

Submission Date 01-15-2018 18:18:04

IP 73.158.237.175

First Name

Bernie

Last Name

Blackman

E-mail Address

bernie.blackman@comcast.net

Phone

510-368-4979

Address

3142 Bali Lane

Unit or Number

na

City, State

Alameda, CA

Zip Code

94502

What region(s) are you applying to work within?

- San Francisco

Which position(s) are you applying for?

- Server
- Barback

Are you applying for:

- Part-Time

When can you start?

Thursday, January 18, 2018

Can you work overtime?

Yes

How did you hear about us?

- Referral

If you were referred, please tell us by whom:

Stephen Jones, Jasmenda Brown

What days/times can you work? Select all that apply:

- Tuesday AM
- Tuesday PM
- Wednesday AM
- Wednesday PM
- Thursday AM
- Thursday PM
- Friday AM
- Friday PM
- Saturday AM
- Saturday PM
- Sunday AM
- Sunday PM

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:

Jasmenda Brown, Stephen Jones and many co-workers have recommended I contact you.

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

Are you able to perform the essential functions of the job for which you are applying?

Yes

Name of School

The University of Texas at Austin

City & State

Austin, TX

Grade/Degree

MA Communication

Graduated?

Yes

Do you have any special licenses? (If so, label under "Special")

No

Are you computer literate? (If so, label which programs under "Special")

Yes

Are you proficient with Point of Sale systems? (If so, label which under "Special")

Yes

Do you have any experience, training, qualifications or special skills? (If so, label under "Special")

Yes

Special:

LEAD, California Alcoholic Beverage Control Certificate; California Food Handler Certificate; California Seller/Server Certificate; Teaching English as a Second Language (TESOL), UC Berkeley; Certified Facilitator, PREVENT- Personal Responsibility and Values Education and Training for U.S. Military; PMP Certification, Project Management Institute.

Are you currently employed?

Yes

Can we contact your current employer?

Yes

Name and Address of Employer

Self-employed independent contractor.

Type of Business

Independent contractor

Phone Number

510-368-4979

Your Position & Duties

fine dining server

Date of Employment (from/to):

1993 to present

Reason for Leaving

still working

Still Employed:

Yes

First Name

Rob

Last Name

Brownstein

E-mail Address

rob@rbpatents.com

Phone

831-455-1371

Relationship:

business associate & friend

Years Acquainted:

30

First Name

Joselph

Last Name

Dymant

E-mail Address

josdym@cox.net

Phone

805-455-1371

Relationship:

business associate, friend

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.

- (Checked box indicates acknowledgement)

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.

- (Checked box indicates acknowledgement)

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 signed by me and the company's designated representative.

- (Checked box indicates acknowledgement)

I hereby acknowledge that I have read and understand the above statements.

- (Checked box indicates acknowledgement)

Applicant Digital Signature (Type Name):

Bernie Blackman

Date:

Monday, January 15, 2018

Please Attach Resume Below

Blackman Server 1-18.pdf

Bernie Blackman

Catering Waitstaff, Tutor, Trainer.

San Francisco Bay Area, CA

bernie.blackman@comcast.net - 510-368-4979

Summary

Looking for flexible fine dining service employment. Successful employment as catering server and bartender, public speaking coach, English (TESOL) tutor, rideshare driver (Uber and Lyft).

Work Experience

1993-Current. Freelance Gigs & Independent Contractor. San Francisco Bay Area, CA. Catering waitstaff, server, and bartender for catering companies; Public speaking coach; Rideshare: Uber & Lyft.

- Server for over 400 catered events (private parties, private clubs, corporate gatherings, weddings and other life celebrations) for 20 to 5,000 guests without a serious complaint while remaining professional, friendly, gracious, and efficient.
- Independent contractor for rideshare transportation companies, transporting over 1,000 customers without a single accident or serious complaint while maintaining an average customer service rating of 4.85 out of 5.00.

2005-2011. Director, Organizational Development and Institutional Effectiveness. College of Marin, CA. Accreditation Research and Reporting; Strategic and budget planning; Institutional research.

2001-2005. Director, Institutional Planning and Research. Skyline College, CA. Strategic Planning, Budgeting and planning, Institutional research.

1997-2001. Project Manager/Senior Research Analyst. UBH, San Francisco. Account Management and customer reporting.

Education

MA Communication, The University of Texas at Austin - Austin, TX

BA Psychology, Queens College, CUNY - New York, NY.

Certifications and Special Training

LEAD, California Alcoholic Beverage Control Certificate

California Food Handler Certificate

California Seller / Server Certificate

Teaching English as a Second Language (TESOL), University of California at Berkeley.

Certified Facilitator, PREVENT- *Personal Responsibility and Values Education and Training* for U.S. Military.

Certified Facilitator, University of Phoenix.

PMP Certification, Project Management Institute.

Interests

Lived over 5 years in Europe and North Africa;

Soccer Referee;

Little League Coach;

Endurance and Fitness Training.

Servers Test

Score / 35

Multiple Choice

1) Food is served on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

2) Drinks are served on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

3) Food and drinks are removed on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

4) What part of a glass should you handle at all times?

- a) The stem
- b) The widest part of the glass
- c) The top

5) When you are setting a dining room how should you set up your tablecloths?

- a) Neatly and evenly across the tables
- b) The creases should all be going in the same directions
- c) The chairs should be centered and gently touching the table cloth
- d) All of the above

6) If you bring the wrong entrée to a guest what should you do?

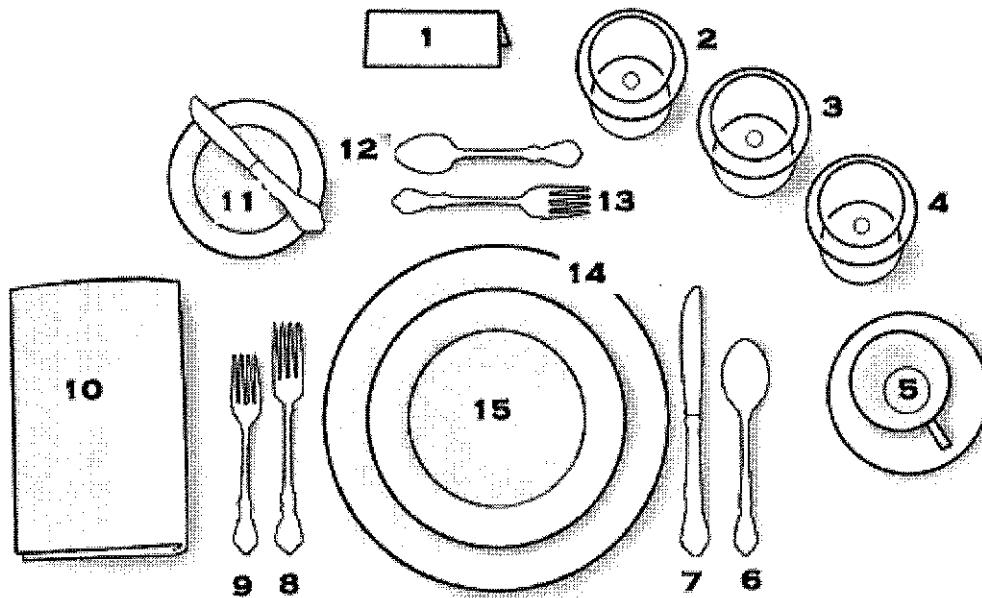
- a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
- b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
- c) Try to convince the guests to eat what you brought them
- d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

the kitchen to the front of the line and inform the expeditor that you need a different entrée
But if guest changes a correct entree - wait until all served.

Match the Correct Vocabulary

<u>D</u>	Scullery	A.	Metal buffet device used to keep food warm by heating it over warmed water
<u>E</u>	Queen Mary	B.	Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)
<u>A</u>	Chaffing Dish	C.	Used to hold a large tray on the dining floor
<u>B</u>	French Passing	D.	Area for dirty dishware and glasses
H G	Russian Service	E.	Large metal shelving unit for prepared food to be held or for dirty trays to be stored
<u>F</u>	Corkscrew	F.	Used to open bottles of wine
H G	Tray Jack	G.	Style of dining in which the courses come out one at a time

Servers Test



Match the Number to the Correct Vocabulary

<u>10</u>	Napkin	<u>8</u>	Dinner Fork
<u>11</u>	Bread Plate and Knife	<u>5</u>	Tea or Coffee Cup and Saucer
<u>1</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>12</u>	Teaspoon	<u>2</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>6</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>3</u>	Wine Glass (White)
<u>4</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 1/2" - 1" depending on caterers or host preference inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar (dc) & cream (milk, half/half)
3. Synchronized service is when: all plates are placed + removed by all servers together
4. What is generally indicated on the name placard other than the name? entree preference (Beef, chicken etc.)
5. The Protein on a plate is typically served at what hour on the clock? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? check with Captain or directly with chef +