

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 Shirlette Danks Date: 1/8/17
 Home Telephone (1) 945-9736 Other Telephone (0) 605-7995
 Present Address 7733 Sign St
 Permanent Address, if different from present address: _____
 Email Address laminic@gmail.com

EMPLOYMENT DESIRED

Position applying for: Cook Salary desired: 12 to 13
 Are you currently registered with any staffing and/or employment agencies? If so, please list _____
N/A

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 _____ 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	/	/	/	/	/	/	/
PM	/	/	/	/	/	/	/

Do you have any vacations or extended leaves planned in the next 12 months? If so, please list dates:

Next month for about 3 week cross trainer

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 ☐

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Your Hospitality Staffing Professionals

Type of Business Pinedine Telephone No. () Supervisor's Name

Your Position and Duties Grill Cook

Dates of Employment: From 9/20/11 To

Reason for Leaving: better opportunity

Name and Address of Employer

Type of Business Telephone No. () Supervisor's Name

Your Position and Duties

Dates of Employment: From To

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? 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: marrisa Telephone No. (317) 400-6397

Address

Occupation: manager Relationship: manager Number of Years Acquainted: 1

Name: Rodan Telephone No. (8) 770-8262

Address

Occupation: Relationship: co-worker Number of Years Acquainted: 8

Name: Ashton Telephone No. (7) 370-7319

Address

Occupation: cook Relationship: friends Number of Years Acquainted: 2

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

First and Last Name: Suzette Danks
Email: la'minnie@gmail.com
Phone number: 713-985-9734

Working Experience:

Company Name: buffalowild wings
Dates of Employment: 1/13/13
Job Responsibility:

- expo
- cook
- Greeter
- cashier

Company Name: Cafe express
Dates of Employment: 9/22/14
Job Responsibility:

- grill cook
-
-
-

Company Name: Snake Shack
Dates of Employment: 10/29/15
Job Responsibility:

- cook
- cashier
- bar / foil
-

Skills

- Cross trainer
-
-
-

Grill Cooks Test

Score / 40

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
- d 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
- 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
- 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
- d 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
- C 12) A gallon is equal to _____ ounces
- a) 56
 - b) 145
 - c) 32
 - d) 128
- a 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
- BC 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
- b 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 coved, 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

d 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)

flour

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

cook till its drained

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

- 1. tomato
- 2. Hollandaise
- 3. brown sauce
- 4.
- 5. milk veloute

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

so they meat can soak or have a better taste

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

egg milk soy

Interview Note Sheet

Applicant Information	
Name: <u>Sorelle Darkens</u>	Interviewer: <u>Charlie</u>
Date: <u>11/9/18</u>	Rate of Pay:
Position (s) Applied for: <u>Food prep cook / grill cook / open</u>	Referred by: <u>Craig list</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
<p style="text-align: right; margin-right: 50px;"><i>Total of _____ in Food Service/Hospitality</i></p> <p><i>Can work the back of the house AND front of the house</i></p> <p><i>outgoing</i></p> <p><i>uplifting</i></p> <p><i>Does her job</i></p> <p><i>open to learning new things</i></p>
P.O.S. Experience: Y / N details: _____

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

Regions Available to work:
<div style="display: flex; justify-content: space-between;"> SF City SF North SF Peninsula East Bay Outer East Bay </div> <div style="display: flex; justify-content: space-between; margin-top: 5px;"> San Jose South San Jose SJ Peninsula <u>Southwest</u> </div>

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

Availability
<input checked="" type="radio"/> Open <input type="radio"/> AM only <input type="radio"/> PM only <input type="radio"/> Weekdays only <input type="radio"/> Weekends only
Details: <u>Depending on schedule</u>

Uniforms Owned:
<div style="display: flex; justify-content: space-between;"> Bistro Black Bistro Tuxedo 1/2 Tuxedo Black Vest Long Black Tie </div> <div style="display: flex; justify-content: space-between; margin-top: 5px;"> Chef Coat Chef Pants Knives <input checked="" type="radio"/> Black Pants Non-Slip Shoes Bow Tie Other: _____ </div>

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