

**Submission Date** 01-23-2018 17:51:19

**IP** 67.188.40.35

**First Name**

Albert

**Last Name**

Fallorina

**E-mail Address**

albert.fallorina82@gmail.com

**Phone**

4159579800

**Address**

600 the embarcadero

**Unit or Number**

N205

**City, State**

San Francisco

**Zip Code**

94107

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

- San Francisco

**Which position(s) are you applying for?**

- Server
- Busser

**Are you applying for:**

- Part-Time

**When can you start?**

Thursday, January 25, 2018

**Can you work overtime?**

No

**How did you hear about us?**

- Referral

**If you were referred, please tell us by whom:**

Delancey st

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

- Wednesday PM
- Thursday PM
- Friday PM
- 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:**

Semyon neys

**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**

Milpitas adult education

**City & State**

Milpitas ca

**Grade/Degree**

Ged

**Graduated?**

Yes

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

Yes

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

No

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

No

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

No

**Special:**

Food manager certification

**Are you currently employed?**

Yes

**Can we contact your current employer?**

Yes

**Name and Address of Employer**

Lchiam foods  
1861 Noriega, s.f., ca

**Type of Business**

Kosher sushi catering

**Phone Number**

4156466955

**Your Position & Duties**

Chef, server

**Date of Employment (from/to):**

1/16/18 - currently employed

**Reason for Leaving**

Still employed

**Still Employed:**

Yes

**Name and Address of Employer**

Delancey st restaurant  
600 Embarcadero, s.f., ca

**Type of Business**

Restaurant

**Phone Number**

4159579800

**Your Position & Duties**

Head baker, pantry cook, food prep, server

**Date of Employment (from/to):**

06/2015- 01/2018

**Reason for Leaving**

Will explain during interview

**Still Employed:**

Yes

**First Name**

Jerry

**Last Name**

Raymond

**E-mail Address**

jerryraymond@delanceyst.edu

**Phone**

4159579800

**Relationship:**

Mentor

**Years Acquainted:**

3

**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.**

# Albert G. Fallorina

600 Embarcadero, San Francisco CA 94107

415-512-5199 ext. 832 [albert.fallorina82@gmail.com](mailto:albert.fallorina82@gmail.com)

## SKILLS SUMMARY

### **Line Cook/ Waiter**

*Delancey 2 yrs - Baker*

- Cleaned and sanitized work areas, equipment, utensils, dishes, or silverware.
- Stored food in designated containers and storage areas to prevent spoilage.
- Prepared a variety of foods, such as meats, vegetables, or desserts, according to customers' orders or supervisors' instructions, following approved procedures.
- Monitored food distribution, ensuring that meals are delivered to the correct recipients and that guidelines, such as those for special diets, are followed.
- Cleaned or sterilized dishes, kitchen utensils, equipment, or facilities.

### **Retail Sales**

- Greeted customers and ascertain what each customer wants or needs.
- Described merchandise and explain use, operation, and care of merchandise to customers.
- Recommended, selected, and helped locate or obtain merchandise based on customer needs and desires.
- Computed sales prices, totaled purchases, received and processed cash or credit payment.
- Answered questions regarding the store and its merchandise.

### **House Manager**

- Enforced rules and regulations to ensure the smooth and orderly operation of dormitory programs.
- Provided emergency first aid and summon medical assistance when necessary.
- Mediated interpersonal problems between residents.
- Made regular rounds to ensure that residents and areas are safe and secure.
- Observed students to detect and report unusual behavior.

### **Dispatcher**

- Questioned callers to determine their locations, and the nature of their problems to determine type of response needed.
- Determined response requirements and relative priorities of situations, and dispatch units in accordance with established procedures.
- Recorded details of calls, dispatches, and messages.
- Scanned status charts and computer screens, and contact emergency response field units to determine emergency units available for dispatch.
- Received incoming telephone or alarm system calls regarding emergency and non-emergency police and fire service, emergency ambulance service, information, and after-hours calls for departments within a city.

