



467-57-9436

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outsourcing

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

First and Last Name: Anthony Ford  
Email: fordjanthony@gmail.com  
Phone number: 713-732-7296

## Working Experience:

Company Name: Rock's Prime  
Dates of Employment: Feb 2016  
Job Responsibility:

- - Grill cook & prep
- - Fill in for any position
- - Cut, grind and patties burgers
- - Put up ~~in~~ inventory

Company Name: Labor force/HRC  
Dates of Employment: \_\_\_\_\_  
Job Responsibility: \_\_\_\_\_

- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_

Company Name: Aramark/FMC Technologies  
Dates of Employment: Jan 2009  
Job Responsibility:

- - Handling ~~in~~ inventory
- - Train New Workers
- - Assist in Catering
- - Line Cook and prep

## Skills

- - Communications skills
- - A good prep and cook
- - Able to learn at a fast pace

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## 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 Anthony Ray Ford Jr Date: 08-10-2016  
 Home Telephone (713) 732-7296 Other Telephone (832) 583-9324  
 Present Address 7311 Curry Rd Houston TX 77093  
 Permanent Address, if different from present address: \_\_\_\_\_  
 Email Address fordjr anthony@gmail.com

### EMPLOYMENT DESIRED

Position applying for: Cook II Salary desired: 12.00

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 Victor Hughes 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? 08-12-2016

*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	7:00	7:00	7:00	7:00	7:00	7:00	7:00
PM	11:00	11:00	11:00	11:00	11:00	11:00	11:00

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

Ex. Victor Hughes ~~Former~~ Co-worker

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

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If no, describe the functions that cannot be performed. (Note: We comply with the ADA and consider reasonable accommodation measures that may be necessary for eligible applicants/employees to perform essential functions.)

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Pursuant to the San Francisco Fair Chance Ordinance, we will consider for employment qualified applicants with arrest and conviction records.

## EDUCATION & SKILLS

NAME OF SCHOOL	CITY & STATE	GRADE OR DEGREE COMPLETED	DID YOU GRADUATE?
Do you have any special licenses, certificates or special training? If so please list under "Special".		YES	NO
Are you computer literate? If so, list software knowledge under "Special."		YES	NO
Are you proficient with Point of Sales Systems? If so please list which ones under "Special."		YES	NO
Do you have any other experience, training, qualifications or special skills, which you feel make you especially suited for work at Acrobat Outsourcing? If so, please list under "Special."		YES	NO
Special: Windows, TABC, Food Handling			

## EMPLOYMENT HISTORY

List below all present and past employment starting with your most recent employer (last 10 years is sufficient). Account for unemployment periods of three months or more.

Are you currently employed? Yes  No  If so, may we contact your current employer? Yes  No

Name and Address of Employer Beck's Prime 1001 E Memorial Loop

Type of Business Restaurant Telephone No. (713) 863-8188 Supervisor's Name Lionel Collins

Your Position and Duties Grill cook, prep, fill in for absent workers, cut, grind, and pretty ~~face~~ burger patties, assist in catering parties

Dates of Employment: From 08/2013 To 02/2015 Weekly Pay: Starting 9.10.00 Ending 10.00

Reason for Leaving: Going to work for South East Memorial

Name and Address of Employer Labor Force

Type of Business Temp Telephone No. (832) 991-8812 Supervisor's Name ~~Ali~~ Alisa

Your Position and Duties Bus tables, set up drink station, restock, set up ~~face~~ outside tables, work with catering

Dates of Employment: From 02/15 To 02/16 Weekly Pay: Starting 10.00 Ending 11.50

Reason for Leaving: Seeking better employment

Name and Address of Employer Beck's Prime 1001 E Memorial Loop

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Your Hospitality Staffing Professionals

Telephone No. (713) 863-8188 Supervisor's Name Lionel Collins

Type of Business Restaurant

Your Position and Duties Grill cook and prep, fill in for any position, cut, grind, and  
patty meat, assist in Catering parties

Dates of Employment: From 08/2013 To 02/2015 Weekly Pay: Starting 8.25 Ending 8.25

Reason for Leaving: Seeking a better job

Name and Address of Employer Arrowmark/FMC Technologies

Type of Business Restaurant

Telephone No. ( )

Supervisor's Name Chef Paul

Your Position and Duties Cline Cook, Prep, dish washing, assist in Catering  
train new workers

Dates of Employment: From 01/2009 To 08/2012 Weekly Pay: Starting 8.50 Ending 9.75

Reason for Leaving: Unlawful termination

Have you ever been fired from any previous place of employment? If so, please explain: Some one lied on  
me. I was suspended. I reported it to HR and was relieved of my duties

## 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: Johnny Telephone No. (832) 884-0508

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

Occupation: Server Relationship: Friend Number of Years Acquainted: 2

Name: Jimmy Telephone No. (832) 869-3038

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

Occupation: Cook/Prep Relationship: Friend Number of Years Acquainted: 5

Name: Aaron Telephone No. (832) 887-8933

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

Occupation: Retired Relationship: Friend Number of Years Acquainted: 7



**Please Read Carefully, Initial Each Paragraph and Sign Below**

ARF 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.

ARF 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.

ARF 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.

ARF 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.

ARF 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.

I hereby acknowledge that I have read and understand the above statements.

Applicant's Signature Autis Ray Ford Jr

Date 08/10/2016

**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?

- 1 minute
- 20 seconds
- Time does not matter, water temperature does
- 5 minutes

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

- 45°F
- 50°F
- 40°F
- 20°F

D 3) Food handlers must always wash their hands

- Before starting work
- Switching between handling raw and ready-to-eat food
- After going to the restrooms
- All of the above

B 4) The most important reason for having food handlers wear hair restraints is to

- Prevent food from getting into food handlers' hair
- Prevent food handlers from contaminating their hands by touching their hair
- Keep the food handlers' hair in place
- None of the above

C 5) Which of these conditions requires immediate corrective action?

- Packaged food items are stored at least 6 inches above the floor
- Ice is being used to cool beef stew in a shallow pan
- Raw meats are stored on a shelf above ready-to-eat egg salad in the walk-in cooler
- 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?

- 0°F and 100°F
- 32°F and 220°F
- 41°F and 135°F
- 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?

- Clean the cutting board with a wet wiping cloth
- Turn the board over and use the other side
- Rinse the board with running water
- 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?

- In a microwave oven
- During the cooking process
- Under cool running water
- On a clean counter, at room temperature

C 9) Wiping cloths stored submerged in a bucket of sanitizing solution are for:

- Wiping spills only
- Washing hands if the hand sinks are too far away
- Sanitizing the blade of utensils such as knives
- Maintaining moisture on the wiping cloth

## Grill Cooks Test

E 10) Food-handling gloves must be changed frequently and also:

- After handling garbage
- After every break
- After picking things up off the floor
- Between handling raw and cooked foods
- All of the above

C 11) A Julienne is:

- to cut food into 1 inch X 1 inch cubes
- A cooking method using high heat
- To cut food into 1/8 X 1/8 slices
- A rough cutting method producing oblong shapes

B 12) A gallon is equal to \_\_\_\_\_ ounces

- 56
- 145
- 32
- 128

B 13) How many cups are in a quart?

- 2
- 4
- 6
- 8

D 14) A Chiffonade is:

- To slice an herb or leafy vegetable into thin ribbons
- To de bone a fish
- Another name for parchment paper
- To cook food in liquid, or at just below the boiling point

C 15) Potentially hazardous hot foods must be maintained at an internal temperature of \_\_\_\_\_ or higher to be safe

- 145° F
- 135° F
- 160° F
- 180° F

C 16) Which of the following explains the process of poaching?

- Poke poultry on the thickest part in order to make sure it's tender
- To cook food in an oven that has reached 350° F
- Cook gently in water that is hot but not boiling (160°-180°)
- Submerge protein in boiling liquid to speed cooking time

C 17) If a recipe calls for 16oz of mirepoix, how many ounces of onion, celery, and carrots do you need?

- 8 oz of celery, 4 oz of onion, 4 oz of carrot
- 4 oz of celery, 8 oz of carrot, 4 oz of onion
- 4 oz of celery, 8 oz of onion, 4 oz of carrot
- 2 oz of celery, 10 oz of carrot, 2 oz of onion

D 18) Which of the following best describes braising?

- To cook quickly in a pan on top of the stove until food is browned
- Process through which natural sugars in food become browned and flavorful while cooking
- Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
- To plunge food into boiling water briefly, then into cold water to stop the cooking process

**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) 155°F  
c) 165°F  
d) 175°F

D 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)

~~flour~~, flower, with butter or oil to ~~make~~ make gravy or ~~glaze~~  
Using

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

Bringing Butter in a pot to almost boiling temp, and the ~~skimming~~ skimming  
the top until all is boiled out of butter. It used for sauces.

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

1. Hollandaise
- 2.
- 3.
- 4.
- 5.

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

to oil down the grill. It's used to keep grill from rusting and

so the items cooked on a grill will not stick

Egg yolk and milk and Butter

# Interview Note Sheet

## Applicant Information

Name: <u>Anthony Ford</u>	Interviewer: <u>Caroline Pommereh</u>
Date: <u>8/10/10</u>	Rate of Pay:
Position (s) Applied for: <u>Cook</u>	Referred by: <u>Victor Hughes</u>

## Test Scores

Server	/35	%	Bartender	/35	%
Prep Cook	/20	%	Barista	/15	%
Grill Cook	/40	%	Cashier	/15	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:

Full-Time

Part-Time

## Relevant Experience & Summary of Strengths

Total of 7 years in Food Service/Hospitality

- working <sup>with</sup> Chef Steven
- like working with people
- lives on the North Side
- payroll services

P.O.S. Experience: Y / N details: 7 years

## Transportation

<input checked="" type="checkbox"/> Car	Public Transit	Carpool ( Rider / Driver )

## Regions Available to work:

SF City	SF North	SF Peninsula	East Bay	Outer East Bay
San Jose	South San Jose		SJ Peninsula	<u>Houston</u>

## Certifications (if any)

TiPS	Serv-Safe	LEAD	Other <u>TABC</u>	Will Submit

## Availability

<input checked="" type="checkbox"/> Open	AM only	PM only	Weekdays only	Weekends only

Details:

## Uniforms Owned:

Bistro	Black Bistro	Tuxedo	1/2 Tuxedo	Black Vest	Long Black Tie
Chef Coat	Chef Pants	Knives	Black Pants	Non-Slip Shoes	Bow Tie

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken: