

Submission Date 08-14-2018 11:24:54

First Name

dawnasia

Last Name

harper

E-mail Address

dawnasiaharper@gmail.com

Phone

732-925-0075

Address

191 smith st

Unit or Number

0

City, State

newark,nj

Zip Code

07106

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

- New Jersey

Which position(s) are you applying for?

- Housekeeper
- Dishwasher

Are you applying for:

- Full-Time

When can you start?

 Wednesday, August 15, 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
- Tuesday AM
- Wednesday AM
- Thursday AM
- Friday AM
- Saturday AM
- Sunday AM

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

sojourn high school

City & State

newark,nj

Grade/Degree

dipolma

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")

No

Are you currently employed?

No

Can we contact your current employer?

Yes

Name and Address of Employer

hello fresh 60 lister av newark nj 07102

Type of Business

warehouse

Phone Number

1

Your Position & Duties

i would pack meal kits for people supported our brand. Basically i would pick the type of bag the food would go into. Then based on the recipe i would pick certain amount of items for their order. Then we'd wrap all the bags and send them off to be distributed.

Date of Employment (from/to):

October 11, 2017- July 9, 2018

Reason for Leaving

it was a freezer job i kept getting really sick

Still Employed:

No

Name and Address of Employer

pilot travel center 230 Route 17 mahwah, nj,

Type of Business

gas station/deli

Phone Number

2015152705

Your Position & Duties

i was a manager where i oversaw the deli and kitchen maintenance. i had to maintain a crew of 10 as well as making sure all the pumps are up and running.

Date of Employment (from/to):

june 12, 2015-January 7, 2017

Reason for Leaving

they closed down

Still Employed:

No

Name and Address of Employer

taco bell 250 state route 22

Type of Business

fast food

Your Position & Duties

i cook in the kitchen as well as making sure the food gets out in a timely fashion and its fresh. I also work the front register and drive thru window assisting customers. Making sure they are happy and receive their food and are handled with respect and politeness.

Date of Employment (from/to):

March 15, 2017

Still Employed:

Yes

Have you ever been fired from a previous place of employment? If yes, please explain:

No

First Name

Margaret

Last Name

Woodson

E-mail Address

margaretwoodson@gmail.com

Phone

973-336-5534

Relationship:

mentor

Years Acquainted:

8

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):

Dawnasia Harper

Date:

 Tuesday, August 14, 2018

- b 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
- c 2) While washing dishes by hand, which item should you wear?
a) Cutting glove
b) Oven Mitt
c) Rubber glove
d) Nothing
- d 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
- b 4) If you need to move a heavy load, you should PULL and not PUSH the object.
a) True
b) False
- e 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
- a 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.
a) True
b) False
- c 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
- c 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
- a 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
- c 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

9/10
90%

Name Dawn

Servers Test Dawnasia Her Score / 35

Multiple Choice

21/35

60%

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
b X
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
b X
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
c X
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
c X
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
a X

Match the Correct Vocabulary

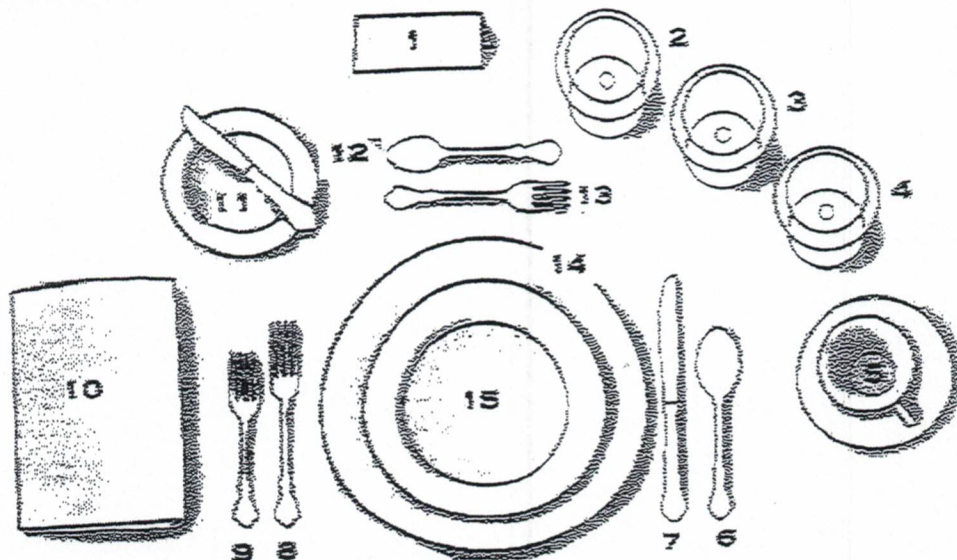
- d Scullery
- X Queen Mary
- a Chaffing Dish
- e French Passing
- g Russian Service
- f Corkscrew
- c Tray Jack

- 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
- e Style of dining in which the courses come out one at a time

Name _____

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

- 10 Napkin
- 11 Bread Plate and Knife
- 1 Name Place Card
- 12 Teaspoon
- 13 Dessert Fork
- 6 Soup Spoon
- 15 Salad Plate
- 4 Water Glass

- 8 Dinner Fork
- 5 Tea or Coffee Cup and Saucer
- 7 Dinner Knife
- 2 Wine Glass (Red)
- 7 Salad Fork
- 14 Service Plate
- 3 Wine Glass (White)

Fill in the Blank

1. The utensils are placed half inch inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream and sugar
3. Synchronized service is when: _____
4. What is generally indicated on the name placard other than the name? _____
5. The Protein on a plate is typically served at what hour on the clock? _____
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? _____