

## 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 Lazy Hollow  
 Permanent Address, if different from present address: \_\_\_\_\_  
 Email Address Orlandomorris120609@gmail.com

### EMPLOYMENT DESIRED

Position applying for: Cook Salary desired: \$12  
 Are you currently registered with any staffing and/or employment agencies? If so, please list  
N/A  
 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 AVAILABLE DAILY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
AM	<u>Any</u>	<u>Any</u>	<u>Any</u>	<u>Any</u>	<u>Any</u>	<u>Any</u>	<u>Any</u>
PM	<u>Any</u>	<u>Any</u>	<u>Any</u>	<u>Any</u>	<u>Any</u>	<u>Any</u>	<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: <u>twic</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 152 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 2007 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 Lutyan  
Your Position and Duties Better offer 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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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 2003 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? 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: 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: Karthi Telephone No. (832) 875-6227

Address Houston TX

Occupation: Cook Relationship: old co-worker Number of Years Acquainted: 1 yr

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

OR

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.

OR

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.

OR

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.

OR

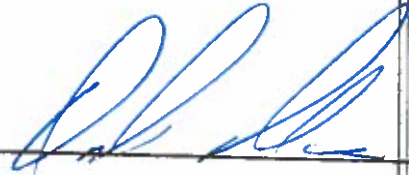
I understand that if selected for hire, it will be necessary for me to provide satisfactory evidence of my identity and legal authority to work in the United States, and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date.

OR

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**

Aug 15, 2016

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665 Third St., Suite 415 • San Francisco, CA 94107

First and Last Name: Orlando Morris  
Email: Orlando.morris120609@gmail.com  
Phone number: 832 989-1806

## 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
- - stocker

Company Name: Womens Hospital  
Dates of Employment: 2013 - 2016  
Job Responsibility:

- - Cook
- - Prep
- - stock
- - Deli

## Skills

- - Fast
- - consistent
- - Professional
-

# Interview Note Sheet

Applicant Information	
Name: <u>Orlando Morris</u>	Interviewer: <u>Camille Pomere</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:
<u>Full-Time</u>
<u>Part-Time</u>

Relevant Experience & Summary of Strengths
<p style="text-align: right;">Total of <u>7 yrs</u> in Food Service/Hospitality</p> <ul style="list-style-type: none"> <li>- <u>Cook</u></li> <li>- <u>open availability</u></li> <li>- <u>will update TABC &amp; FHC</u></li> </ul>
P.O.S. Experience: Y / N details: _____

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 _____      Will Submit

Availability:
<input checked="" type="radio"/> Open <input type="radio"/> AM only <input type="radio"/> PM only <input type="radio"/> Weekdays only <input type="radio"/> Weekends only

Details: \_\_\_\_\_

Uniforms Owned:
Bistro      Black Bistro      Tuxedo <u>1/2 Tuxedo</u> 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:
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CERTIFICATION OF VITAL RECORD

City of Houston, Texas

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			OCTOBER 26, 1990		MALE
	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 Birthing Center <input checked="" 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? <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO		5a. THIS BIRTH SINGLE, TWIN, TRIPLET, ETC. (Specify)
	HARRIS HOSPITAL					SINGLE
	5b. IF NOT SINGLE BIRTH—BORN 1st, 2nd, 3rd, etc. (Specify)					
	6. NAME (a) First (b) Middle (c) Last			7. DATE OF BIRTH		8. BIRTHPLACE (State or foreign country)
	ORLANDO BRIAN MORRIS			8/30/72		LOUISIANA
	9. RACE (American Indian, Black, White, etc.)			10a. IS FATHER OF HIS RACIC ORIGIN? <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO		
	BLACK			10b. IF YES, SPECIFY (Mexican, Cuban, Puerto Rican, etc.)		
	11. NAME (a) First (b) Middle (c) Last (maiden)			12. DATE OF BIRTH		13. BIRTHPLACE (State or foreign country)
	LAWANIA D'IANNE COOKS			7/3/72		TEXAS
	14. RACE (American Indian, Black, White, etc.)			15a. IS MOTHER OF HIS RACIC ORIGIN? <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO		
BLACK			15b. IF YES, SPECIFY (Mexican, Cuban, Puerto Rican, etc.)			
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? <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO		17. MOTHER'S MAILING ADDRESS (If same as residence, enter Zip Code only)				
		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 10/26/90		5511 AUSTIN SUITE 101	
18d. ATTENDANT'S NAME (Type or Print)			18e. ATTENDANT AT BIRTH <input checked="" type="checkbox"/> M.D. <input type="checkbox"/> D.O. <input type="checkbox"/> C.N.M. <input type="checkbox"/> Lay Midwife <input type="checkbox"/> Other (Specify)			
DR. F. STONE						
19a. REGISTRAR'S FILE NO.			19b. DATE REC'D BY LOCAL REGISTRAR		19c. SIGNATURE OF LOCAL REGISTRAR	
43985			NOV. 14, 1990		R.W. Hanks	

Department of Health—Bureau of Vital Statistics

CERTIFIED COPY OF VITAL RECORDS

2375405

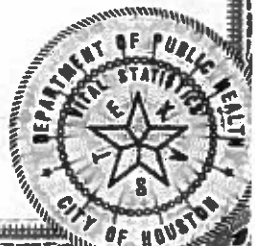
STATE OF TEXAS  
COUNTY OF HARRIS

DATE ISSUED 17 NOV 1995

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.

R. W. Hanks, Registrar  
BUREAU OF VITAL STATISTICS

This copy not valid unless prepared on engraved border displaying seal and signature of Registrar.  
LAMINATION MAY VOID CERTIFICATE.



Texas

USA  
TX

IDENTIFICATION CARD



4a ID 25305259  
4a Iss 04/03/2013 4b Exp 10/26/2019  
3 DOB 10/26/1990  
1 MORRIS  
2 ORLANDO BRIAN EVAN I  
2501 WESTRIDGE #206  
HOUSTON TX 77054-0000

1s Hgt 5-11 1s Sex M 1s Eyes BRO  
s DD 06210370047043717512

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 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

A 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 thicken 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, <sup>liquid</sup> butter salt and <sup>white</sup> pepper and cayenne