

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 Jon Sexton Date: 08-17-16
 Home Telephone (713) 591 9748 Other Telephone ()
 Present Address 19939 Gating ct Katy 77449
 Permanent Address, if different from present address:
 Email Address Jon.J.Sexton@yahoo.com

EMPLOYMENT DESIRED

Position applying for: Server, Bartender, Cook Salary desired: 11.50

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 _____ 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? 8/19

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
	Off						
AM	Off	6-12	6-12	6-12	6-12	6-12	6-12
PM	Off	12-12	12-12	12-12	12-12	12-12	12-12

Do you have any vacations or extended leaves planned in the next 12 months? If so, please list dates:

first of Ben fair Oct Lost of Ben fair Thanksgiving

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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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?
AF Houston	Houston TX	AS Culinary	YES
AI Houston	Houston TX	BS Management	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: Culinary Background, POS, Motorcoach Background			

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 Saint Arnold Brewery

Type of Business Brewery Telephone No. (713) 686 9494 Supervisor's Name Byron Savelice
Your Position and Duties Grill prep, clean, Rotation, Serve

Dates of Employment: From 08/15 To 04/16 Weekly Pay: Starting 11.50 Ending 11.50

Reason for Leaving: Family Emergency

Name and Address of Employer Spring Book

Type of Business Restaurant/Bistro Telephone No. (1818) 681 5303 Supervisor's Name Seth Greenberg
Your Position and Duties Open Door, Answer, prep, Grill, Clean, Order, wash dishes

Dates of Employment: From 07/14 To 08/15 Weekly Pay: Starting \$11.00 Ending 35 year Salary

Reason for Leaving: Benefits

Name and Address of Employer Pizza La Vida

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Telephone No. (713) 526 0000

Supervisor's Name Ed Bennett

Type of Business Pizza Delivery

Your Position and Duties open, prep, Bake, Clean, order

Dates of Employment: From 03/14 To 07/14

Weekly Pay: Starting 10.35

Ending 11.00

Reason for Leaving: No Challenge

Name and Address of Employer Crisp Pizza

Type of Business Restaurant

Telephone No. ()

Supervisor's Name Olsion

Your Position and Duties Server, Side work, cleaning

Dates of Employment: From 10/12 To 03/14

Weekly Pay: Starting 3.15 + ps

Ending 3.15 T. ps

Reason for Leaving: Pay

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: Kenton Marina

Telephone No. (713) 569 9150

Address 234 Westheimer Houston

Occupation: Ext Chef Shado Relationship: friend

Number of Years Acquainted: 12

Name: Torrey Shullock

Telephone No. (713) 885 5511

Address Footian View Houston

Occupation: tug operator

Relationship: friend

Number of Years Acquainted: 10

Name: John Taber

Telephone No. (281) 703 2969

Address

Occupation: Geologist

Relationship: friend

Number of Years Acquainted: 5

Please Read Carefully, Initial Each Paragraph and Sign Below

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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.

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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.

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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.

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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.

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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 08/17/16

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

First and Last Name: Jon Sexton
Email: Jon.Sexton@yahoo.com
Phone number: 713 591 9748

Working Experience:

Company Name: Saint Arnold Breweries
Dates of Employment: 08/12 - 04/16

Job Responsibility:

- - Prep
- - Doser
- - Grill
- - Clean

Company Name: Spring Bank Restaurant
Dates of Employment: 07/14 - 08/15

Job Responsibility:

- - Open
- - Prep
- - Grill
- - Clean

Company Name: P.27a La Viva
Dates of Employment: 03/14 - 07/14

Job Responsibility:

- - Open
- - Prep
- - Ordering
- - Baking
- - Cleaning

Skills

- - As Colliery
- - BS Hotel Restaurant Management
- - Bartend
- - Serving

Interview Note Sheet

Applicant Information

Name: <u>Jon Sexton</u>	Interviewer: <u>Carrie Remar</u>
Date: <u>8/17/16</u>	Rate of Pay:
Position(s) Applied for: <u>Server, bartender, cook</u>	Referred by: <u>Former employee</u>

Test Scores

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

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Total of 13 in Food Service/Hospitality

- Part time only prefer evening
in the process of getting by school district
- AS in culinary ~~and~~ arts
- BS in Hotel & Restaurant management

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	SE Houston

Certifications (if any)

TiPS	Serv-Safe	LEAD	Other <u>TABC / FHC</u>	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	Black Pants	Non-Slip Shoes	Bow Tie

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken:

Keep this stub with your personal records. The other side contains important information.

Please note: The date we issued this card is shown below the signature line.

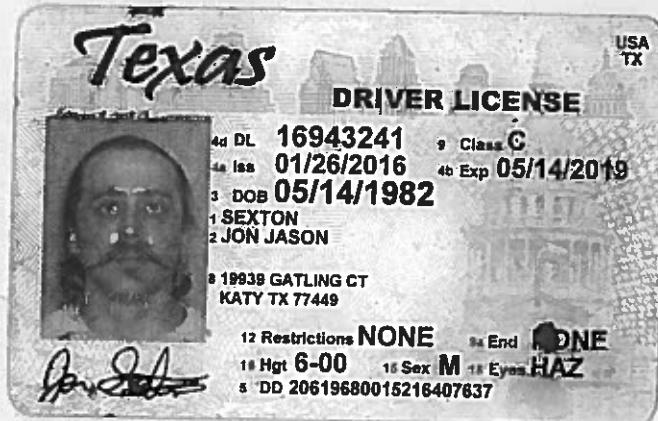
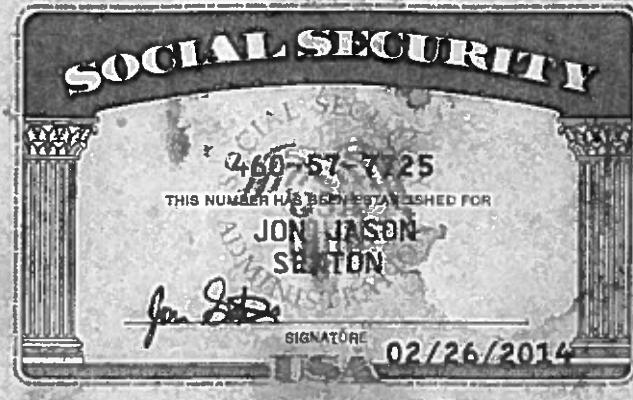
JON JASON SEXTON
2017 MAURY ST
HOUSTON TX 77026-6728

YOUR SOCIAL SECURITY CARD

ADULTS: Sign this card in ink immediately.

CHILDREN: Do not sign until age 18 or your first job, whichever is earlier.

Keep your card in a safe place to prevent loss or theft.
DO NOT CARRY THIS CARD WITH YOU.
Do not laminate.



Prep Cooks Test

Score A / 20

Multiple Choice (1 point each)

✓ D

1) A gallon is equal to ____ ounces

- a. 56
- b. 145
- c. 32
- d. 128

✓ C

2) Mesclun are what type of vegetable?

- a. Roots
- b. Beans
- c. Salad Greens
- d. Spices

✓ B

3) What does the term braise mean?

- a. Sear quickly on both sides
- b. Slowly cook in covered pan with little liquid
- c. Cook on high heat and quickly
- d. Slowly cook in simmering water

✓ B

4) At what internal temperature must chicken be cooked so that it is safe to eat?

- a. 155 degrees F
- b. 165 degrees F
- c. 175 degrees F
- d. 185 degrees F

✓ A

5) How do you blanche vegetables?

- a. Immerse for a short time in boiling water
- b. Cook lightly in butter over med heat
- c. Soak in cold water overnight
- d. Rub with salt before cooking

✓ C

6) Which of the following ingredients would you pack before measuring?

- a. Olive Oil
- b. Salt
- c. Brown Sugar
- d. White Sugar

✓ A

7) What is Al Dente?

- a. Firm but not hard
- b. Soft to the touch
- c. Very hard
- d. Very soft

✓ C

8) Food should be left out no more than

- a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

Prep Cooks Test

D 9) Which is the improper way to thaw frozen food?

- a. In the fridge
- b. In a sink with cold water
- C. On the counter
- d. In the microwave

A 10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

D 11) What is the temperature range of the danger zone?

- a. 25-135
- B. 40-140
- c. 50-160
- d. 30-130

D 12) Which of the following is listed from smallest to largest?

- a. Dice, chop, mince
- b. Mince, chop, dice
- c. Chop, dice, Mince
- d. Mince, dice, chop

C 13) Which direction should pan handles be turned while cooking on the stove?

- a. Over the fire at all times
- b. Turned towards you for better control
- c. Turned towards the right or left at all times
- d. Over the countertop at all times

C 14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

B 15) Which spoon is used to remove fat from soups and stews?

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

B 16) Which of the following means to cook in a small amount of fat?

- a. Season
- b. Sauté
- c. Broil
- d. Boil
- e. Fry

Prep Cooks Test

X
B

17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8" dice -
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes - to / / /

✓
A

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

✓ 19) Salt & Pepper are the basic seasoning ingredients for all savory recipes.

X 20) Mince: to cut into very small pieces when uniformity of size and shape is not important.

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