

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 CARLOS DESOLAS Date: _____
 Home Telephone (817) 222-0023 Other Telephone (____) _____
 Present Address 3-Captain Drive Emeryville CA, 94608
 Permanent Address, if different from present address: _____
 Email Address exechefcarlos@gmail.com

EMPLOYMENT DESIRED

Position applying for: Cook 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 _____ No X If hired, on what date could you start working? _____

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		8 AM	8 AM	8 AM	8 AM	8 AM	9 AM
PM		8 PM	8 PM	8 PM	8 PM	8 PM	8 PM

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

my Daughters College Graduation - 5/20 - 5/25

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 _____ No X - Metro

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 _____

Acrobat

outsourcing
Your Hospitality Staffing Professionals

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?
Shaw Prep School	Boston, MA	High School	Yes
Cambridge Culinary	Cambridge MA	Associate	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." <u>Windows</u>		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: Ed Edgarty Telephone No. (617) 349-848380

Address _____

Occupation: Manager Relationship: Boss Number of Years Acquainted: 5-6

Name: David Owen Telephone No. (617) 349-8403

Address _____

Occupation: Manager Relationship: Co worker Number of Years Acquainted: (5)

Name: Bonita Wilson Telephone No. (617) 970-5090

Address _____

Occupation: Chef Relationship: Co worker Number of Years Acquainted: (5)

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** _____

Carlos DeSedas

857-222-0023 / execheffcarlos@gmail.com

PROFESSIONAL SUMMARY

Motivated Manager experienced in all aspects of training, planning, ordering, inventory, and food preparation adhering to Bon Appetit standards. Dedicated to ensuring a professional work environment and committed to exceeding expectations for excellent customer service.

EXPERIENCE

Bon Appetit

Chef Manager

Lesley University

2014-2018

Created weekly menus for multiple stations according to Bon Appétit standards using scratch cooking methods and local seasonal ingredients. Maintained sanitation and safety control in all aspects of culinary and dietary lifestyle options (vegan, vegetarian, and allergy sensitive needs). Ensured farm to fork program consistency as well as established and maintained relationships with local farms (produce, dairy, and grains). Ordering of food, paper products, including small wares and equipment. Ensured compliance with food preparation and presentation. Safeguard production standards including methods of preparation, utilization of left overs and batch cooking practices. Supervised safety handling practices for food safety, hygiene, and physical safety. Produce daily retail menu items for off-site location menu of salads, sandwiches, wraps, grab-n-go, and hot pasta dishes. Provided support for special corporate catering events. Supervised and evaluated employee performance. Maintained daily register deposits, recycle and compost programs. Current with all Compass/Bon Appetit online training and certifications.

Sous Chef/Chef Manager

Emmanuel College

2008 - 2014

Assisted with menu planning for multiple concept food stations including stir fry, pasta, pizza, and comfort foods for 2000+ student dining. Managed retail student dining café. Implemented recycle and food compost programs. Ordered food, paper, and chemical supplies.

New Account Culinary Support Staff

2009 - 2018

Trained existing staff and provided culinary support to ensure compliance with Bon Appetit standards and methods of scratch cooking. Supported new corporate accounts and special events for commencement, VIP services, homecoming, family/friends, and staff training at John Hopkins University, University of Pennsylvania, Colby College, Gordon College, and Lafayette College.

Fish Hill Tavern

Head Chef

2006 - 2008

Managed all purchasing, inventory, and food cost control. Created and prepared menus and daily specials. staff scheduling

EDUCATION & CERTIFICATION

Cambridge School of Culinary Arts

2001

Associate Degree, Professional Chef Program

ServSafe Certified to 2021

REFERENCES:

Available Upon Request

Multiple Choice Test (1 point each)

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

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

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

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

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

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

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

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

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

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

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

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

12) A gallon is equal to _____ ounces

- a) 56
- b) 145
- c) 32
- ☒ d) 128

13) How many cups are in a quart?

- a) 2
- ☒ b) 4
- c) 6
- d) 8

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

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

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

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

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 coved, in liquid at low heat
- d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

20) What temperature should chicken be cooked to?

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

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

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

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)

- Combination of Fat and Flour
- Roux is used to ~~thicken~~ thicken sauces

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

- ① Clarified butter is separating impurities (wax) from Fat.
- ② It increases the cooking temp (Flash Point), and adds richness to product.

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

1. Bechamel
2. Hollandaise
3. Espagnole
4. Tomato
5. Veloute

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

- ① Seasoning a grill is to oil it ~~thoroughly~~ completely so it prevents sticking

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

- ① Clarified Butter
 - ② Egg Yolks
 - ③ Vinegar
 - ④ Lemon
 - ⑤ Tabasco
- STP

