

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 Elijah Domino Date: 10-4-17
 Home Telephone (832) 609-2967 Other Telephone (
 Present Address 1011 Gregg St Houston
 Permanent Address, if different from present address:
 Email Address Elijah.Domino1@gmail.com

EMPLOYMENT DESIRED

Position applying for: Head Cook Salary desired: 13.50

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 and 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							
PM							

Open Nights

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 23. 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 this position? Yes No

Acrobat

outourcing
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	CITY & STATE	GRADE OR DEGREE COMPLETED	DID YOU GRADUATE?
Renew High	NOLA	YES	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

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 **TOUPS SOUTH**

Type of Business **Rest**

Telephone No. **804 809-5789**

Supervisor's Name **MARY TOWNS**

Your Position and Duties **prepare All food items in hygienic and timely**

Dates of Employment From **10/16** To **7/17**

Weekly Pay Starting **12.00**

Ending **14.00**

Reason for Leaving **MOVE to Houston**

Time and Address of Employer **The Royal Sonesta**

Type of Business **Hotel**

Telephone No. **804 622-8148**

Supervisor's Name **Briana**

Your Position and Duties **Set banquet rooms and halls as per instruction**

Dates of Employment From **1/18** To **8/12**

Weekly Pay Starting **11.25**

Ending **13.63**

Reason for Leaving **New job**

Name and Address of Employer **New Orleans City**

Acrobat

OUTSOURCING
Your Hospitality Staffing Professionals

Telephone No. (804) 224-8286

Supervisor's Name Wanda

Type of Business PARK

Your Position and Duties

Take grilled food orders from waiters
Season and prepare food items.

Dates of Employment: From _____ To _____

Weekly Pay: Starting _____ Ending _____

Reason for Leaving: _____

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? If so, describe: _____

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: Mike Lee Relationship: _____ Telephone No. (804) 281-8111

Address: _____

Occupation: _____

Name: Nadia Jones Relationship: _____

Number of Years Acquainted: _____

Telephone No. (804) 710-4455

Address: _____

Occupation: _____

Name: James Smith Relationship: _____

Number of Years Acquainted: _____

Telephone No. (804) 408-8218

Address: _____

Occupation: _____

Relationship: _____

Number of Years Acquainted: _____

Acrobat

outsourcing
Your Hospitality Staffing Professionals

Please Read Carefully, Initial Each Paragraph and Sign Below

(initials)
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.

(initials)
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.

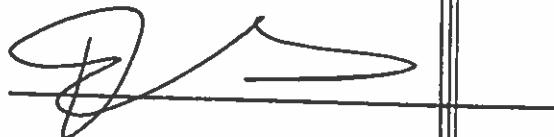
(initials)
I hereby authorize Acrobat Outsourcing and its authorized representatives to solicit information regarding my background, which may include but not be limited to, information about my employment, education, and/or criminal history, which may be in the files of any federal, state, or local criminal justice and law enforcement agency and general public records history.

(initials)
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.

(initials)
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

10-4-17

Acrobat

outsourcing

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

First and Last Name: Elijah Domino
Email: ElijahDomino@gmail.com
Phone number: _____

Working Experience:

Company Name: Tops South
Dates of Employment: 10/16 to 7/17
Job Responsibility:

- Set up line and Restaurant
- -
- -
- -

Company Name: The Royal Sonesta
Dates of Employment: 1/10 to 8/12
Job Responsibility:

- Set banquet room
- -
- -
- -

Company Name: NOLA City Park
Dates of Employment: 2/06 to 12/10
Job Responsibility:

- Take grilled food orders from waiters
- -
- -
- -

Skills



Elijah Domino
832-609-2967
770 Greens rd. apt 111 Houston TX 77060
elijahdomino1@gmail.com

Objective: An interesting position with a growing company

Experience:

Toups South

LINE COOK

10/16 -Present

- Prepare all food items in a hygienic and timely manner
- Set up location in line with restaurant guidelines
- Clean and maintain service station
- Assist with the cleaning, hygiene, and organization of kitchen, barge in coolers, and all storage areas
- Follow recipes, piece controls and presentation specifications as set by the restaurant management
- Restock all items as required throughout shift
- Perform extra responsibilities as requested by the Chef, Sous Chef or Kitchen

The Royal Sonesta

BANQUET SEVERS

1-14-10 /8-1-12

- Set banquet rooms and halls as per instructions of the event manager
- Make sure that tables are set with linen, dishware and flatware
- Fill glasses with water before guests arrive and refill them during the course of the event
- Greet guests in a cordial manner as they arrive
- Offer welcome drinks and ask guests if they need any additional items
- Set banquet table with dishes
- Carry food trays to the tables

New Orleans City Park

Grill LINE Cook

2-10-06/12-25-10

Take grilled food orders from waiters

- Season and prepare food items for grilling • Grill requested food items in accordance to customers' specifications and preset recipes
- Manage portions of grilled food items and garnish them
- Regulate temperature of broilers, grills and roasters

Interview Note Sheet

Applicant Information

Name: <u>Elijah Dominis</u>	Interviewer: <u>Steph A.</u>
Date: <u>10/4/12</u>	Rate of Pay: <u>11.50 - 12</u>
Position (s) Applied for: <u>Cook</u>	Referred by: <u>AD</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 _____ in Food Service/Hospitality

- * Mornings open during the weekend
- * Cook / prep - Grill
- * Very Skill.

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

Hawthorne

Certifications (if any)

TiPS

Serv-Safe

LEAD

Other _____

Will Submit

Availability

Open

AM only

PM only

Weekdays only

Weekends only

Details: all day

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:

Grill Cooks Test

Score **B** / 40

Multiple Choice Test (1 point each)

A X 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

A X 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

A X 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

D ✓ 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

A X 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

D X 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

H 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

Q 12) A gallon is equal to _____ ounces

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

H 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

C 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

d 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

H 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

P 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

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

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

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

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)

TO MAKE
Brown
gravy

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

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

1. Bechamel Sauces
2. Veloute' Sauces
3. Espagnole Sauces
4. Hollandaise Sauces
5. Classic Tomato Sauces

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

So the grill items can have
good season on all of the
meats

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

4 eggs yolks
8 slices Canadian Bacon
4 English muffins split
2 tea & 8 poors white
Vinegar
Salt and Pepper
to taste