

Acrobat

outsourcing

Your Hospitality Staffing Professionals
665 Third St., Suite 415 • San Francisco, CA 94107

First and Last Name: BAMBANG SINARNO
Email: B.SINARNO@A.O.L.COM
Phone number: 201 257 7105

Working Experience:

Company Name: TERCING CAFETARIA

Dates of Employment: 16 JUNE 2015

Job Responsibility:

- Cook
-
-
-

Company Name: NEW YORK PALACE

Dates of Employment: 10 AUGUST 2014

Job Responsibility:

- CHEF DE PARTY
-
-
-

Company Name: WTC WTC

Dates of Employment: 4 APRIL 1989

Job Responsibility:

- TABLE CHEF
-
-
-

Skills

-
-
-
-



Debbie McKee <debbie@acrobotoutsourcing.com>

Re: Employment Application New Jersey

JotForm <noreply@jotform.com>
 Reply-To: b.sunarno@aol.com
 To: debbie@acrobotoutsourcing.com, josephine@acrobotoutsourcing.com

Mon, Feb 11, 2019 at 12:17 PM

Employment Application New Jersey

First Name	Bambang
Last Name	Sunarno
E-mail Address	b.sunarno@aol.com
Phone	2012577105
Address	1408 Hamilton AVE
Unit or Number	1408
City, State	Bellivele
Zip Code	07109
What region(s) are you applying to work within?	New Jersey
Which position(s) are you applying for?	Cook
Are you applying for:	Full-Time
When can you start?	02-11-2019
Can you work overtime?	Yes
How did you hear about us?	Referral
If you were referred, please tell us by whom:	Chef Jimme Statiano
What days/times can you work? Select all that apply:	Tuesday AM Wednesday AM Thursday AM Friday AM
Do you have any planned vacations or extended leave in the next 12 months? (If no, leave blank)	No
Have you ever applied to or worked for Acrobat before?	No
Do you have any friends or relatives working for Acrobat? If so, please let us know who:	
If hired, would you have	Yes

reliable means of transportation to and from work?

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

State age if under 18. If you are under 18, hire is subject to verification that you are of minimum age to work.

Are you able to perform the essential functions of the job for which you are applying? Yes

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.)

Name of School Academy Hotel / Motel

City & State Bandung Indonesia

Grade/Degree yes

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") No

Do you have any experience, training, qualifications or special skills? (If so, label under "Special") No

Special:

Are you currently employed? No

Can we contact your current employer? No

Name and Address of Employer Ferring

Type of Business Cafetaria

Phone Number 973 2064629

Your Position & Duties cook

Date of Employment (from/to): 24 May 2018

Reason for Leaving Back to the country

Still Employed: No

Name and Address of Employer

Type of Business

Phone Number

Your Position & Duties

Date of Employment (from/to):

Reason for Leaving

Still Employed:

Name and Address of Employer

Type of Business

Phone Number

Your Position & Duties

Date of Employment (from/to):

Reason for Leaving

Still Employed:

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

Have you obtained any special skills or abilities as the result of service in the military? If yes, please explain:

First Name Jammy

Last Name Statiano

E-mail Address b.sunarno@aol.com

Phone 9176239731

Relationship: Friend

Years Acquainted: 29

First Name

Last Name

E-mail Address

Phone

Relationship:

Years Acquainted:

First Name

Last Name

E-mail Address

Phone

Relationship:

Years Acquainted:

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.

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

(Checked box indicates acknowledgement)

Applicant Digital Signature
(Type Name):

Bambang Sunarno

Date:

02-11-2019

Please Attach Resume
Below

You can edit this submission and view all your submissions easily.

Grill Cooks Test

Score **20** / 40

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

50%

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 32 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

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 covered, 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)

FLOUR AND BUTTER
TAKE SAUCE TICK.

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

✓ MELTED WHOLE BUTTER FOR TAKE BETTER
SAUTE.

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

1. BROWN SAUCE
2. TOMATO SAUCE
3. WHITE SAUCE
4. CHILI SAUCE
5. STOCK

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

TO MAKE MARINATED BEFORE TO GRILL.

TO MAKE THE TEAS

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

✓ EGG YOLK + SALT + PEPPER AND
CLARIFIED BUTTER.

Interview Note Sheet

Name: <u>Bombangs Sunarno</u>	Interviewer: <u>Global Navigator</u>
Date: <u>2/11/19</u>	Rate of Pay: <u>16.00 - 20.00</u>
Position (s) Applied for: <u>Cook</u>	Referred by: <u>Chef James / Tony</u>

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

Full-Time
Part-Time

Total of _____ in Food Service
 worked w/ chef James @ Jersey for
 15 years. Chef would like him as
 an aging fill in (lead cook)
 He is available for other work as well

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

Car Public Transit Carpool (Rider / Driver)

North NJ South NJ Central NJ Jersey Shore

TIPS Serv-Safe LEAD Other _____ Will Submit _____

Open AM only PM only Weekdays only Weekends only

Tools: _____

Bistro Black Bistro Tuxedo 1/2 Tuxedo Black Vest Long Black Tie

Chef Coat Chef Pants Kaives Black Pants Non-Slip Shoes Bow Tie Other: _____

Do you require any special equipment for this position? _____

Other Languages Spoken: _____

Comments: _____

6/2013 _____