

**Acrobat**  
outsourcing  
Your Hospitality Staffing Professionals

3/2022  
12/4/2017

~~3/11/2018~~

Name: Bhavesh Engineer

Taborca ID: 42354

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 12295551USA.

- 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](mailto:bhaveshengineer2015@gmail.com)

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**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>Bhaskar Engineer</u>	Interviewer: <u>Jim Miller</u>
Date: <u>1/15/13</u>	Rate of Pay: <u>\$13.00 per hour</u>
Position (s) Applied for: <u>COOK</u>	Referred by: <u>Elaine Promise</u>

Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeepin	/16	%

Seeking:
Full-Time
Part-Time

## Relevant Experience & Summary of Strengths

Total of \_\_\_\_\_ in Food Service

Forget CC. Schedules a week - prep  
COOK /  
2 days off per week - schedule  
varies  
will call w/ weekly availability.

P.O.S. Experience: Y / N details: \_\_\_\_\_

Transportation
<input checked="" type="checkbox"/> Car <input type="checkbox"/> Public Transit <input type="checkbox"/> Carpool ( Rider / Driver )

Regions Available to work:
<input type="checkbox"/> North NJ <input type="checkbox"/> South NJ <input type="checkbox"/> Central NJ <input type="checkbox"/> Jersey Shore

Certifications (if any)
TIPS <input checked="" type="checkbox"/> Serv-Safe <input type="checkbox"/> LEAD <input type="checkbox"/> Other _____ Will Submit

Availability
<input type="checkbox"/> Open <input type="checkbox"/> AM only <input type="checkbox"/> PM only <input type="checkbox"/> Weekdays only <input type="checkbox"/> Weekends only
Details: <u>weekly changes</u>

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

Would you recommend this applicant for Acrobat Academy?	Convention Candidate?	Other Languages Spoken:

**Multiple Choice Test** (1 point each)

- b 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 rise up & skim it

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

1. brown sauce
2. Hollandaise
3. veloute
4. bechamel
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: Elijha 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 Elijha 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)

12/4/2017

Acrobat Outsourcing Mail - Re: Employment Application New Jersey

signed by me or the  
company's designated  
representative.

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

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