

3/2022

12/4/2017

3/11/2018



Name: Bhavesh Engineer

Taborca ID: 43354

Date of Hire: 12/4/17

Date of Re-Act: / /

Employee Set up

- E-verify #: 2017338163412SC
- Hire Right Sections 1 & 2
- Background Check (Asurint)
- Direct Deposit (Scan to Payroll) or Global Cash Card

1229559 USA.

- Attended New Hire Orientation: 12/4/17
- Added to Orientation Time Sheet
- New Hire List
- Check Taborca Profile (All fields)
- Upload Resume
- Food Handler's Card Status _____

Bhavesh V Engineer
(732) 604-2993
bhaveshengineer2015@gmail.com

OBJECTIVE: To acquire full time work in culinary field. I have discovered that cooking is my passion. Nothing beats creating great food for customers.

PROFESSIONAL EDUCATION:

Promise Culinary School, New Brunswick, NJ November 2016-Present
Vocational Culinary Training Certified by NJ State Department of Education

Topics Covered:

- Learned basic principles of cooking, including terminology, knife skills, and history.
- Completed Preparation of classic stocks and sauces.
- Extensive training in and with various proteins, vegetables, starches, breads, and desserts.
- Learned all aspects of special dietary preferences including vegetarian and vegan.
- Program highlights consisted of both classroom instruction and hands on experience including a two-week externship in a professional kitchen.
- Completed Serv-Safe Sanitation Course; Certification valid through 2020.

WORK EXPERIENCE

Williams-Sonoma, Inc- Township of South Brunswick - NJ July 2015-2016
Forklift operator

- Merchandise processor and pulling down fork pallet of furniture
- Shipping and receiving materials
- Provided quality customer service to a wide array of customers

Doze Concern , Fords -New Jersey April 2012 – 2015
Polysomnographer (Sleep Tech)

- Applying sensor to patients and preparing patients for sleep test study
- Performed Complex and standard polysomnography recording including CPAP and BIPAP
- Scoring Sleep patient sleep study for Doctor to review.
- Monitoring EKG , ECG

Quiznos Sub shop , Edison- New Jersey June 2007 – 2012
Business Partner

- Food ordering, maintaining inventory
- Maintain employee schedule and payroll
- Make sandwiches ,salads as a backup in absence of employees.
- Customer Service

Skills

- English, Hindi, Gujarati
- Basic computer knowledge
- Familiar with Microsoft programs (word, excel, powerpoint etc.)

Certification:

CPR certified
ServeSafe certified

EDUCATION: High School Diploma, Penn Foster

Interview Note Sheet

Applicant Information					
Name: <u>Blanche Engsneer</u>	Interviewer: <u>John Mc Kee</u>				
Date: <u>10/27/13</u>	Rate of Pay: <u>\$13.00 per hour.</u>				
Position (s) Applied for: <u>COOK</u>	Referred by: <u>Ellyahs Promise</u>				
Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%
Seeking:					
Full-Time					
Part-Time					
Relevant Experience & Summary of Strengths					
Total of _____ in Food Service					
<p><u>Forgette CC . 3 days a week - prep</u> <u>COSIC /</u> <u>2 days off per week - Schedule</u> <u>varies</u> <u>will call w/ weekly availability .</u></p>					
P.O.S. Experience: Y / N details: _____					
Transportation:					
<input checked="" type="checkbox"/> Car	Public Transit	Carpool (Rider / Driver)			
Regions Available to work:					
North NJ	South NJ	Central NJ	Jersey Shore		
Certifications (if any)					
TiPS	<input checked="" type="checkbox"/> Serv-Safe	LEAD	Other _____	Will Submit	
Availability					
Open Details: <u>weekly changes</u>	AM only	PM only	Weekdays only	Weekends only	
Uniforms Owned:					
Bistro Chef Coat	Black Bistro Chef Pants	Tuxedo Knives	1/2 Tuxedo Black Pants	Black Vest Non-Slip Shoes	Long Black Tie Bow Tie Other: _____
Would you recommend this applicant for Acrobat Academy?		Convention Candidate?		Other Languages Spoken:	

Grill Cooks Test

Score / 40

Multiple Choice Test (1 point each)

h 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

A 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

C 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

A 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 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

C 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

- C 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

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

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

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

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

- a 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)

thickening agent

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

melt butter and all the fat rises up & skins it

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

1. brown sauce
2. Hollandaise
3. Velouté
4. Béchamel
5. Tomato sauce

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

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

egg yolk & oil

applying to work within?

Which position(s) are you applying for?	Cook
Are you applying for:	Part-Time
When can you start?	01-15-2018
Can you work overtime?	Yes
How did you hear about us?	Referral
If you were referred, please tell us by whom:	Elijah promise
What days/times can you work? Select all that apply:	Monday AM
Do you have any planned vacations or extended leave in the next 12 months? (If no, leave blank)	
Have you ever applied to or worked for Acrobat before?	No
Do you have any friends or relatives working for Acrobat? If so, please let us know who:	
If hired, would you have reliable means of transportation to and from work?	Yes
If hired, can you present evidence of your legal right to live and work in this country?	Yes
State age if under 18. If you are under 18, hire is subject to verification that you are of minimum age to work.	45
Are you able to perform the essential functions of the job for which you are applying?	Yes
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.)	
Name of School	Elijah Promise Culinary School
City & State	211 Livingston Ave New Brunswick NJ 08901
Grade/Degree	0
Graduated?	Yes
Do you have any special licenses? (If so, label under "Special")	No

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.

(Checked box indicates acknowledgement)

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.

(Checked box indicates acknowledgement)

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

(Checked box indicates acknowledgement)

signed by me as the
company's designated
representative.

I hereby acknowledge that I
have read and understand
the above statements. (Checked box indicates acknowledgement)

Applicant Digital Signature
(Type Name): Bhavesh Engineer

Date: 12-04-2017

Please Attach Resume
Below

You can edit this submission and view all your submissions easily.



SENSITIVE BUT UNCLASSIFIED

Case Verification Number: 2017338163412SC

Report Prepared: 12/04/2017

Company Information

Company ID: 139349

Company Name: Acrobat Outsourcing

Employee Information

Last Name: Engineer

First Name: Bhavesh

Date of Birth: 04/06/1972

Social Security Number: *** * 5161

Hire Date: 12/04/2017

Citizenship Status: A citizen of the United States

Document Information

List B Document: Driver's license or ID card issued by a U.S. state or outlying possession

List C Document: Social Security Card

Document Name: Driver's license

Document State: New Jersey

Driver's License or ID Card Number:

Document Expiration Date: 06/30/2018

Case Status Information

Current Case Result: Employment Authorized

Employer Case ID:

Case Submitted On: 12/04/2017

Case Submitted By: DMCK1905

SENSITIVE BUT UNCLASSIFIED