

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 Thomas Bush Date: 1-16-2018
 Home Telephone (213) 944 5254 Other Telephone ()
 Present Address 391 Ellis Street, San Francisco, CA, 94102
 Permanent Address, if different from present address: _____
 Email Address thomasisoldcbush@gmail.com

EMPLOYMENT DESIRED

Position applying for: Dishwasher / Food Server / Service Attendant Salary desired: \$15 an hour

Are you currently registered with any staffing and/or employment agencies? If so, please list

LGC in Portland Oregon

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? _____

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	Any	Any	Any	Any	Any	Any	Any
PM	Any	Any	Any	Any	Any	Any	Any

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 NO. 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

Dates of Employment: From

August 2016 To January 2017

Reason for Leaving:

It was an Internship

Name and Address of Employer

McDonald's

Type of Business

Fast Food

Telephone No. () NA

Supervisor's Name Various

Your Position and Duties

Team Member

Dates of Employment: From

June 2012

To May 2013

Reason for Leaving:

resigned / not enough hours

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: Paul Dickinson Telephone No. (213) 747-1507

Address Los Angeles, CA

Occupation: Lead Field Executive Relationship: Instructor/Supervisor Number of Years Acquainted: 1

Name: Mark Simpson Telephone No. (201) 922-4842

Address Los Angeles, CA

Occupation: Revenue Collection Manager Relationship: Supervisor Number of Years Acquainted: 1

Name: LGC Staffing Telephone No. (503) 444-3876

Address Portland, Oregon

Occupation: Various Relationship: Assignment gives Number of Years Acquainted: 10

Dishwasher Test

Score / 10

- C 1) What is the proper method for cleaning and sanitizing stationary equipment?

 - a) Spray with a strong cleaning solution and wipe with a sanitized cloth
 - b) Spray with a sanitizing solution, then rinse with clean water and dry
 - c) Wash and rinse, then wipe or spray with a chemical-sanitizing solution
 - d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution
- B A 2) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?

 - a) Rinsing
 - b) Scraping
 - c) Washing
 - d) Sanitizing
- C 3) When handling hot items you should?

 - a) Wear rubber gloves
 - b) No need to wear anything
 - c) Use an oven mitt or dry cloth towel
 - d) Nothing
- C 4) What should you do if you spill liquids or see a liquid spill?

 - a) Leave it for someone else to clean-up
 - b) Wait until the end of your shift to clean it
 - c) Flag the spill and clean it immediately
 - d) Not sure
- A 5) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.

 - a) True
 - b) False
- E 6) Which of the following could you be at risk for getting burned from?

 - a) Steam from boiling pots
 - b) Hot liquids (coffee, soup, tea)
 - c) Hot equipment (ovens, pots, chafing dishes)
 - d) Harsh chemicals
 - e) All of the above
- B 7) If you need to move a heavy load, you should PULL and not PUSH the object.

 - a) True
 - b) False
- D 8) When should you wash your hands?

 - a) Before you start work
 - b) After handling non-food items (garbage, money, cleaning chemicals)
 - c) After using the restroom
 - d) All of the above
- C 9) While washing dishes by hand, which item should you wear?

 - a) Cutting glove
 - b) Oven Mitt
 - c) Rubber glove
 - d) Nothing
- C 10) After washing your hands, which item should be used to dry them?

 - a) Clean apron
 - b) Sanitized wiping cloth
 - c) Single use paper towel
 - d) Common used cloth

Prep Cooks Test

Score / 20

Fill-in the Blank (1 point each)

1) Salt & pepper are the basic seasoning ingredients for all savory recipes.

2) Chop: to cut into very small pieces when uniformity of size and shape is not important.

3) 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

4) 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

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

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

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

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

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

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

8) 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

Prep Cooks Test**Score / 20****16) How do you blanche 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

17) 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

18) 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

19) Mesclun are what type of vegetable?

- a. Roots
- b. Beans
- c. Salad Greens
- d. Spices

20) A gallon is equal to _____ounces

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