

Acrobat

outsourcing
Your Hospitality Staffing Professionals

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 Anthony Mahone Date: 25 Jan 18
 Home Telephone (415) 7876-9009 Other Telephone ()
 Present Address 402 WARREN DR. #8 SAN FRAN, CA 94131
 Permanent Address, if different from present address:
 Email Address Flickable@gmail.com

EMPLOYMENT DESIRED

Position applying for: Baista Salary desired: 18 +

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

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? 26 Jan 18

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	<input checked="" type="checkbox"/>						
PM	<input checked="" type="checkbox"/>						

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 _____. 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.) _____

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Dates of Employment: From 8/06 To 12/08

Reason for Leaving: Moved on

Name and Address of Employer JNP Pawley & Prower

Type of Business Landscape Architect

Telephone No. ()

Supervisor's Name Andrew Prower

Your Position and Duties Photograph Projects throughout Far North Australia

Dates of Employment: From 3/10 To 5/10

Reason for Leaving: Job finished

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?
If so, describe: Work Ethics

Yes No

JOB RELATED REFERENCES

List below three persons not related to you who have knowledge of your work performance within the last three years.

Name: Osk Saunders Telephone No. (619) 717-0072

Address Maggiano's Little Italy

Occupation: Asst Gen Manager Relationship: Former Boss Number of Years Acquainted: 4

Name: Sharon Sullivan Telephone No. 707 845-2288

Address Roederer Estate - Anderson Valley

Occupation: Tasting Room Dir. Relationship: Former Boss Number of Years Acquainted: 10

Name: Andre Hall Telephone No. 858 504-6020

Address Copper Spoon & Cook

Occupation: Chef Relationship: Supervisor Number of Years Acquainted: 7

**Anthony Mahone
402 Warren Dr.#8
San Francisco,CA 94131
415.876.9009
flickable@gmail.com**

To Whom It May Concern,

I am Anthony Mahone. I began making coffee drinks while working as a bartender in London. At certain hours of the day pubs would close, and restaurants were not permitted to serve alcohol. We would then start serving a variety of espresso/coffee drinks. I've been working in coffeehouses and restaurants throughout the years as I pursued other interests.

Most recently, I've been worked as Lead Barista at Alexander's Steakhouse. I ran the coffee/tea program.

Work Experience

I set the coffee/tea menu for the restaurant. I created seasonal coffee, espresso, and tea beverages at a fast-paced, upscale fine dining restaurant. I selected, ordered, and maintained inventory. Trained staff in espresso drinks and latte art.

Tasting Room	Scharffenberger Cellars	Jun 2006 - Feb 2009
Tasting Room	Roederer Estate	Aug 2006 – Dec 2008
Tasting Room	Breggo Cellars	Apr 2007 – Dec 2008

I worked in the Tasting Rooms of several Anderson Valley wineries where I assisted the guests in enjoying their wine tasting experience.

Barista Moody's Organic Coffee Aug 2005 – Jun 2007 Mendocino, CA

I created coffee and espresso drinks in a fast-paced, high volume café.

Server Bronte's Bistro Oct 2003 – Aug 2005 Cincinnati, OH

Large, fast paced restaurant with large wine list.

Asst. Manager Cody's Café Aug 2000 – Oct 2003 Cincinnati, OH

Bar & Restaurant that featured live music and an extraordinarily large variety of beers from around the world. My duties included managing staff, ordering stock and being the right hand of the owners.

Asst. Manager Espresso Roma Sept 1993 – May 1996 Boulder, CO

Large fast-paced, high-volume café & art gallery. My duties included managing staff, ordering stock, and making coffee drinks.

Photographer JNP Pawsey & Prowse Feb 2010 – May 2010 Cairns, Australia

I traveled throughout Far North Queensland photographically documenting the projects of a landscape architecture firm for purposes of publication.

Adjunct Professor of Photography College of the Redwoods Aug 2005 – Dec 2008
Fort Bragg, CA

I taught b&w, color, landscape, large format, alternative and digital photographic processes. I also lectured on contemporary and historically relevant artists and issues.

Education: MFA University of Colorado, Boulder
BA Cleveland State University, Ohio

References:

Ishajuwan Saunders Asst. General Manager	Maggiano's Little Italy lls5@yahoo.com	<u>619-717-0072</u>
Sharon Sullivan Tasting Room Director	Roederer ssullivan@roedererestate.net	<u>707-895-2288</u>
André Hall Chef	Copper Spoon & Cook Andre@copperspoonooak.com	<u>858-504-5000</u>

A 1) After brewing a pot or kettle of coffee how long is the coffee good for until you need to re-brew?
a) 20 minutes
b) 30 minutes
c) 60 minutes

B 2) What are the basic ingredients of a Latte?
a) Milk, Espresso, Whipped Cream
b) Espresso, Steamed Milk
c) Water, Espresso, and Foam

B 3) When making cup of tea for a customer, how long should you tell the customer to let the tea bags steep?
a) 2 minutes
b) 4 minutes
c) 5 minutes

A 4) When steaming milk for a beverage, what temperature should you steam the milk to?
a) 150-160 degrees
b) 190-200 degrees
c) 120-130 degrees

A 5) Once an Espresso Shot has been pulled from an Espresso machine, how long do you have to mix the shot with other liquid before the shot goes bad?
a) 8 seconds
b) 20 seconds
c) 10 seconds

B 6) What do you do if a customer says their latte does not taste like there is espresso in it?
a) Tell them you made the drink according to the recipe so it should be fine
b) Apologize to the customer, then add another shot of espresso to their drink and encourage the customer to return
c) Apologize to the customer and remake their drink according to standards
d) Walk away and have another barista remake their drink

B 7) You can re-steam milk _____?
a) Only Once
b) Never
c) Sometimes
d) Always

B 8) What is the proper ratio of coffee grounds to water?
a) 2 Tablespoons coffee to 6oz water
b) 2 Tablespoons coffee to 8oz water
c) 1 Tablespoon coffee to 6oz water
d) 2 Teaspoons coffee to 8oz water

C 9) A customer requests a non-dairy coffee beverage and you are out of soy, what actions do you take?
a) Make their drink with regular milk and hope they do not notice
b) Apologize and ask the customer to come back tomorrow
c) Apologize and inform the customer we are out of soy, and offer a beverage alternative
d) Inform your manager we are out of soy