

Texas

USA  
TX

DRIVER LICENSE



4d DL 28798803 9 Class C  
4a Iss 07/11/2016 4b Exp 03/08/2022  
3 DOB 03/08/1990  
1 GRAY  
2 BLAKE LORENZO

8 5929 BISSONNET STREET  
HOUSTON TX 77081

12 Restrictions A 1a End NONE  
16 Hgt 5-10 15 Sex M 18 Eyes BRO  
5 DD 00210670170111107833

Blk br





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# BLAKE GRAY

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## PROFILE

Motivated food serving professional with 10+ years food and beverage experience in casual and fine dining. Experienced Line Cook with exceptional knowledge of a wide variety of kitchen equipment and cooking techniques in a fast-paced environment.

## EXPERIENCE

### PRESENT - 2013

#### HARRY'S

318 Tuam st. Houston tx,

Waiter/Food Runner/Busser/Foh - January 2014 to Present

#### TOUCHY'S TACO

2400 Times BLVD Houston Tx,

Line Cook/Prep Cook/FOH & BOH - April 2013 to October 2013

### 2013-2012

#### 1252 TAPAS BAR

1101 Uptown Park Blvd Houston, TX 77056

Line Cook/Prep Cook/BOH - August 2012 to April 2013

#### BEE'S CREEK GRILL

4225 Sienna Parkway Missouri City, TX 77459

Line Cook/Prep Cook/FOH & BOH - March 2012 to November 2012

## SKILLS

Managed food delivery for 200+ guests for special events. Supported all kitchen operations when chef was absent. Trained kitchen staff on proper use of equipment, food handling, and portion sizing. Supervised kitchen staff of 20 people and ensured proper event set-up, food preparation, kitchen clean-up and proper shut down. Proficient on cashier, runner, and expo stations.

**FOH Experience** - Good with people, understanding and well mannered customer service Professional Attitude. 3 years of experience.

## EDUCATION

BOOKER T. WASHINGTON - HIGH SCHOOL DIPLOMA

CULINARY INSTITUTE OF AMERICA - ATTENDED 1 YEAR

U.S ARMY - ACTIVE DUTY MARCH 2010 TO DECEMBER 2011

M.O.S - 92G (FOOD SERVICE SPECIALIST)



## REFERENCES

### Dena Hughes

2817 Southmore Blvd.  
Houston TX, 77004  
713-480-5869

### **Tom Russell**

6521 Grape St  
Houston TX, 77074  
713-270-1217

### **Leola Gray**

14603 Fonmeadow Dr.  
Houston TX, 77035  
713-529-1593

### **Kathy Bell**

6823 Cherry Dale  
Houston TX, 77087  
713-643-0684



# 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 Blake Gray Date: 9/15/16  
Home Telephone (832) 744 4321 Other Telephone (832) 744 4321  
Present Address 4635 N Braeswood Dr. Apt. 204 Houston TX, 77096  
Permanent Address, if different from present address: \_\_\_\_\_  
Email Address Susblake77@yahoo.com

### EMPLOYMENT DESIRED

Position applying for: waiter/housekeeping / Felt / Robt Salary desired: 2.50 + tips / 13 hr  
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 Orlando Morris 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? 9/15/16

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	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
PM		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

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  
Orlando Morris, has a friend of mine since we moved back to Houston in 2013.  
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 X 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?
Booker T. Washington	Atlanta GA,	HDP	Yes
Culinary Institute of America	Poughkeepsie NY,	AOS	No
Do you have any special licenses, certificates or special training? If so please list under "Special".		YES	<input checked="" type="radio"/> NO
Are you computer literate? If so, list software knowledge under "Special." <u>Mac / Windows</u>		<input checked="" type="radio"/> YES	NO
Are you proficient with Point of Sales Systems? If, so please list which ones under "Special."		<input checked="" type="radio"/> 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."		<input checked="" type="radio"/> YES	NO
Special: <u>U.S. Army Veteran 012G Cloud service specialist</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 The Forest Club 9950 Memorial Dr. Houston TX 77021

Type of Business Country club Telephone No. (713) 686 3728 Supervisor's Name Daryl

Your Position and Duties waiter

greeting customers, serving food and drinks, dealing with bill payments

Dates of Employment: From 5/2016 To 8/2016 Weekly Pay: Starting 12 Ending 12

Reason for Leaving: unreasonable work conditions

Name and Address of Employer ~~9950 Memorial Dr. Houston TX 77021~~

Harris Cafe 318 Dean Dr.  
Type of Business cafe Telephone No. (713) 515-0198 Supervisor's Name Gooni

Your Position and Duties waiter

greeting customers, serving food and drinks, dealing with bill payments

Dates of Employment: From 1/2014 To 5/2016 Weekly Pay: Starting 2.15 + tips Ending 2.15 + tips

Reason for Leaving: unreasonable work conditions. Prejudice owners.

Name and Address of Employer Torchy's tacos (Rice village)



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Type of Business Restaurant Telephone No. ( ) N/A Supervisor's Name N/A

Your Position and Duties line cook / food runner  
Desserts and prepping products / Expo dishes / Run beer

Dates of Employment: From 5/13 To 11/13 Weekly Pay: Starting 8.00 Ending 9.00

Reason for Leaving: N/A

Name and Address of Employer 1252 Tapes Bar Captains Park

Type of Business Bar Telephone No. ( ) Supervisor's Name

Your Position and Duties line cook

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: learned to work a mobile kitchen / learned to serve over 1500 + soldiers.

## JOB RELATED REFERENCES

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

Name: Dora Hughes Telephone No. (713) 480 5869

Address 6517 Grove St. Houston TX 77074

Occupation: Relationship: Mother Number of Years Acquainted: 26

Name: Kirby Gray Telephone No. (713) 515 3280

Address N/A

Occupation: Relationship: Father Number of Years Acquainted: 26

Name: Bobby Pringle Telephone No. (713) 259 5717

Address 4635 N Brasswood Dr. Apt. 204 Houston TX 77096

Occupation: line cook Relationship: Friend Number of Years Acquainted: 4



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

BG

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.

BG

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.

BG

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.

BG

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.

BG

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

9/15/16





Name \_\_\_\_\_

**Servers Test**

Score **24** / 35

**Multiple Choice**

1) Food is served on what side with what hand?

- ☒ a) On the left side with the left hand
- ☐ b) On the left side with the right hand
- ☐ c) On the right side with the left hand
- ☐ d) On the right side with the right hand

2) Drinks are served on what side with what hand?

- ☐ a) On the left side with the left hand
- ☐ b) On the left side with the right hand
- ☐ c) On the right side with the left hand
- ☒ d) On the right side with the right hand

3) Food and drinks are removed on what side with what hand?

- ☐ a) On the left side with the left hand
- ☐ b) On the left side with the right hand
- ☐ c) On the right side with the left hand
- ☒ d) On the right side with the right hand

4) What part of a glass should you handle at all times?

- ☒ a) The stem
- ☐ b) The widest part of the glass
- ☐ c) The top

5) When you are setting a dining room how should you set up your tablecloths?

- ☐ a) Neatly and evenly across the tables
- ☐ b) The creases should all be going in the same directions
- ☐ c) The chairs should be centered and gently touching the table cloth
- ☒ d) All of the above

6) If you bring the wrong entrée to a guest what should you do?

- ☐ a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
- ☐ b) Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
- ☐ c) Try to convince the guests to eat what you brought them
- ☒ d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

**Match the Correct Vocabulary**

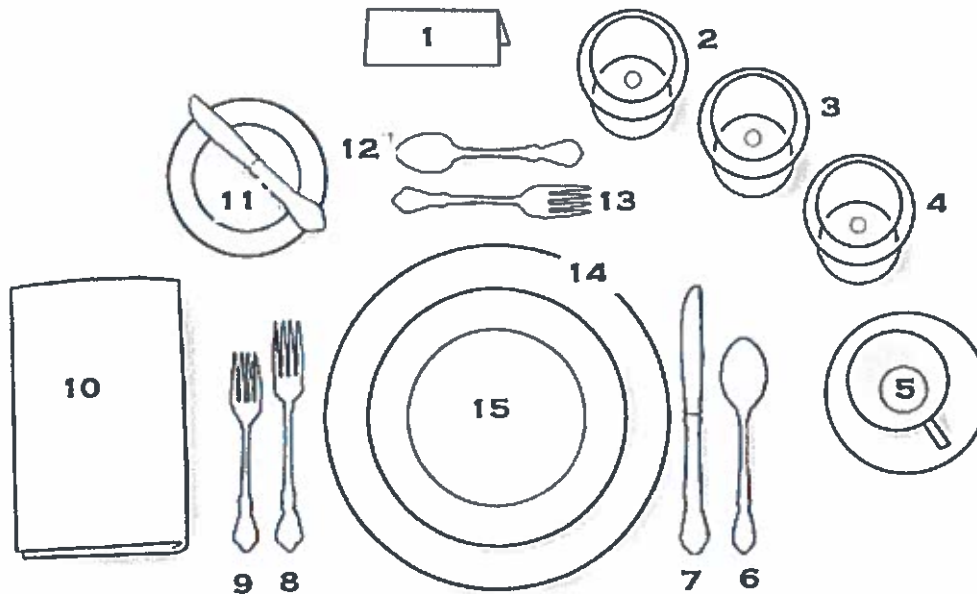
- ☒ E Scullery D
- ☒ G Queen Mary E
- ☒ D Chaffing Dish A
- ☒ A French Passing B
- ☒ B Russian Service G
- ☒ F Corkscrew F
- ☒ C Tray Jack C

- A. Metal buffet device used to keep food warm by heating it over warmed water
- B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)
- C. Used to hold a large tray on the dining floor
- D. Area for dirty dishware and glasses
- E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
- F. Used to open bottles of wine
- G. Style of dining in which the courses come out one at a time

Name \_\_\_\_\_

**Servers Test**

Score / 35



**Match the Number to the Correct Vocabulary**

- |             |                       |             |                              |
|-------------|-----------------------|-------------|------------------------------|
| <u>10</u> ✓ | Napkin                | <u>8</u> ✓  | Dinner Fork                  |
| <u>11</u> ✓ | Bread Plate and Knife | <u>5</u> ✓  | Tea or Coffee Cup and Saucer |
| <u>1</u> ✓  | Name Place Card       | <u>7</u> ✓  | Dinner Knife                 |
| <u>12</u> ✓ | Teaspoon              | <u>2</u> ✓  | Wine Glass (Red)             |
| <u>13</u> ✓ | Dessert Fork          | <u>9</u> ✓  | Salad Fork                   |
| <u>6</u> ✓  | Soup Spoon            | <u>14</u> ✓ | Service Plate                |
| <u>15</u> ✓ | Salad Plate           | <u>3</u> ✓  | Wine Glass (White)           |
| <u>4</u> ✓  | Water Glass           |             |                              |

**Fill in the Blank**

1. The utensils are placed 2 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? hours / drinks / appetizers
3. Synchronized service is when: More than one server placed and remove items
4. What is generally indicated on the name placard other than the name? Name / number of guest.
5. The Protein on a plate is typically served at what hour on the clock? 12:00
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Ash The requirements and allergy needs that need to met.



Multiple Choice (1 point each)

- X C 1) A gallon is equal to \_\_\_\_\_ ounces
- a. 56
  - b. 145
  - c. 32
  - d. 128
- A X 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
- C X 5) How do you blanch 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
- A X 8) Food should be left out no more than
- a. 2 hours
  - b. 3 hours
  - c. 4 hours
  - d. 5 hours



## Prep Cooks Test

- C ✓ 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
- C ✗ 10) Which of the following can you use to put out a grease fire?
- a. Baking Soda
  - b. Baking Powder
  - c. Flour
  - d. Water
- B ✓ 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
- C ✗ 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

A ✓ 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

C ✗ 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.

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



# Interview Note Sheet

Applicant Information	
Name: <u>Blake L. Gray</u>	Interviewer: <u>Celmy Diaz</u>
Date: <u>9/19/16</u>	Rate of Pay:
Position (s) Applied for: <u>server / prep cook</u>	Referred by: <u>Orlando Morris</u>

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

Seeking:
<input checked="" type="radio"/> Full-Time
<input type="radio"/> Part-Time

## Relevant Experience & Summary of Strengths

Forest Club - may 2015 august 2016 total of 10 in Food Service/Hospitality  
 banquet style service  
 waiter  
 food runner  
 set-up  
 Harry's Cafe - January 2014 - April 2016  
 waiter  
 server  
 brunches  
 customer service

Bee's creek grill <sup>March 2010</sup>  
 line, prep cook, grill cook

Touchy's Taco April 2013 - October 2013  
 - line cook  
 - prep cook  
 - dishwasher

1252 Tapas Bar  
 August 2012  
 April 2013  
 - line cook  
 - prep cook

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	<input checked="" type="radio"/> Serv-Safe	LEAD	Other <u>TABC, FHC</u>	Will Submit
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## 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
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Details: \_\_\_\_\_

## Uniforms Owned:

<input checked="" type="radio"/> Bistro	<input checked="" type="radio"/> Black Bistro	<input checked="" type="radio"/> Tuxedo	<input checked="" type="radio"/> 1/2 Tuxedo	<input checked="" type="radio"/> Black Vest	<input checked="" type="radio"/> Long Black Tie
<input checked="" type="radio"/> Chef Coat	<input checked="" type="radio"/> Chef Pants	<input checked="" type="radio"/> Knives	<input checked="" type="radio"/> Black Pants	<input checked="" type="radio"/> Non-Slip Shoes	<input checked="" type="radio"/> Bow Tie
Other: _____					

Would you recommend this applicant for Acrobat Academy?	Convention Candidate?	Other Languages Spoken: <u>a little bit of spanish</u>
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