

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 Orlando Morris Date: Aug 15, 2016
 Home Telephone () Other Telephone (832) 989 6806
 Present Address 2500 1/24 Hollow
 Permanent Address, if different from present address:
 Email Address Orlando.morris120609@gmail.com

EMPLOYMENT DESIRED

Position applying for: Pub Salary desired: \$12

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

NA

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? AsAP

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 <u>AVAILABLE</u> <u>DAILY</u>	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
AM	<u>Any</u>						
PM	<u>Any</u>						

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 _____

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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?
Pearland High School	Pearland TX	12	Yes
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: Twic			

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 1252 Tupas Bar

Type of Business Food Telephone No. (713) 621-1252 Supervisor's Name Chris

Your Position and Duties Cook, Prep as well as pot wash

Dates of Employment: From 2009 To 2010 Weekly Pay: Starting \$10.00 Ending \$10.00

Reason for Leaving: Business shut down

Name and Address of Employer Ben Taub

Type of Business Food Telephone No. (713) 873-2000 Supervisor's Name Latoya

Your Position and Duties Cook, Stock and also pot wash

Dates of Employment: From 2010 To 2013 Weekly Pay: Starting \$12.00 Ending \$12.00

Reason for Leaving: Better Job offer

Name and Address of Employer Womens Hosp, Hospital of Texas

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Your Hospitality Staffing Professionals

Type of Business Food

Telephone No. (713) 790-1234

Supervisor's Name Della

Your Position and Duties Cook, Deli, Prep as well as cashier

Dates of Employment: From 2013 To 2016

Weekly Pay: Starting \$10.00 Ending \$10.75

Reason for Leaving: Point system

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?
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: Greg Davis

Telephone No. (832) 444-5831

Address Houston TX

Occupation: Electrician

Relationship: Friend

Number of Years Acquainted: 5 yrs

Name: Ken

Telephone No. (281) 686-1050

Address Houston TX

Occupation: Cook

Relationship: Old coworker

Number of Years Acquainted: 1 yr

Name: Kourtney

Telephone No. (832) 875-6727

Address Houston TX

Occupation: Cook

Relationship: old co-worker

Number of Years Acquainted: 1 yr

Please Read Carefully, Initial Each Paragraph and Sign Below

DR

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.

DR

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.

DR

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.

DR

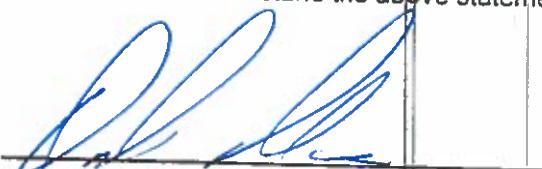
I understand that if selected for hire, it will be necessary for me to provide satisfactory evidence of my identity and legal authority to work in the United States, and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date.

DR

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



Date May 15, 2016

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

First and Last Name: Orlando Morris
Email: Orlando.morris120609@gmail.com
Phone number: 832 989-10806

Working Experience:

Company Name: 1252 Tapas Bar

Dates of Employment: 2009 - 2010

Job Responsibility:

- Cook
- Prep
- Stock
- pot washer

Company Name: Ben Taub

Dates of Employment: 2010 - 2013

Job Responsibility:

- Cook
- Pot washer
- Prep
- Stacker

Company Name: Women's Hospital

Dates of Employment: 2013 - 2016

Job Responsibility:

- Cook
- Prep
- Stock
- Deli

Skills

- Trust
- consistent
- Professional
-

Interview Note Sheet

Applicant Information

Name: <u>Orlando Morris</u>	Interviewer: <u>Camille Ponce</u>
Date: <u>8/15/16</u>	Rate of Pay:
Position (s) Applied for: <u>Cook</u>	Referred by:

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 yrs in Food Service/Hospitality

- Cook
- Open availability
- Will update Tabco & FHC

P.O.S. Experience: Y / N details: _____

Transportation

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 _____ Will Submit

Availability

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	<u>Black Pants</u>	<u>Non-Slip Shoes</u>	Bow Tie Other: _____

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken:

CERTIFICATION OF VITAL RECORD

City of Houston, Texas

Texas Department of Health—Bureau of Vital Statistics

STATE OF TEXAS

CERTIFICATE OF BIRTH

BIRTH NO.

CHILD	1. NAME (Type or print)	(a) First	(b) Middle	(c) Last	2. DATE OF BIRTH	3. SEX	
	ORLANDO	BRIAN	EVAN	MORRIS	S. I.	OCTOBER 26, 1990	MALE
FATHER	4a. PLACE OF BIRTH—COUNTY	4b. CITY OR TOWN (If outside city limits, give precinct)			4c. PLACE OF BIRTH: <input type="checkbox"/> Clinic/Doctor's Office <input type="checkbox"/> Licensed Billing Center <input type="checkbox"/> Hospital <input type="checkbox"/> Residence <input type="checkbox"/> Other (Specify)		
	HARRIS	HOUSTON					
MOTHER	4d. NAME OF HOSPITAL (If not in hospital, give street address)	4e. INSIDE CITY LIMITS?	5a. IS BIRTH SINGLE, TWIN, TRIPLET, ETC. (Specify)	5b. IF NOT SINGLE BIRTH—BORN 1st, 2nd, 3rd, etc. (Specify)			
	ORLANDO	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	SINGLE				
	6. NAME	(a) First	(b) Middle	(c) Last (maiden)	7. DATE OF BIRTH	8. BIRTHPLACE (State or foreign country)	
	ORLANDO	BRIAN	D'ANNE	COOKS	8/30/72	LOUISIANA	
	9. RACE (American Indian, Black, White, etc.)	10a. IS FATHER OF HIS /NIC ORIGIN?			10b. IF YES, SPECIFY (Mexican, Cuban, Puerto Rican, etc.)		
	BLACK	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO					
	11. NAME (a) First	(b) Middle	(c) Last (maiden)	12. DATE OF BIRTH	13. BIRTHPLACE (State or foreign country)		
	LAWANIA	D'ANNE	COOKS	7/3/72	TEXAS		
	14. RACE (American Indian, Black, White, etc.)	15a. IS MOTHER OF HIS /NIC ORIGIN?			15b. IF YES, SPECIFY (Mexican, Cuban, Puerto Rican, etc.)		
	BLACK	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO					
	16a. RESIDENCE—STATE	16b. COUNTY	16c. CITY OR TOWN (If outside city limits, show rural)	16d. STREET ADDRESS			
	TEXAS	HARRIS	HOUSTON	5119 KILKENNY			
	16e. INSIDE CITY LIMITS?	17. MOTHER'S MAILING ADDRESS (If same as residence, enter Zip Code only)					
	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	77048					
	18a. I hereby certify that this child was born alive on the date stated above		18b. ATTENDANT'S SIGNATURE AND DATE SIGNED	18c. ATTENDANT'S ADDRESS			
	at 5:47A.M.		F. STONE 10/26/72	5511 AUSTIN SUITE 101			
	18d. ATTENDANT'S NAME (Type or Print)		18e. ATTENDANT AT BIRTH		S.M.O.	O.D.O.	<input type="checkbox"/> C.N.M.
	DR. F. STONE		<input type="checkbox"/> Lay Midwife <input type="checkbox"/> Other (Specify)				
	18e. REGISTRAR'S FILE NO.	19b. DATE REC'D BY LOCAL REGISTRAR		19c. SIGNATURE OF LOCAL REGISTRAR			
	43985	NOV. 14, 1990		R. W. Hanks			

CERTIFIED COPY OF VITAL RECORDS

2375405

STATE OF TEXAS

COUNTY OF HARRIS

ss

DATE ISSUED

17 NOV 1995

R. W. Hanks

R. W. Hanks, Registrar
BUREAU OF VITAL STATISTICS

This is a true and exact reproduction of the document officially registered and placed on file in the BUREAU OF VITAL STATISTICS, HOUSTON HEALTH AND HUMAN SERVICES DEPARTMENT.

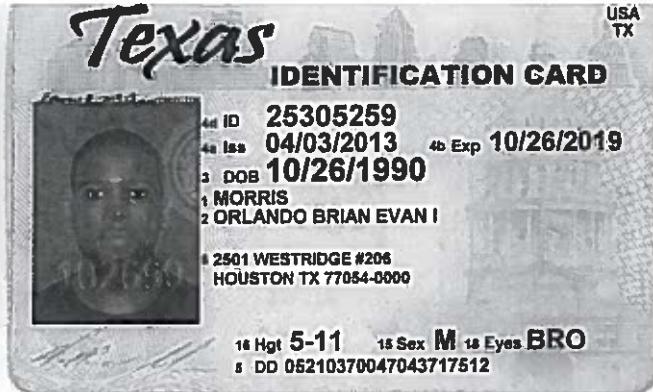
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645202069

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

C 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

D 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

B 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

A 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

D 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

D

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

A

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

A

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

A

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

C

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 covered, 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

D 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

A 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 and water used to tighten foods or gumbo

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

Is milk fat rendered from butter to separate the milk and water

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

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

N/A

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

To season is to grease it so that your food won't stick

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

Egg yolk, ^{liquid} butter salt and ^{white} pepper and cayenne