

Acrobat

outsourcing

Hotels Hospitality Staffing Professionals
665 Third St., Suite 415 • San Francisco, CA 94107

First and Last Name: Author Carr

Email: authorcarr@gmail.com

Phone number: 832-870-0423

Working Experience:

Company Name: Hotel Za Za Houston Texas

Dates of Employment: 4-07 - 5-12

Job Responsibility:

- Banquet Cook (grill, fry etc.)
- Saucier
- Catereria Cook
-

Company Name: Jenny Tavor's Custom Catering

Dates of Employment: 4-98 - 3-11

Job Responsibility:

- Lead Cook
- M A T R A B A K S
- mostly Kosher cooking
-

Company Name: _____

Dates of Employment: _____

Job Responsibility:

-
-
-
-

Skills

- Gumbo's,
- Sauces
- Soups
- Some BAKING

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Your Hospitality Staffing Professionals

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 Author Ray Carr

Date: 10-3-17

Home Telephone () Other Telephone (832) 870-0423)

Present Address 10314 Sageburrow DR. Houston, Texas 77089

Permanent Address, if different from present address: _____

Email Address Author Carr@gmail.com

EMPLOYMENT DESIRED

Position applying for: Cook

Salary desired: 13.00

Are you currently registered with any staffing and/or employment agencies? If so, please list

Dine Staffing Houston, Texas

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 Glen Malone 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? 10-9-17

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							
PM							

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

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) _____

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EDUCATION & SKILLS

NAME OF SCHOOL	CITY & STATE	GRADE OR DEGREE COMPLETED	DID YOU GRADUATE?
Evans & Weathering H.S.	Houston, Texas	12	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:			

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 Hotel 2121 Houston Texas

Type of Business Hotel Telephone No. (713) 212-5179 Supervisor's Name Chef Ruiz

Your Position and Duties Banquet Cook, & Saucier

Dates of Employment: From 4-7 To 5-12 Weekly Pay: Starting 10.50 Ending 12.83

Reason for Leaving Resigned to help with new Grandson

Name and Address of Employer Sodexo of America

Type of Business Food Service Telephone No. (832) 215-5179 Supervisor's Name Ms. Bee Smith

Your Position and Duties Gr-II Cook. Cook 2

Dates of Employment From 7-12 To 7-15 Weekly Pay Starting 11.00 Ending 12.00

Reason for Leaving Terminated

Name and Address of Employer Done Staffing

Type of Business Hospitality Telephone No. (232) 605-3488 Supervisor's Name Mr. Carlson

Your Position and Duties B.O.H. Cook

Dates of Employment From 7-17 To Harvey Weekly Pay Starting 12.25 Ending 12.25

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Reason for Leaving: HURRICANE HARVEY

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: A missing on the grace period after you clock in

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: Adriana Monroe Telephone No. (281) 910-1758

Address Wx

Occupation: Sous Chef Relationship: Supervisor Number of Years Acquainted: 6 months

Name: Ms. Angelita Briggs Telephone No. (734) 780-6382

Address _____

Occupation: Catering Dir. Relationship: Manager Number of Years Acquainted: 3

Name: Tan Briggs Telephone No. (281) 704-7727

Address _____

Occupation: Real Estate Relationship: Catering Number of Years Acquainted: 10



Please Read Carefully, Initial Each Paragraph and Sign Below

ABC

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.

ABC

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.

ABC

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.

ABC

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.

ABC

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

Justin R. Cim

Date

10-3-17

Grill Cooks Test

Score **18** / 40

Multiple Choice Test (1 point each)

C 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

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

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

D 12) A gallon is equal to _____ ounces

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

D 13) How many cups are in a quart?

- a) 2
- b) 4
- c) 6
- d) 8

X 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

A 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

ABC 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

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

O ✗ 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)

~~Oil & Flour~~ ~~Gumbo, -DARK BROWN~~
~~White sauce~~ ~~Chef's - Caramel~~
~~Just cook Rawness~~ ~~etc. in color~~
~~out~~

24) What is the process of making clarified butter, and why is clarified butter used? (3 points)
~~Melt Butter & removed the cream~~
~~For Seafoods, Some Cooking Methods~~

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

- ✓ 1. Béchamel
- ✓ 2. Velouté
- ✗ 3. Espagnole
- ✓ 4. Tomato
- ✓ 5. Hollandaise

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

~~To put oil on a Hot grill~~
~~So that the food doesn't stick~~

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

~~egg yolk~~
~~Butter~~
~~water~~
~~salt~~

Interview Note Sheet

Applicant Information

Name: <u>Author CARL</u>	Interviewer: <u>Camille</u>
Date: <u>10/3/17</u>	Rate of Pay:
Position (s) Applied for: <u>COOK, concessions</u>	Referred by: <u>Glen Malone</u>

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

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Total of 25 in Food Service/Hospitality

enjoy people enjoying his food
cooking relaxes him
enjoy the finished product

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	<u>45 & Bayway South</u>

Certifications (if any)

TiPS Serv-Safe LEAD Other _____ Will Submit

Availability

Open AM only PM only Weekdays only Weekends only

Details:

Uniforms Owned:

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

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken: