

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

L'chiam 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 interveiw

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

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.

Name ALBERT FALLORINA

Servers Test

Score 8 / 35

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 dining 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

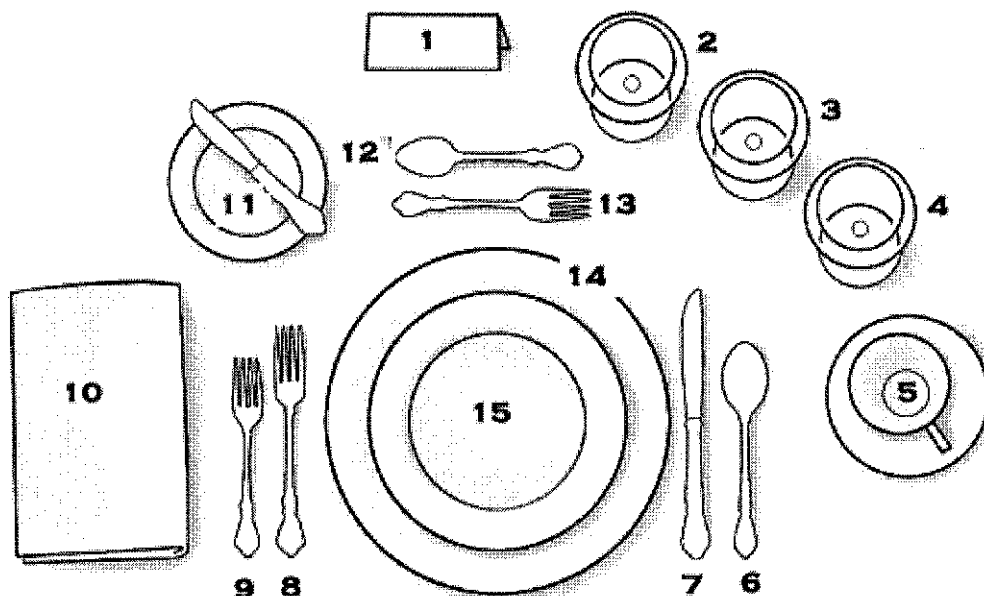
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <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>MG</u> French Passing | D. Area for dirty dishware and glasses |
| <u>B</u> 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 |
| <u>C</u> Tray Jack | G. Style of dining in which the courses come out one at a time |

Name ALBERT FALLORENA

Servers Test

Score / 35



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

- The utensils are placed 4 1 11 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? MILK & SPOON CUPS
- Synchronized service is when: same time
- What is generally indicated on the name placard other than the name? ENTREE & DESERT
- The Protein on a plate is typically served at what hour on the clock? 6 o'clock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
INFORM THE MTRDE OR ~~EXPIR~~ EXPIDTOR

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

CA 2) Mesclun are what type of vegetable?

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

Bc 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 blanch 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

AB 7) What is Al Dente?

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

CA 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
- AC 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.

