

Employment Application

816-501-9067

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.

Full Name EVAN GEORGE Date: 08/23/2018
 Home Telephone (206) 949-8564 Other Telephone ()
 Present Address 51 LUCY ST, SAN FRANCISCO, CA, 94124
 Permanent Address, if different from present address:
 Email Address chefguitaratty@yahoo.com

Position applying for: LIVE Cook Salary desired: \$28/hr.

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? 2 WEEKS FROM HIRE DATE

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	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
AM	X	7	5				X
PM		AM - 5 pm					

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

Have you ever applied to or worked for Acrobat Outsourcing before? Yes No If yes, when? _____

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 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 the San Francisco Fair Chance Ordinance, we will consider for employment qualified applicants with arrest and conviction records.

NAME OF SCHOOL	CITY & STATE	GRADE OR DEGREE COMPLETED	DID YOU GRADUATE?
North Seattle C.C.	Seattle, WA	AAS	YES
CIA GREYSTONE	ST. HELENA, CA	PASTRY CERT.	YES
Do you have any special licenses, certificates or special training? If so please list under "Special".		YES	NO
Are you computer literate? If so, list software knowledge under "Special."		YES	NO
Are you proficient with Point of Sales Systems? If so please list which ones under "Special."		YES	NO
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	NO
Special: ALOHA			

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 ORTHOPEDIC REHAB AND WELLNESS / 20 Sycamore ST.

Type of Business Physical Therapy Telephone No. (415) _____ Supervisor's Name MARCOS AMARAL

Your Position and Duties MASSEUSE / Physical TRAINER

Dates of Employment: From 02/2018 To PRESENT Weekly Pay: Starting \$16/hr. Ending SAME

Reason for Leaving: _____

Name and Address of Employer HEIRloom CAFE , 2500 FOLSOM ST.

Type of Business RESTAURANT Telephone No. (415) 821-2500 Supervisor's Name MAJWIN (MIKE-IN)

Your Position and Duties LINECOOK - MENU DEVELOPMENT, ORGANIZATION, GUEST COMMUNICATION

Dates of Employment: From 05/2016 To 12/2017 Weekly Pay: Starting \$16/hr. Ending \$30/hr.

Reason for Leaving: WANTED NIGHTS FREE

Name and Address of Employer PROJECT JUICE LLC

Type of Business VEGAN CAFE Telephone No. (415) 368-5078 Supervisor's Name JAQUILIN ^{PERSONAL}

Your Position and Duties ASSISTANT MANAGER, INVENTORY, ORGANIZING ORDERS, INSTRUCTING STAFF.

Acrobat

outsourcing

Your Hospitality Staffing Professionals

Dates of Employment: From 09/2015 To 05/2016 Weekly Pay: Starting \$12 Ending \$14

Reason for Leaving: No Room For Growth

Name and Address of Employer CAULIS RESTAURANT,

Type of Business RESTAURANT Telephone No. (206) 283-3313 Supervisor's Name BARUCH E.

Your Position and Duties LEAD PASTRY COOK, PREPPING, BAKING BREAD, WORKING THE LINE, EXPEDITING.

Dates of Employment: From 2012 To 2015 Weekly Pay: Starting \$11/hr. Ending \$15/hr.

Reason for Leaving: MOVED

Have you ever been fired from any previous place of employment? If so, please explain: No

MILITARY EXPERIENCE

Have you obtained any special skills or abilities as the result of service in the military? Yes No ✓

If so, describe: _____

PEOPLE WHO CAN REFER TO YOU

List below three persons not related to you who have knowledge of your work performance within the last three years.

Name: MARVIN E. Telephone No. (703) 926-3896

Address _____

Occupation: PASTRY CHEF Relationship: CHEF Number of Years Acquainted: 2

Name: JACKLYN C. Telephone No. (415) 368-5078

Address _____

Occupation: MANAGER Relationship: BOSS Number of Years Acquainted: 1

Name: JENN S. Telephone No. (760) 889-2755

Address _____

Occupation: MANAGER Relationship: BOSS Number of Years Acquainted: 1

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.

 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.

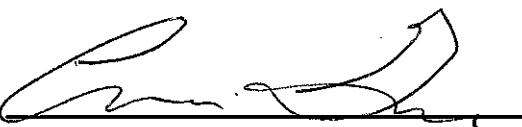
 I hereby authorize Acrobat Outsourcing and its authorized representatives to solicit information regarding my background, which may include but not be limited to, information about my employment, education, and/or criminal history, which may be in the files of any federal, state, or local criminal justice and law enforcement agency and general public records history.

 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.

 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.

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

Applicant's Signature



Date

08/23/2018

Grill Cooks Test

Score 29 / 40

Multiple Choice Test (1 point each)

a 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

a 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

Md 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

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

d 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

a 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

Grill Cooks Test

e 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

C 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

d 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

a 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

b 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

C 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

C 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

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

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

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

a 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)

FAIT AND STARCH OF EQUAL VOLUME COOKED
AND ADDED HOT TO HOT LIQUID IN ORDER TO THICKEN.

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

~~STIR~~ SLOWLY HEATING THE WHOLE BUTTER IN A POT
TO REMOVE THE MILK SOLIDS. REMOVING THE SOLIDS ~~ALLOWS~~
THE BUTTER TO BE EMULSIFIED INTO A SAUCE OR HAVE A
HIGHER SMOKE POINT.

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

1. BECHAMEL
2. HOLLANDAISE
3. VELOUTE
4. ESPANOL
5. DEMI

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

TO OIL THE GRATE SO PROTEINS DO NOT
STICK TO THE GRILL DURING COOKING

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

CLARIFIED BUTTER, EGG YOLK, LEMON JUICE, AND
SPICES OR HERBS IF DESIRED.

