



7/6/18

7/20/22

Name: Ahzane Jacobs

Taborca ID: 46901

Date of Hire: 5/31/18

Date of Re-Act: / /

Employee Set up

- E-verify #: 20181512105590L Attended New Hire Orientation: 5/31/18
- Hire Right Sections 1 & 2
- Background Check (Asurint)
- Direct Deposit (Scan to Payroll) or Global Cash Card
- Added to Orientation Time Sheet
- New Hire List
- Check Taborca Profile (All fields)
- Upload Resume
- Food Handler's Card Status _____

Ahzane Jacobs

Rahway, NJ

ahzanejacobs3_cfs@indeedemail.com - 9082907002

WORK EXPERIENCE

732

5/21/18

1pm

822
3418

Assistant Teacher

Destiny after school haven - Rahway, NJ -

2015-10 - Present

Amazon Warehouse Associate

Amazon.com - Avenel, NJ -

2016-10 - 2017-04

Prep Cook

AMC Theaters - Edison, NJ -

2016-05 - 2016-08

Line Cook and Prep Cook and cashier

Chick-fil-A - Woodbridge, NJ -

2015-09 - 2016-05

Server/Waiter

Buffalo Wild Wings - Linden, NJ -

2014-12 - 2015-06

Line Cook/Cashier

Chipotle Mexican Grill - Edison, NJ -

2014-08 - 2014-12

EDUCATION

Rahway High School

CERTIFICATIONS/LICENSES

CPR/AED and basic first aid

2017-06 - 2019-06

ServSafe

2014-12 - 2018-12

Ahzane Jacobs

Rahway, NJ
ahzaneunique14@gmail.com
9082907002

Work Experience

Assistant Teacher

Destiny after school haven - Rahway, NJ
October 2015 to Present

Amazon Warehouse Associate

Amazon.com - Avenel, NJ
October 2016 to April 2017

Prep Cook

AMC Theaters - Edison, NJ
May 2016 to August 2016

Line Cook and Prep Cook and cashier

Chick-fil-A - Woodbridge, NJ
September 2015 to May 2016

Server/Waiter

Buffalo Wild Wings - Linden, NJ
December 2014 to June 2015

Line Cook/Cashier

Chipotle Mexican Grill - Edison, NJ
August 2014 to December 2014

Education

Rahway High School

Certifications/Licenses

CPR/AED and basic first aid

June 2017 to June 2019

ServSafe

December 2014 to December 2018

Submission Date 05-31-2018 12:55:53

First Name

Ahzane

Last Name

Jacobs

E-mail Address

ahzanej14@gmail.com

Phone

9082907002

Address

1068 main st

Unit or Number

none

City, State

Rahway, NJ

Zip Code

07065

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

- New Jersey

Which position(s) are you applying for?

- Cook
- Server

Are you applying for:

- Full-Time

When can you start?

Friday, June 01, 2018

Can you work overtime?

Yes

How did you hear about us?

- Google

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

- Monday AM
- Monday PM
- Tuesday AM
- Tuesday PM
- Wednesday AM
- Wednesday PM
- Thursday AM

- Thursday PM
- Friday AM
- Friday PM
- Saturday AM
- Saturday PM
- Sunday PM

Have you ever applied to or worked for Acrobat before?

No

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

Rahway High School

City & State

Rahway, NJ

Grade/Degree

diploma

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:

I am computer literate in Microsoft Word, Excel, and Powerpoint. I am also first aid and CPR certified.

Are you currently employed?

No

Can we contact your current employer?

No

Name and Address of Employer

Destiny After School Haven
Rahway, NJ

Type of Business

After school program

Phone Number

n/a

Your Position & Duties

Cook: My duties included preparing meals for 150+ staff and students daily according to state health and nutritional guidelines.

Date of Employment (from/to):

10/15-11-17

Reason for Leaving

disability following auto accident

Still Employed:

No

Name and Address of Employer

Chick-Fil-A Woodbridge, NJ

Type of Business

restaurant, fast food

Phone Number

n/a

Your Position & Duties

Line Cook: My duties included preparing, cooking and assembling menu items in a fast paced kitchen as well as maintaining cleanliness of kitchen.

Date of Employment (from/to):

09/16-06-17

Still Employed:

No

Name and Address of Employer

Buffalo Wild Wings Linden, NJ

Type of Business

restaurant

Phone Number

n/a

Your Position & Duties

Server: My duties included taking and filling guest orders, ensuring the customers receive satisfactory orders and service.

Date of Employment (from/to):

12/14-5-16

Still Employed:

No

First Name

Lateya

Last Name

Tennet

E-mail Address

LT21@yahoo.com

Phone

7322219321

Relationship:

former coworker

Years Acquainted:

4

First Name

Izhon

Last Name

Hill

E-mail Address

Scootie339824@gmail.com

Phone

9083889762

Relationship:

cousin

Years Acquainted:

20

First Name

Crystal

Last Name

Richards

E-mail Address

Crichie22@gmail.com

Phone

Relationship:

former coworker

Years Acquainted:

5

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):

Ahzane Jacobs

Date:

Thursday, May 31, 2018



Case Verification Number: 2018151210559DL

Report prepared: 05/31/2018

Company Information

Company ID: 139349

Company Name: Acrobat Outsourcing

Client Company ID: 139349

Client Company Name: Acrobat Outsourcing

Employee Information

Name: Ahzane U. Jacobs

Date of Birth: 01/04/1996

U.S. Social Security Number: ***-**-5282

Employee's First Day of Employment: 05/31/2018

Citizenship Status: U.S. Citizen

Document Information

List B Document: ID card issued by a U.S. federal, state or local government agency

List C Document: U.S. birth certificate (original or certified copy)

Case Information

Current Case Result: Closed

Case Submitted By: Jamie Luongo

Case Status: Employment Authorized

Reason for Closure: Employment Authorized Auto Close

Interview Note Sheet

Applicant Information

Name: Ahzane Jacobs
Date: 5/31/18
Position (s) Applied for: Cook & Server

Interviewer: Jamie Wong

Rate of Pay:

Referred by:

Test Scores		Job Interests	
Server	/35	% Bartender	/30 %
Prep Cook	/15	% Barista	/10 %
Grill Cook	/40	% Cashier	/10 %
Dishwasher	/10	% Housekeeping	/16 %

Job Sections
Full-Time
Part-Time

Relevant Experience & Summary of Strengths

Total of _____ in Food Service

Rahway

4 yrs line cook exp.
2 yrs prep exp.
2 yrs. serving ex

willing to travel
about 30 min

P.O.S. Experience: N details: _____

Transportation

Car

Public Transit

Carpool (Rider / Driver)

Regions Available to work:

North NJ

South NJ

Central NJ

Jersey Shore

Certifications (if any)

TIPS

Serv-Safe

LEAD

Other _____

Will Submit

Availability

Open

AM only

PM only

Weekdays only

Weekends only

Details:

Not avail. Sunday morning

Uniforms Owned

Bistro

Black Bistro

Tuxedo

1/2 Tuxedo

Black Vest

Long Black Tie

Chef Coat

Chef Pants

Knives

Black Pants

Non-Slip Shoes

Bow Tie

Other: _____

Would you recommend this applicant for Acrobat Academy?

Yes

Convention Candidate?

Other Languages Spoken:

Grill Cooks Test

Score / 40

Multiple Choice Test (1 point each)

c

1) How much time should you take to wash your hands with soap?

- a) 1 minute
- b) 20 seconds
- c) Time does not matter, water temperature does
- d) 5 minutes

B

21/40

C

2) The recommended temperature for your refrigerator is...

- a) 45°F
- b) 50°F
- c) 40°F
- d) 20°F

D

3) Food handlers must always wash their hands

- a) Before starting work
- b) Switching between handling raw and ready-to-eat food
- c) After going to the restrooms
- d) All of the above

D

4) The most important reason for having food handlers wear hair restraints is to

- a) Prevent food from getting into food handlers' hair
- b) Prevent food handlers from contaminating their hands by touching their hair
- c) Keep the food handlers' hair in place
- d) None of the above

B

C

5) Which of these conditions requires immediate corrective action?

- a) Packaged food items are stored at least 6 inches above the floor
- b) Ice is being used to cool beef stew in a shallow pan
- c) Raw meats are stored on a shelf above ready-to-eat egg salad in the walk-in cooler
- d) Raw fish is stored above raw chicken in the walk-in freezer

C

6) Bacteria grow best in the temperature "danger zone" which includes temperatures between?

- a) 0°F and 100°F
- b) 32°F and 220°F
- c) 41°F and 135°F
- d) 39°F and 178°F

D

7) After cutting raw chicken, what should be done before the cutting board is used for slicing onions for salad?

- a) Clean the cutting board with a wet wiping cloth
- b) Turn the board over and use the other side
- c) Rinse the board with running water
- d) Wash, rinse, and sanitize the board prior to slicing the onions

B

8) Which of the following is NOT an approved method to thaw potentially hazardous foods?

- a) In a microwave oven
- b) During the cooking process
- c) Under cool running water
- d) On a clean counter, at room temperature

D

C

9) Wiping cloths stored submerged in a bucket of sanitizing solution are for:

- a) Wiping spills only
- b) Washing hands if the hand sinks are too far away
- c) Sanitizing the blade of utensils such as knives
- d) Maintaining moisture on the wiping cloth

A

Grill Cooks Test

d 10) Food-handling gloves must be changed frequently and also:

- a) After handling garbage
- b) After every break
- c) After picking things up off the floor
- d) Between handling raw and cooked foods
- e) All of the above

d 11) A Julienne is:

- a) to cut food into 1 inch X 1 inch cubes
- b) A cooking method using high heat
- c) To cut food into 1/8 X 1/8 slices
- d) A rough cutting method producing oblong shapes

a 12) A gallon is equal to _____ ounces

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

b 13) How many cups are in a quart?

- a) 2
- b) 4
- c) 6
- d) 8

c 14) A Chiffonade is:

- a) To slice an herb or leafy vegetable into thin ribbons
- b) To de bone a fish
- c) Another name for parchment paper
- d) To cook food in liquid, or at just below the boiling point

a 15) Potentially hazardous hot foods must be maintained at an internal temperature of _____ or higher to be safe

- a) 145° F
- b) 135° F
- c) 160° F
- d) 180° F

d 16) Which of the following explains the process of poaching?

- a) Poke poultry on the thickest part in order to make sure it's tender
- b) To cook food in an oven that has reached 350° F
- c) Cook gently in water that is hot but not boiling (160°-180°)
- d) Submerge protein in boiling liquid to speed cooking time

b 17) If a recipe calls for 16oz of mirepoix, how many ounces of onion, celery, and carrots do you need?

- a) 8 oz of celery, 4 oz of onion, 4 oz of carrot
- b) 4 oz of celery, 8 oz of carrot, 4 oz of onion
- c) 4 oz of celery, 8 oz of onion, 4 oz of carrot
- d) 2 oz of celery, 10 oz of carrot, 2 oz of onion

c 18) Which of the following best describes braising?

- a) To cook quickly in a pan on top of the stove until food is browned
- b) Process through which natural sugars in food become browned and flavorful while cooking
- c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
- d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

E

C

D

A

B

C

C

Grill Cooks Test

b 19) Which of the following best describes the process of Caramelization?

- a) To cook quickly in a pan on top of the stove until food is browned
- b) Process through which natural sugars in food become browned and flavorful while cooking
- c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
- d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

c 20) What temperature should chicken be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

c 21) What temperature should ALL ground meat be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

B
A

d 22) What temperature should fish be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

23) What is a roux and what is it used for? (2 points)

X

24) What is the process of making clarified butter, and why is clarified butter used? (3 points)

X

25) What are the 5 mother sauces? (5 points)

X

- 1.
- 2.
- 3.
4. ranch
5. barbecue

26) What does it mean to season a grill and why is this process important? (3 points)

X ~~to prep~~ to prepare it for specific meat.

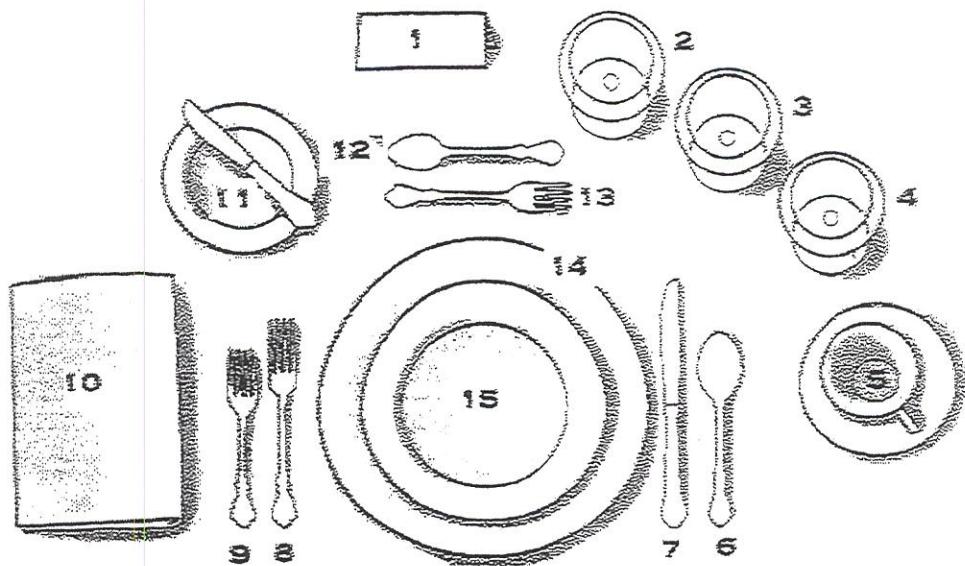
27) What are the ingredients in Hollandaise sauce? (5 points)

X 1. mayo
2. ketchup

Name Ahzane Jacobs 5/31/18

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>9</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

~~X~~ Four ~~one~~

1. The utensils are placed Four ~~one~~ inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? Cream, sugar, ect.

3. Synchronized service is when: all items are brought out and served simultaneously.

~~X~~ 4. What is generally indicated on the name placard other than the name? prefix: Sir, mrs, Mr, miss

~~meal choice~~

~~X~~ 5. The Protein on a plate is typically served at what hour on the clock? 9 ~~6~~

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

Alert kitchen staff to any possible allergies and/or food exceptions.

Servers Test

26/35

Multiple Choice

b 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

A

b 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

c 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

D

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

G Scullery D
 E Queen Mary A
 A Chaffing Dish B
 D French Passing B
 B Russian Service C
 F Corkscrew C
 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



New Hire Acknowledgement Form

For Employer

- Additional Information Sheet
- Application
- I-9
- W-4
- Offer Letter
- Background Authorization Release
- Sexual Harassment Prevention Policy
- Global Gold Card / Direct Deposit Form
- Designation of Personal Physician/Emergency Contact Form
- Confidentiality & Non-Disclosure Agreement

For Employee

- New Hire Orientation Manual
- Workers' Compensation Pamphlet
- Sexual Harassment Pamphlet
- Unemployment (For Your Benefit) Pamphlet
- Safety & Sanitation Guidelines

Inform

- State & Federal Poster
- Minimum Wage Poster
- Wage Order Poster

All of these items have been explained to me:

Ahrane Jacobs

Print Name

Ahrane Jacobs

Signature

5/31/18

Date