

Texas

USA
TX

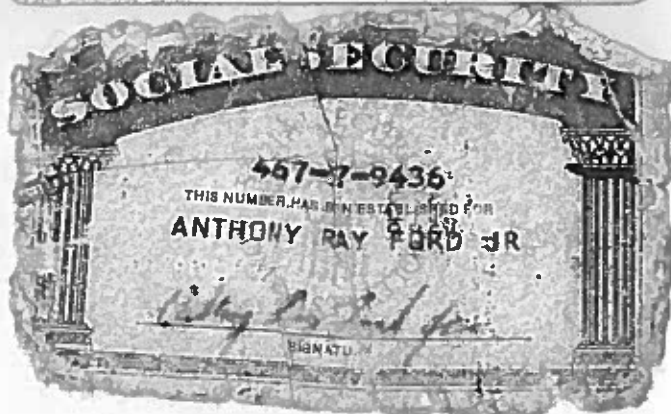
IDENTIFICATION CARD



4a ID 16286037
4a Iss 08/26/2014 4b Exp 04/27/2020
3 DOB 04/27/1982
1 FORD
2 ANTHONY RAY JR
2303 W TIDWELL #904
HOUSTON TX 77091-0000

Anthony Ray Jr.

1a Hgt 5-06 1b Sex M 1c Eyes BRO
s DD 12211490185256387868



467-57-9436

20

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

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

Working Experience:

Company Name: Recks Prime
Dates of Employment: Feb 2016
Job Responsibility:

- - Grill cook & prep
- - Fill in for any position
- - Cut, grind and patty burgers
- - Put up ~~inventory~~ labor force/HRC

Company Name: Put up ~~inventory~~ labor force/HRC
Dates of Employment: _____
Job Responsibility:

- -
- -
- -
- -

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

- - Handling ~~inventory~~ 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

Employment Application

818-501-9067

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 fordjranthony@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

For 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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Your Hospitality Staffing Professionals

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.)

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".		<input checked="" type="radio"/> YES	<input type="radio"/> NO
Are you computer literate? If so, list software knowledge under "Special."		<input checked="" type="radio"/> YES	<input type="radio"/> NO
Are you proficient with Point of Sales Systems? If, so please list which ones under "Special."		YES	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> NO
Special: <u>Windows, TABC, Food Handling</u>			

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 Becks 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 patty down burger patties, assist in catering parties

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

Reason for Leaving: Going to work for South East Memorial

Name and Address of Employer Labar Force

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

Your Position and Duties Bus tables, set up drink station, restock, set up 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

Type of Business Restaurant

Telephone No. (713) 863-8188

Supervisor's Name Lionel Collins

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 05/2013 To 02/2015

Weekly Pay: Starting 8.25 Ending 8.25

Reason for Leaving: Seeking a better job

Name and Address of Employer Area Mart / FMC Technologies

Type of Business Restaurant

Telephone No. ()

Supervisor's Name Chef Paul

Your Position and Duties Chef 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: Someone lied on me, I was suspended, I reported it to HR and was cleared of my duties

MILITARY SERVICE

Have you obtained any special skills or abilities as the result of service in the military? If so, describe:

Yes No ☒

JOB RELATED REFERENCES

List below three persons not related to you who have knowledge of your work performance within the last three years.

Name: Sohnny

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/Preper

Relationship: Friend

Number of Years Acquainted: 5

Name: Aaron

Telephone No. (832) 887-8932

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 Curtis 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?
- a) 1 minute
 - ☒ b) 20 seconds
 - c) Time does not matter, water temperature does
 - d) 5 minutes
- A 2) The recommended temperature for your refrigerator is...
- a) 45°F
 - b) 50°F
 - c) 40°F
 - d) 20°F
- D 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
- B 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
- C 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
- C 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
- D 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
- D 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
- C 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

- E 10) Food-handling gloves must be changed frequently and also:
- a) After handling garbage
 - b) After every break
 - c) After picking things up off the floor
 - d) Between handling raw and cooked foods
 - e) All of the above
- C 11) A Julienne is:
- a) to cut food into 1 inch X 1 inch cubes
 - b) A cooking method using high heat
 - c) To cut food into 1/8 X 1/8 slices
 - d) A rough cutting method producing oblong shapes
- B 12) A gallon is equal to _____ ounces
- a) 56
 - b) 145
 - c) 32
 - d) 128
- B 13) How many cups are in a quart?
- a) 2
 - b) 4
 - c) 6
 - d) 8
- D 14) A Chiffonade is:
- a) To slice an herb or leafy vegetable into thin ribbons
 - b) To de bone a fish
 - c) Another name for parchment paper
 - d) 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
- a) 145° F
 - b) 135° F
 - c) 160° F
 - d) 180° F
- C 16) Which of the following explains the process of poaching?
- a) Poke poultry on the thickest part in order to make sure it's tender
 - b) To cook food in an oven that has reached 350° F
 - c) Cook gently in water that is hot but not boiling (160°-180°)
 - d) 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?
- a) 8 oz of celery, 4 oz of onion, 4 oz of carrot
 - b) 4 oz of celery, 8 oz of carrot, 4 oz of onion
 - c) 4 oz of celery, 8 oz of onion, 4 oz of carrot
 - d) 2 oz of celery, 10 oz of carrot, 2 oz of onion
- B D 18) Which of the following best describes braising?
- 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 coved, in liquid at low heat
 - d) 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 coved, 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)

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

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 the top until all is boiled out of butter. It ~~used~~ 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

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

Egg yolk and milk and Butter

Interview Note Sheet

Applicant Information	
Name: <u>Anthony Ford</u>	Interviewer: <u>Crawley Pommerehne</u>
Date: <u>8/10/16</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:
<u>Full-Time</u>
<u>Part-Time</u>

Relevant Experience & Summary of Strengths
<p style="text-align: right;">Total of <u>7 years</u> in Food Service/Hospitality</p> <ul style="list-style-type: none"> - working ^{with} chef Steven - like working with people - lives on the North side - payroll services
P.O.S. Experience: Y / N details: <u>7 years</u>

Transportation
<input checked="" type="radio"/> Car <input type="radio"/> Public Transit <input type="radio"/> 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="radio"/> 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 Other: _____

Would you recommend this applicant for Acrobat Academy?	Convention Candidate?	Other Languages Spoken:
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