

Acrobat

outsourcing

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

First and Last Name: Jeffrey Lee Davis
Email: RR And 3 Designs Gmail.com
Phone number: 346-446-5406
Cell Phone: 936-444-5406

Working Experience:

Company Name: Bernards CAFE
Dates of Employment: 10-12-2017 Still There
Job Responsibility: Line Cook / Prep Cook / Dish washer

- I am only getting 1 tow day's a week
- Museum District
- 1801 Binest Houston TX 7704 713-874-1454

Company Name: Denny's Restaurant
Dates of Employment: 2316 - Southmore Blvd
Job Responsibility: Houston TX 7704

- SAIF - gm
- 7137526-8400
- I cook on the line and would do the prep for days shift.

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

•
•
•
•

2828

•
•
•
•



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 Davis Jeffrey Lee Date: _____
 Home Telephone (346) 444-5406 Other Telephone (44) 252-1080
 Present Address 2222 Arbor St Houston TX 7704
 Permanent Address, if different from present address: _____
 Email Address RRANDJDESIGNS@GMAIL.COM

EMPLOYMENT DESIRED

Position applying for: grill cook / prep cook Salary desired: open
 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 scott 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? ASAP.

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>any shift</u>	<u>//</u>	<u>//</u>	<u>//</u>	<u>//</u>	<u>//</u>	<u>//</u>
PM	<u>any time</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

Scott R. I live with him.

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.) _____

Acrobat

outsourcing
Your Hospitality Staffing Professionals

EDUCATION & SKILLS

NAME OF SCHOOL	CITY & STATE	GRADE OR DEGREE COMPLETED	DID YOU GRADUATE?
Chino High School	23rd St Chino	gch	yes
Reno City College	1430 W Parowan	culinary arts	no
Do you have any special licenses, certificates or special training? If so please list under "Special."		YES	<u>NO</u>
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: I went To School For cooking. But I did not graduate.			

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 X No If so, may we contact your current employer? Yes X No

Name and Address of Employer Museum District
Barca BY Cafe, 1801 Binz Houston TX 7704

Type of Business Restaurant Telephone No. (713) 874-1454 Supervisor's Name SAIF, Fitchin
Your Position and Duties Line cook / Dish washer

Dates of Employment: From 10-2017 To To Now Weekly Pay: Starting \$10.80/hr Ending same

Reason for Leaving: I am only getting 12 to 15 hr a week

Name and Address of Employer Pontoons on the Lake 1011 US Hwy 190 W
OKLAHOMA TX 77360

Type of Business Restaurant Telephone No. (931) 446-4667 Supervisor's Name

Your Position and Duties Lead cook Read Food Orders inspects food preparation and serving areas

Dates of Employment: From 4-2015 To 8-2017 Weekly Pay: Starting \$25.00 Ending \$25.00 25.00 week

Reason for Leaving: went out of BUS.

Name and Address of Employer Indian Hill's Cafe

Type of Business Cafe Telephone No. (713) 539-4228 Supervisor's Name BOB- owner

Your Position and Duties I would come up with new things for the restaurant, supervisor, maint's supply items
owner of new employees

Dates of Employment: From 9-2014 To 3-2015 Weekly Pay: Starting \$535.00 Ending \$750 week

Acrobat

outsourcing
Your Hospitality Staffing Professionals

Reason for Leaving: Richard go sick and I had to stay
at home

Name and Address of Employer 3D OIL FIELD SERVICES LLC

Type of Business Food services Telephone No. (931) 328-8112 Supervisor's Name Jason Riddle

Your Position and Duties In the oil field
as a chef set up food for the
oil field and would go out in the field

Dates of Employment: From 3-2008 to 8-2014 Weekly Pay: Starting 1600 Ending 1800

Reason for Leaving: went out of boss

Have you ever been fired from any previous place of employment? If so, please explain: NO

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: BOB ROGERS Telephone No. (931) 22 years

Address 149 E Hogan St Tullahoma TN 37388

Occupation: Supervisor Relationship: Friend Number of Years Acquainted: 20

Name: Tammy Weller Telephone No. (931) 445-2468

Address 200 Coffey St Tullahoma TN 37388

Occupation: Manager Relationship: Friend Number of Years Acquainted: 23

Name: Edgar Medoed Telephone No. (931) 729-4015

Address 201 Hwy 160 Manchester TN 37380

Occupation: Restaurant Relationship: Friend Number of Years Acquainted: 23
owner



Please Read Carefully, Initial Each Paragraph and Sign Below

SP

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.

SP

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.

SP

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.

SP

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.

SP

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 2017

Acrobat

outsourcing
Your Hospitality Staffing Professionals

Prep Cooks Test

Score / 20

Multiple Choice (1 point each)

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

Prep Cooks Test

C ✓

9) Which is the improper way to thaw frozen food?

- a. In the fridge
- b. In a sink with cold water
- c. On the counter
- d. In the microwave

X

10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

B ✓

11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

D ✓

12) Which of the following is listed from smallest to largest?

- a. Dice, chop, mince
- b. Mince, chop, dice
- c. Chop, dice, Mince
- d. Mince, dice, chop

A ✓

13) Which direction should pan handles be turned while cooking on the stove?

- a. Over the fire at all times
- b. Turned towards you for better control
- c. Turned towards the right or left at all times
- d. Over the countertop at all times

C ✓

14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

A ✓

15) Which spoon is used to remove fat from soups and stews?

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

B ✓

16) Which of the following means to cook in a small amount of fat?

- a. Season
- b. Sauté
- c. Broil
- d. Boil
- e. Fry

Prep Cooks Test

~~17~~

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

✓
A

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~~

no: to cut into very small pieces when uniformity of size and shape is not important.

Interview Note Sheet

Applicant Information	
Name: <u>Jeffrey Davis</u>	Interviewer: <u>Camille</u>
Date: <u>10/24/17</u>	Rate of Pay:
Position (s) Applied for: <u>Cook</u>	Referred by: <u>Scott Rarchael</u>

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

Seeking:
<input checked="" type="radio"/> Full-Time <input type="radio"/> Part-Time

Relevant Experience & Summary of Strengths

Total of 30 plus ^{hrs} in Food Service/Hospitality

Opened banquet kitchens
 Roomservice
 Worked in main kitchen
 Some baking
 Owns his own tools

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>Midtown</u>

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	<u>Black Pants</u>	<u>Non-Slip Shoes</u>	Bow Tie Other: _____

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken: