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 **Nakic mitchell**   Date: **Dec 1, 2016**

Home Telephone (**281**) **223-9908**   Other Telephone (_____)

Present Address **1000 Fondern Rd Apt 527 Houston Tx 77096**

Permanent Address, if different from present address: **1000 Fondern Rd Apt 527 Housto**

Email Address **Nakia mitchNM at Gmail.com**

EMPLOYMENT DESIRED

Position applying for: **Cook**   Salary desired: **$15. HR**

Are you currently registered with any staffing and/or employment agencies? If so, please list
NO

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? _____

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	Anytime	Anytime	Anytime	Anytime	Anytime	Anytime	Anytime
PM	Anytime	Anytime	Anytime	Anytime	Anytime	Anytime	Anytime

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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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?
Night School	monroe La	Ged	Ged

Do you have any special licenses, certificates or special training? If so please list under "Special".			
Are you computer literate? If so, list software knowledge under "Special."		YES	(NO)
		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: Constr. cook + Barber			

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 Leanard Constr.

Type of Business Constr.   Telephone No. (318) 791-9245   Supervisor's Name Tony leanard

Your Position and Duties operator Constr Roofing Black Top Pavement Bridges + Etc.

Dates of Employment: From 2000 To 2016   Weekly Pay: Starting $20 00 Ending $20.00

Reason for Leaving: Moveing

Name and Address of Employer Sonic Drive in

Type of Business Resturant   Telephone No. (318) 267-9005   Supervisor's Name Eric Johnson

Your Position and Duties cook clean Car Hop + Etc

Dates of Employment: From _____ To _____   Weekly Pay: Starting _____ Ending _____

Reason for Leaving: _____

Name and Address of Employer _____

Type of Business _____

Your Hospitality Staffing Professionals

Your Position and Duties _____

Telephone No. (___) _____

Supervisor's Name _____

Dates of Employment: From _____ To _____

Weekly Pay: Starting _____ Ending _____

Reason for Leaving: _____

Name and Address of Employer _____

Type of Business _____

Telephone No. (___) _____

Your Position and Duties _____

Supervisor's Name _____

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: Tony leanard

Telephone No. (318) 791-9245

Address monroe La

Occupation: Constr.   Relationship: Boss   Number of Years Acquainted: 15 Yr.

Name: Eric Johnson

Telephone No. (318) 262-9005

Address monroe La

Occupation: Supervisor   Relationship: Boss   Number of Years Acquainted: 15 Yr.

Name: _____

Telephone No. (___) _____

Address _____

Occupation: _____   Relationship: _____   Number of Years Acquainted: _____

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Please Read Carefully, Initial Each Paragraph and Sign Below

_NM_ I hereby certify that I have not knowingly withheld any information that might adversely affect my chances f employment and that the answers given by me are true and correct to the best of my knowledge. I further certi that I, the undersigned applicant, have personally completed this application. I understand that any omission misstatement of material facts on this application or on any document used to secure employment shall be ground for rejection of this application or for immediate discharge if I am employed, regardless of the time elapsed befor discovery.

_NM_ I hereby authorize Acrobat Outsourcing to thoroughly investigate my references, work record, education and othe 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.

_NM_ 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.

_N.m._ 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.

_N.m._ 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 _Nakic Mitchell_   Date _Dec 1, 2016_

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

_b_ 2) The recommended temperature for your refrigerator is...
- a) 45ºF
- b) 50ºF
- c) 40ºF
- d) 20ºF

_a_ 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

_b_ 6) Bacteria grow best in the temperature "danger zone" which includes temperatures between?
- a) 0ºF and 100ºF
- b) 32ºF and 220ºF
- c) 41ºF and 135ºF
- d) 39ºF and 178ºF

_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

_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

_a_ 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

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

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

12) A gallon is equal to _____ ounces
- a) 56
- b) 145
- c) 32
- d) 128

13) How many cups are in a quart?
- a) 2
- b) 4
- c) 6
- d) 8

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

15) Potentially hazardous hot foods must be maintained at an internal temperature of _____ or higher to be safe
- a) 145º F
- b) 135º F
- c) 160º F
- d) 180º F

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 350º F
- c) Cook gently in water that is hot but not boiling (160º-180º)
- d) Submerge protein in boiling liquid to speed cooking time

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

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

L 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

a 20) What temperature should chicken be cooked to?
   a) 145ºF
   b) 155ºF
   c) 165ºF
   d) 175ºF

a 21) What temperature should ALL ground meat be cooked to?
   a) 145ºF
   b) 155ºF
   c) 165ºF
   d) 175ºF

a 22) What temperature should fish be cooked to?
   a) 145ºF
   b) 155ºF
   c) 165ºF
   d) 175ºF

23) What is a roux and what is it used for? (2 points) Cooking seafood + Etc.

24) What is the process of making clarified butter, and why is clarified butter used? (3 points) To cook
different ~~food~~ kinds of food

25) What are the 5 mother sauces? (5 points)
   1. Ranch
   2. Brown
   3. cranberry
   4. Hebanard Sauce
   5. Hot sauce

26) What does it mean to season a grill and why is this process important? (3 points) For The Taste
+ Etc.

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

Interview Note Sheet

Applicant Information

Name: Nakir Mitchell	**Interviewer:** Camille Dawson	
Date: 12/6/16	**Rate of Pay:**	
Position (s) Applied for: Grill Cook / Dishwasher	**Referred by:**	

Test Scores

Server	/35	%	Bartender		/35	%		**Seeking:**
Prep Cook	/20	%	Barista		/15	%		~~Full-Time~~
Grill Cook	/40	%	Cashier		/15	%		
Dishwasher	/10	%	Housekeeping		/16	%		(Part-Time)

Relevant Experience & Summary of Strengths

Total of ___16___ in Food Service/Hospitality

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   SW

Certifications (if any)

TiPS   (Serv-Safe)   LEAD   Other   Will Submit

Availability

(Open)   AM only   PM only   Weekdays only   Weekends only

etails:

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:_____

ould you recommend this applicant for Acrobat ademy?

Convention Candidate?

Other Languages Spoken:

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First and Last Name: Nakic Mitchell
Email: NakiaMitchNmat Gmail.Com
Phone number: 281-773-9908

Working Experience:

Company Name: Leanard Constr.
Dates of Employment: 2000 - 2016
Job Responsibility: Roofing BlackTop Bridges driveways & Etc.

- -
- -
- -
-

Company Name: Sonic Drive In
Dates of Employment: 2000 - 2016
Job Responsibility:

- . Cook
- - CarHop
- - cleaning

Company Name: _____
Dates of Employment: _____
Job Responsibility:

- -
- -
- -
- -

Skills

- - cooking
- - constr.
- - Barber