

KEJO L PARRIS

17206 TRACE GLEN LN
HOUSTON, TX 77083
(832) 542-9946
parrisjojo74@gmail.com

Career Objectives

Seeking a position as a warehouse team member cook janitor

Summary of Qualifications

Warehouse Worker accomplished in organizing shipments and loading trucks for fast and efficient customer delivery. PrGrocery Store Associate with a passion for culinary arts. Experience ranging from basic food prep to designing custom party platter

Work History**FBISD, Texas****Cafe Spec****Oct 14, 2013**

food prep cook stocker cashier

Golden Corral, Texas**fry cook food prep****Jun 04, 2013 - Oct 03, 2014**

food prep fry cook

HEB Distribution Center, HOUSTON, Texas**Loader Order Selector****Jun 05, 2012 - Sep 09, 2013**

Load and unload trailers breakdown pallets order select for multi stores

Humble ISD, Humble, Texas**Custodian****Feb 09, 2010 - Jun 05, 2012**

Hand dusted and wiped clean office furniture, fixtures and window sills. Removed finger marks and smudges from vertical surfaces, including doors, frames and glass partitions. Swept and damp-mopped private stairways and hallways. Cleaned the exterior surfaces of lighting fixtures, including glass and plastic enclosures. Spot cleaned carpets using industrial carpet cleaner. Stripped floors using electrical cleaning equipment. Emptied and cleaned all waste receptacles. Operated incinerators and trash compactors to dispose of garbage. Stocked toilet tissue and paper towels, as well as other restroom supplies. Kept utility sink rooms in clean, neat and orderly condition. Maintained hotel locker rooms, lounges and back of house areas. Cleaned and dusted cobwebs on light fixtures, baseboards and window sills. Swept and vacuumed floors, hallways and stairwells.

Wal-Mart Dc7010, NEW CANEY, Texas**Unloader****Oct 12, 2004 - Jun 08, 2010**

Used propane electric forklift and double electric pallet jack to load and unload trailers at distribution center. Prepared pallets by following prescribed stacking arrangement and properly tagging pallets. Packed containers and re-pack damaged containers

Marr/Maxx Distribution center, HOUSTON, Texas**Loader****Jan 04, 2000 - Jan 13, 2004**

Load trailers with stand up electric forklift and double electric pallet jack

ALBERTSON INC,**SERVICE DELI****Jun 08, 1999 - May 08, 2000**

Expertly estimated staffing needs and adjusted hourly schedules in accordance with demand patterns, budget and local labor laws. Implemented and supported company initiatives and programs

Education

Hastings High School, Houston, Texas

High School Diploma/GED

Occupational License or Certification

Food Handling Safty Certification

Expires: Aug 16, 2019

ANSI, Texas

Computer Skills

- EMail Software (Outlook, Thunderbird, etc)
- Internet Browser (Internet Explorer, Firefox, etc)
- Peripheral Devices (Scanners, Printers, etc)
- Personal Computers

Language Skills

English - Excellent (Read Write Speak)

Driver's License

Class C - Standard Driver's License

References

Tamika Tapscott

Co Worker

Auchan

(832) 970-9315

Employment Application

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 Kejo Parris Date: 6/15/2017
Home Telephone (832) 542 9946 Other Telephone ()
Present Address 17206 Trace Glen Ln
Permanent Address, if different from present address:
Email Address KejoParris@gmail.com

EMPLOYMENT DESIRED

Position applying for: Cook Food Prep Server House Keeping Salary desired: 10.00
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? 6/19/17

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	open	open	open	open	open	open	open
PM	open	open	open	open	open	open	open

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.) _____

EDUCATION & SKILLS

NAME OF SCHOOL	CITY & STATE	GRADE OR DEGREE COMPLETED	DID YOU GRADUATE?
Hasting High	Houston TX		no
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:			

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 FBISD
 Type of Business _____ Telephone No. 281 1411000 Supervisor's Name Ampro
 Your Position and Duties Server Cook Food Prep Cashier

Dates of Employment: From 10/14/13 Weekly Pay: Starting 10.00 Ending 13.25
 Reason for Leaving: Still working

Name and Address of Employer Golden Corral
 Type of Business Restaurant Telephone No. () _____ Supervisor's Name Bill
 Your Position and Duties Fry Grill Cook Food Prep

Dates of Employment: From 6/4/13 To 10/3/14 Weekly Pay: Starting 10.00 Ending 10.00
 Reason for Leaving: Moved

Name and Address of Employer Luby's
 Type of Business _____ Telephone No. () _____ Supervisor's Name Gennie

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Your Hospitality Staffing Professionals

Your Position and Duties

Cook Food Prep

Dates of Employment: From _____ To _____

Weekly Pay: Starting 10.00 Ending 10.00

Reason for Leaving:

Company Closed

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:

Ampro

Telephone No.

(832) 245 5513

Address

Occupation:

Kitchen Manager

Relationship:

Co Worker

Number of Years Acquainted:

4 yrs

Name:

Tamika Tapscott

Telephone No.

(832) 970 9015

Address

Occupation:

Co Worker

Relationship:

Number of Years Acquainted:

10 yrs

Name:

Dustin R. Heatley

Telephone No.

(546) 219 1380

Address

Occupation:

Co Worker

Relationship:

Number of Years Acquainted:

15 yrs

Please Read Carefully, Initial Each Paragraph and Sign Below

KP

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.

KP

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.

KP

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.

KP

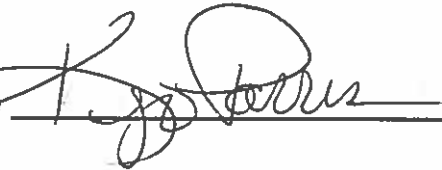
I understand that if selected for hire, it will be necessary for me to provide satisfactory evidence of my identity and legal authority to work in the United States, and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date.

KP

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

6/15/17

Grill Cooks Test

Score 34 40

Multiple Choice Test (1 point each)

- a 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
- 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
- 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
- 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
- d 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
- e 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

C 12) A gallon is equal to _____ ounces

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

4 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

d 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

C 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 covered, 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

- b 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

- d 20) What temperature should chicken be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

- d 21) What temperature should ALL ground meat be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

- c 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 oil used for thickening gravys
Skews Gumbo ect

- 24) What is the process of making clarified butter, and why is clarified butter used? (3 points)

✓ melt butter until all water is gone
use for Blackened fish Satared veg

- 25) What are the 5 mother sauces? (5 points)

- 1. brown
- 2. Roux
- 3. Tomato
- 4. Hollandaise
- 5. Blond

- 26) What does it mean to season a grill and why is this process important? (3 points)

✓ High heat to make the grill non stick

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

Eggs Yolk

2:30 pm

Interview Note Sheet

Applicant Information

Name: <u>Vero Parris</u>	Interviewer: <u>Camille</u>
Date: <u>6/15/17</u>	Rate of Pay:
Position (s) Applied for: <u>Dishwashing, Housekeeping, Prep cook</u>	Referred by: <u>Work source</u>

Test Scores

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

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Total of 8 in Food Service/Hospitality

work for Fort Bend ISD

General laborer

Animal ASAP

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

Fort Bend

Certifications (If any)

TIPS

Serv-Safe

LEAD

Other _____

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

Other: _____

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken: