourcing
Your Hospitality Staffing Professionals

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 _Celina Villatoro_   Date: _11/08/16_

Home Telephone _(713) 534-3989_   Other Telephone _(___)_____

Present Address _6111 Nueces Park Rd #42 Humble TX 77396_

Permanent Address, if different from present address: _____

Email Address _____

EMPLOYMENT DESIRED

Position applying for: _Server and Waitress_   Salary desired: _____

Are you currently registered with any staffing and/or employment agencies? If so, please list
Magesty Hospitality

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? _11/02/16_

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
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? _____

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___

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

Your Position and Duties_____

_____

Dates of Employment: From _____ To _____ Weekly Pay: Starting _____ Ending_____

Reason for Leaving: _____

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: Luis Castellano   Telephone No. (713) 855 1669

Address _____

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

Name: Sara Cuellar   Telephone No. (832) 630. 9149

Address _____

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

Name: Basia Golortowski   Telephone No. (832) 212 - 4471

Address _____

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

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

First and Last Name: _Celina Villatoro_
Email: _celivillatoro@gmail.com._
Phone number: _713 534- 3989_

Working Experience:

Company Name: _Chateau Polonez_
Dates of Employment: _11 / 05_
Job Responsibility:

- -
- -
- -
- -

Company Name: _____
Dates of Employment: _____
Job Responsibility:

- -
- -
- -
- -

Company Name: _____
Dates of Employment: _____
Job Responsibility:

- -
- -
- -
- -

Skills

- -
- -
- -
-

Name *Celina Villatoro*

Servers Test

Score ___ / 35

Multiple Choice

d 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

a 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

b 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

c 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 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

E Scullery

G Queen Mary

a Chaffing Dish

d French Passing

b Russian Service

F Corkscrew

E Tray Jack

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

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)

C. Used to hold a large tray on the dining floor

D. Area for dirty dishware and glasses

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

F. Used to open bottles of wine

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