

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 Aveshia Murrell Date: 00-28-19

Home Telephone () 816 Other Telephone () 616 668-0086

Present Address 5310 Williamsburg Ct.

Permanent Address, if different from present address: 5310 Williamsburg Ct.

Email Address aveshiamurrell43@gmail.com

EMPLOYMENT DESIRED

Position applying for: Dishwasher, housekeeping, server Salary desired: 9.00

Are you currently registered with any staffing and/or employment agencies? If so, please list NO

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? Immediately

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	AM	PM
SUNDAY	8 AM	4 PM
MONDAY	8 AM	4 PM
TUESDAY	8 AM	4 PM
WEDNESDAY	8 AM	4 PM
THURSDAY	8 AM	4 PM
FRIDAY	8 AM	4 PM
SATURDAY	8 AM	4 PM

Do you have any vacations or extended leaves planned in the next 12 months? If so, please list dates:

NO but have my baby April 19, 2020

PERSONAL INFORMATION

Have you ever applied to or worked for Acrobat Outsourcing before? Yes ☒ No ☐ If yes, when? 2 years ago

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.)

Pursuant to any and all Fair Chance Ordinances, we will consider for employment qualified applicants with arrest and conviction records.

EDUCATION & SKILLS

NAME OF SCHOOL	CITY & STATE	GRADE OR DEGREE COMPLETED	DID YOU GRADUATE?
<u>Don Bosco</u>	<u>LA MD</u>	<u>12th</u>	<u>yes</u>
Do you have any special licenses, certificates or special training? If so please list under "Special".			
YES			
Are you computer literate? If so, list software knowledge under "Special."			
YES			
Are you proficient with Point of Sales Systems? If, so please list which ones under "Special."			
YES			
Do you have any other experience, training, qualifications or special skills, which you feel make you especially suited for work at Acrobat Outsourcing? If so, please list under "Special."			
YES			
Special:			

EMPLOYMENT HISTORY

List below all present and past employment starting with your most recent employer (last 10 years is sufficient). Account for unemployment periods of three months or more.

Are you currently employed? Yes ☒ No ☐ If so, may we contact your current employer? Yes ☒ No ☐

Name and Address of Employer Subway in Chula Vista
Type of Business food prep Telephone No. (816) 234-3000
Your Position and Duties Sandwich Artist Supervisor's Name James
Dates of Employment: From 10-19 To now (present)

Name and Address of Employer Wal-Mart 133rd Steeline
Type of Business retail Telephone No. (816) 942-3847
Your Position and Duties cashier, restocking goods, customer service Supervisor's Name Emily
Dates of Employment: From 09/19 To 10/19

Name and Address of Employer Embassy hotel
Type of Business breakfast buffet Telephone No. (816) 756-1728
Your Position and Duties the dish washer Supervisor's Name John
Dates of Employment: From 01/19 To 05/19

Name and Address of Employer Embassy hotel
Type of Business housekeeping Telephone No. (816) 756-1728
Reason for Leaving: personal Supervisor's Name Patley

Your Position and Duties: Housekeeping; making beds, dusting
E.H.
Dates of Employment: From 03/18 To 12/18
Reason for Leaving: moved.

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: Jordan Brigham Address: N/A
Occupation: _____ Relationship: friend Number of Years Acquainted: 2
Telephone No. (816) 777-9561

Name: Joan White Address: 13th St.
Occupation: VOL Counselor Relationship: _____ Number of Years Acquainted: 5
Telephone No. (816) 889-6930

Name: _____ Address: _____
Occupation: _____ Relationship: _____ Number of Years Acquainted: _____
Telephone No. () _____

Please Read Carefully, Initial Each Paragraph and Sign Below

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.

PM

I hereby authorize Acrobot 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.

PM

I hereby authorize Acrobot 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.

PM

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.

PM

Acrobot 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.

PM

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

Applicant's Signature Messiah Morris Date 10-28-19

First and Last Name: Aleshia murti

Email: _____

Phone number: 816-668-0086

Working Experience:

Company Name: Qalmarkt
Dates of Employment: 09-19/10-19
Job Responsibility: _____

* Cashier
* Customer Service

Company Name: Embassy hotel
Dates of Employment: 01-19/05/19
Job Responsibility: _____

* Breakfast Mtn
* Dishwasher

Company Name: Embassy
Dates of Employment: 03-18/12-18
Job Responsibility: _____

* housekeeping
* cleaning

Skills

* Cashier
* Housekeeper
* Dishwasher
* Breakfast Mtn
* Customer Service

Aneshia Merritt

Kansas City, MO 64127

aneshiamerritt8_5wv@indeedemail.com - 8166680086

Willing to relocate to: Kansas City, MO - Kansas City, MO - Kansas City, MO
Authorized to work in the US for any employer

WORK EXPERIENCE

Cashier and Cook

Wendy's - Kansas City, MO -

Present

Cashier & Food server partime

Drive thru Cashier

McDonald's - Kansas City, MO -

2017-07 - 2017-08

Drive thru

Housekeeping

Laquinta Inns Hotel - Kansas City, MO -

2017-05 - 2017-07

Cleaning , Housekeeping

Housekeeping

Nextaff - Kansas City, MO -

2017-04 - 2017-05

Housekeeping cleaning

Food prep & Cashier

Subway - Kansas City, MO -

2017-02 - 2017-03

Cashier & Subprep

Walmart

Cashier - Kansas City, MO -

2016-11 - 2016-12

Cashier Fulltime

EDUCATION

General Subjects

Mo.Options

SKILLS

Cashier, Food prep, Housekeeping

ADDITIONAL INFORMATION

In-need of a job ' been searching for quite while now , hoping to find the right job with the right benefits thats can suit me in life & help me become successful with good income benefits and Customer care

Dishwasher Test

Score / 10

1) 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

2) While washing dishes by hand, which item should you wear?

- a) Cutting glove
- b) Oven Mitt
- c) Rubber glove
- d) Nothing

3) 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

4) If you need to move a heavy load, you should PULL and not PUSH the object.

- a) True
- b) False

5) 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, chaffing dishes)
- d) Harsh chemicals
- e) All of the above

6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.

- a) True
- b) False

7) 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

8) 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

9) 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

10) 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

Multiple Choice (1 point each)

1) A gallon is equal to _____ ounces

a. 56

b. 145

c. 32

d. 128

2) Mesclun are what type of vegetable?

a. Roots

b. Beans

c. Salad Greens

d. Spices

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

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

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

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

a. Olive Oil

b. Salt

c. Brown Sugar

d. White Sugar

7) What is Al Dente?

a. Firm but not hard

b. Soft to the touch

c. Very hard

d. Very soft

8) Food should be left out no more than

a. 2 hours

b. 3 hours

c. 4 hours

d. 5 hours

65%

Prep Cooks Test

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

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

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

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

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

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

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

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

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

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

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

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

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

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) _____ & _____ are the basic seasoning ingredients for all savory recipes.

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