

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 Blaney Margo Date 2/1/17
Home Telephone (832) 3399682 Other Telephone (832) 8982721
Present Address 13910 Brownwood St. 1
Permanent Address, if different from present address: Stillmadedgea@yahoo.com
Email Address _____

EMPLOYMENT DESIRED

Position applying for: cook
Are you currently registered with any staffing and/or employment agencies? If so, please list _____
Salary desired: _____

Are you applying for: Full-time work? Yes no 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 _____
☒ Other Web Posting ☐ Newspaper ☐ Job Fair ☐ Agency ☐ Company Website ☐ Other Source ☐
Could you work overtime, if necessary? Yes _____ No _____ If hired, on what date could you start working? Friday

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>/</u>	<u>/</u>	<u>/</u>	<u>/</u>	<u>/</u>	<u>/</u>	<u>/</u>
PM	<u>/</u>	<u>/</u>	<u>/</u>	<u>/</u>	<u>/</u>	<u>/</u>	<u>/</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 _____

Acrobat

outsourcing
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	Mike Howell H.S.	CITY & STATE	Queens New York	GRADE OR DEGREE	COMPLETED	DID YOU GRADUATE?	yes
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."							
Are you proficient with Point of Sales Systems? If, so please list which ones under "Special."							
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."							
Special:							

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

Type of Business

Your Position and Duties

Telephone No. (822) 800 1896

Supervisor's Name

Service Manager
Moria Zavallio

Reason for Leaving:

Seasonal

Name and Address of Employer

Type of Business

Your Position and Duties

Telephone No. (713) 837 7109

Supervisor's Name

Rest
expc
18 mg
Hot, Pk, Party
Cynthia
Cynthia Pave

Dates of Employment: From

2010 To 2014

Weekly Pay: Starting

10.75

Ending

12.00

Reason for Leaving:

Moved

Name and Address of Employer

Maxim Gail

add 500 EL

Type of Business Hostess
Your Position and Duties Queue, 1 server

Supervisor's Name Allan Fuente

Dates of Employment: From 1007 To 2010
Weekly Pay: Starting 10 Ending 11
Reason for Leaving: Moved to Houston

Name and Address of Employer
Type of Business
Your Position and Duties
Telephone No. ()
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

JOB RELATED REFERENCES

List below three persons not related to you who have knowledge of your work performance within the last three years.
Name: Carl Perez Address: Houston TX
Occupation: Host-Manager Relationship: boss
Number of Years Acquainted: 10
Telephone No. (832) 898 2727

Name: Maria Zamillas Address: Houston TX
Occupation: Business owner Relationship: boss
Number of Years Acquainted: 15
Telephone No. ()

Name: Address: Occupation: Relationship: Number of Years Acquainted: Telephone No. ()

Please Read Carefully, Initial Each Paragraph and Sign Below

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.

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.

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.

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.

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

3/1/12

Interview Note Sheet

Applicant Information	
Name: <u>Johnny Briones</u>	Position (s) Applied for: <u>Cook</u>
Date: <u>3/11/2017</u>	Referred by: <u>Craig's List</u>
Interviewer: <u>Gritta</u>	Rate of Pay: <u>18.50</u>

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

Relevant Experience & Summary of Strengths	
<u>- experienced cook</u> <u>- 30 years experience</u>	
P.O.S. Experience: Y / N details: _____	
Transportation	
<u>Car</u>	Public Transit
Regions Available to work:	
SF City	SF Peninsula
San Jose	South San Jose
Certifications (if any)	
TIPS	Serv-Safe
Availability	
Open	AM only
Details:	
Uniforms Owned:	
Bistro	Black Bistro
Chef Coat	Knives
Would you recommend this applicant for Acrobat Academy?	

TIPS		Serv-Safe		LEAD		Other		Will Submit	
Availability									
Details:									
Uniforms Owned:									
Bistro	Black Bistro	Tuxedo	1/2 Tuxedo	Black Vest	Long Black Tie	Other:			
Chef Coat	Knives	Black Pants	Non-Slip Shoes	Bow Tie	Other Languages Spoken:				
Convention Candidate?									
Academy?									

Total of 30 in Food Service/Hospitality

First and Last Name: Dolores Mendez
Email: Stillmofic@acrobat.com
Phone number: 852 3399 882

Working Experience:

Company Name: Alloprax
Dates of Employment: 2010
Job Responsibility:

- my
- exp
- group

Company Name: Blue Canyon
Dates of Employment: 2002
Job Responsibility:

- fast
- exp
- open
- my

Company Name: Digital Staffing
Dates of Employment: 2001
Job Responsibility:

- installation
- customer service

Skills

-
-
-
-

Prep Cooks Test

Multiple Choice (1 point each)

Score / 20

- 1) A gallon is equal to _____ ounces
a. 56
b. 145
c. 32
d. 128
- 2) Mesclun are what type of vegetable?
a. Roots
b. Beans
c. Salad Greens
d. Spices
- 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
- 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
- 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
- 6) Which of the following ingredients would you pack before measuring?
a. Olive Oil
b. Salt
c. Brown Sugar
d. White Sugar
- 7) What is Al Dente?
a. Firm but not hard
b. Soft to the touch
c. Very hard
d. Very soft
- 8) Food should be left out no more than _____
a. 2 hours
b. 3 hours
c. 4 hours
d. 5 hours

Prep Cooks Test

- 9) Which is the improper way to thaw frozen food?
- In the fridge
 - In a sink with cold water
 - On the counter
 - In the microwave
- 10) Which of the following can you use to put out a grease fire?
- Baking Soda
 - Baking Powder
 - Flour
 - Water
- 11) What is the temperature range of the danger zone?
- 25-135
 - 40-140
 - 50-160
 - 30-130
- 12) Which of the following is listed from smallest to largest?
- Dice, chop, mince
 - Mince, chop, dice
 - Mince, dice, mince
 - Chop, dice, mince
 - Mince, dice, chop
- 13) Which direction should pan handles be turned while cooking on the stove?
- Over the fire at all times
 - Turned towards you for better control
 - Turned towards the right or left at all times
 - Over the countertop at all times
- 14) When you poach something, you cook it with what?
- Noodles
 - Vegetables
 - Liquid
 - Oil
- 15) Which spoon is used to remove fat from soups and stews?
- Basting Spoon
 - Ladle
 - Slotted Spoon
 - Portion Spoon
- 16) Which of the following means to cook in a small amount of fat?
- Season
 - Sauté
 - Broil
 - Boil
 - Fry

Prep Cooks Test

- 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
- 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 chop to cut into very small pieces when uniformity of size and shape is not important.