

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 Kathryn Williams Date: 1/31/19

Home Telephone (916) 968-6441 Other Telephone ()

Present Address 351 H Ave. 94130

Permanent Address, if different from present address:

Email Address Kathryn19-williams@yahoo.com

EMPLOYMENT DESIRED

Position applying for: _____ Salary desired: _____

Are you currently registered with any staffing and/or employment agencies? If so, please list

Are you applying for: Full-time work? Yes No X Part-time work? Yes X No

Temporary work, e.g., summer or holiday work? Yes No X 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 X No If hired, on what date could you start working? 2/3/19

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	9 am						9 am
PM	11 pm		4:30-10 pm	4:30-10 pm	4:30-10 pm	4:30-10 pm	12 am

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

PERSONAL INFORMATION

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

Do you have friends or relatives working for Acrobat Outsourcing? Yes No X If yes, please state name and relationship

If hired, would you have a reliable means of transportation to and from work? Yes X No

If hired, can you present evidence of your legal right to live and work in this country? Yes X 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 X 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?
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: 			

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

Type of Business _____ Telephone No. (____) _____ Supervisor's Name _____
Your Position and Duties _____

Dates of Employment: From _____ To _____

Reason for Leaving: _____

Name and Address of Employer

Type of Business _____ Telephone No. (____) _____ Supervisor's Name _____
Your Position and Duties _____

Dates of Employment: From _____ To _____

Reason for Leaving: _____

Name and Address of Employer

Type of Business _____ Telephone No. (____) _____ Supervisor's Name _____
Your Position and Duties _____

Dates of Employment: From _____ To _____

Reason for Leaving: _____

Name and Address of Employer _____

Type of Business _____
Your Position and Duties _____

Telephone No. (____) _____ Supervisor's Name _____

Dates of Employment: From _____ To _____

Reason for Leaving: _____

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

MILITARY SERVICE

Have you obtained any special skills or abilities as the result of service in the military?
If so, describe: _____

Yes _____ No ☒

JOB RELATED REFERENCES

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

Name: _____ **Telephone No.** (____) _____

Address _____

Occupation: _____ **Relationship:** _____ **Number of Years Acquainted:** _____

Name: _____ **Telephone No.** (____) _____

Address _____

Occupation: _____ **Relationship:** _____ **Number of Years Acquainted:** _____

Name: _____ **Telephone No.** (____) _____

Address _____

Occupation: _____ **Relationship:** _____ **Number of Years Acquainted:** _____

Please Read Carefully, Initial Each Paragraph and Sign Below

KW

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.

KW

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.

KW

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.

KW

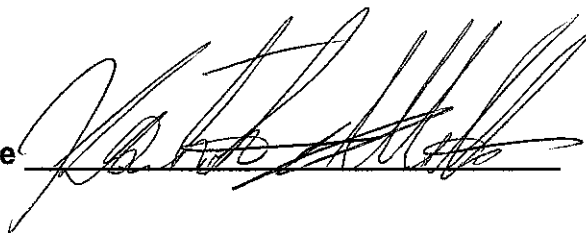
I understand that if selected for hire, it will be necessary for me to provide satisfactory evidence of my identity and legal authority to work in the United States, and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date.

KW

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

1/31/19

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

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) 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.

Kathryn Williams

351 H Avenue, San Francisco, CA 94310 | 916-968-6441 | Kathryn_19_williams@yahoo.com

Objective

To obtain an entry level Culinary position to expand my skillset and pursue personal and professional growth.

Skills & Abilities

- ❖ Customer Service
- ❖ Food and Tool Prep
- ❖ Understanding of Mother Sauces
- ❖ Menu Planning
- ❖ Knife Work and Cuts
- ❖ Catering

Certifications

- ❖ ServSafe Manager
- ❖ ServSafe Alcohol
- ❖ Food Handlers
- ❖ AHA First Aid and CPR
- ❖ Culinary Art

Experience

CULINARY ART STUDEN

PREP COOK | US COAST GUARD SECTOR SAN FRANCISCO

- ❖ Use tools, equipment and basic techniques for cooking and baking
- ❖ Calculate food measurements
- ❖ Inspect and clean food preparation areas
- ❖ Store and cook food at correct temperatures by regulating freezers, ovens, broilers, grills, and roasters
- ❖ Ensure freshness of food and ingredients by checking quality, tracking old and new items, and rotating stock

SALES ASSOCIATE | WALMART

- ❖ Provide customer service
- ❖ Greet Customers
- ❖ Locate products and price-check items
- ❖ Organize store shelves and displays
- ❖ Answer customer questions regarding policies, services, and products via telephone or in person
- ❖ Organize and re-stock returned items

STORE CLERK | MARSHALLS

- ❖ Receive and stage new product for retail sales floor
- ❖ Recovery of women's clothing section
- ❖ Ensure accurate labeling, correct sizing, and fitness for display

CAREGIVER | PRIVATE HOME CARE CLIENT

- ❖ Assist with independent living skills and general household duties
- ❖ Monitoring of client medication compliance

RECOVERY CLERK | FALLAS DISCOUNT STORE

- ❖ Review merchandise to ensure accuracy of pricing
- ❖ Merchandising of products within marketing guidelines
- ❖ Customer service duties as required

Education

TREASURER ISLAND JOB CORP CENTER

❖ Culinary Art Certification

DIPLOMA | VALLEY HIGH SCHOOL

❖ General Studies

Kathryn Williams

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Dear Acrobat,

I would like to be seriously considered for the position you currently have available. I feel that my previous experience, education, certifications, and current culinary skills can be a valuable asset for your establishment. Please review these attached documents closely because I am confident that I can significantly contribute to your success.

As my resume indicates, I have recently completed formal training in Culinary Arts. I completed my Basic Culinary Arts Certificate in San Francisco, CA. Through my training I have developed exceptional skills in preparing and cooking foods to an industry level standard that adheres to strict safety and sanitation guidelines. My commitment and dedication to the field is evident through the multiple projects I have successfully completed during my training. I have been praised by my instructors on how responsible, motivated I am and my excellent recipe development. I have also obtained every certification that they have offered me so far. I completed my culinary training accomplishments in a relatively short period of time, which is an indication of my ability to quickly learn and apply my training in a timely manner.

In addition, I have obtained six weeks of culinary experience while working an internship in the US Coast Guard Sector San Francisco. While most of the student body was content with their education, I pushed myself to obtain that Prep Cook position in the US Coast Guard and my ServSafe Manager certification to support my education and build my experience. This position showed me how to serve large groups of people while still keeping taste and presentation as high goals.

I am confident that my skills, experience, and education will be an asset to your organization. I look forward to speaking with you about the position.

Sincerely,

Kathryn Williams