## WORK HISTORY

### **Line Cook/ Waiter**

2 years

- Delancey Street Restaurant, San Francisco, CA

### **Retail Sales**

2 years

- Delancey Street, San Francisco, CA

### **House Manager**

5 years

- Delancey Street Foundation, San Francisco, CA

### **Dispatcher**

3 years

- Bayshore Ambulance, Foster city, CA

## EDUCATION

**High School Diploma**, San Jose, CA

**Food Handlers Certification**, San Francisco, CA.



**Servers Test**

**Multiple Choice**

D A

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

D

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

D

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

A

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

D

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

D

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

**Match the Correct Vocabulary**

D

Scullery

E

Queen Mary

A

Chaffing Dish

MG

French Passing

B

Russian Service

F

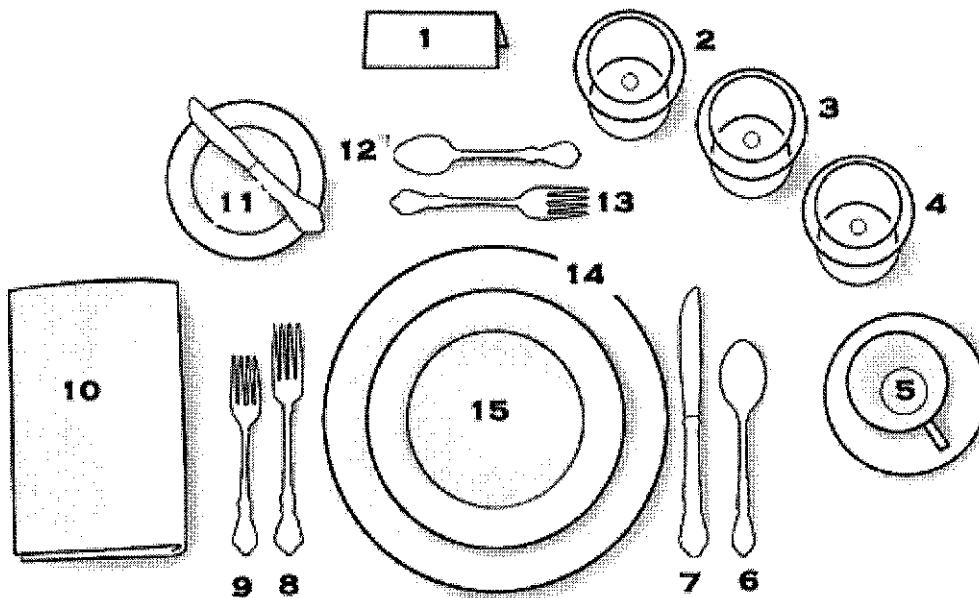
Corkscrew

C

Tray Jack

- A. Metal buffet device used to keep food warm by heating it over warmed water
- 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)
- C. Used to hold a large tray on the dining floor
- D. Area for dirty dishware and glasses
- E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
- F. Used to open bottles of wine
- 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 4 1 11 inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? MILK & SPOON C. O. S

3. Synchronized service is when: SIMULTANEOUS

4. What is generally indicated on the name placard other than the name? ENTREE & DESERT

5. The Protein on a plate is typically served at what hour on the clock? 6 O'CLOCK

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
INFORM THE MATRDE OR EXPIITOR

## Prep Cooks Test

Score 13 / 20

Multiple Choice (1 point each)

D

1) A gallon is equal to \_\_\_\_ounces

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

C A

2) Mesclun are what type of vegetable?

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

B C

3) 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

B

4) 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

A

5) 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

C

6) Which of the following ingredients would you pack before measuring?

- a. Olive Oil
- b. Salt
- c. Brown Sugar
- d. White Sugar

B

7) What is Al Dente?

- a. Firm but not hard
- b. Soft to the touch
- c. Very hard
- d. Very soft

C

8) Food should be left out no more than

- a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

## Prep Cooks Test

C 9) Which is the improper way to thaw frozen food?

- a. In the fridge
- b. In a sink with cold water
- c. On the counter
- d. In the microwave

D 10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

B 11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

D 12) Which of the following is listed from smallest to largest?

- a. Dice, chop, mince
- b. Mince, chop, dice
- c. Chop, dice, Mince
- d. Mince, dice, chop

B 13) 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

C 14) When you poach something, you cook it with what?

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

B 15) Which spoon is used to remove fat from soups and stews?

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

B 16) Which of the following means to cook in a small amount of fat?

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

**Prep Cooks Test**

---

A

17) 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

A

18) 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

**Fill-in the Blank** (1 point each)

19) SALT & PEPPER are the basic seasoning ingredients for all savory recipes.

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

