

PLASPRINE

EMPLOYMENT DESIRED

PERSONAL INFORMATION

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 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?
Galileo	SF CA	10 th	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	<u>NO</u>
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 Restaurant Telephone No. (714) Supervisor's Name Brian
Your Position and Duties Line Cook

Dates of Employment: From 2013 To Dec. 18

Reason for Leaving: Relocated to SF.

Name and Address of Employer

Type of Business Aspen Pt. Telephone No. (714) Supervisor's Name _____
Your Position and Duties Chef. Portion meals to be delivered

Dates of Employment: From 2014 To 2014

Reason for Leaving: Started my business again

Name and Address of Employer

Type of Business T.Q.P. Promotions Telephone No. (415) 697-4071 Supervisor's Name Angela Menez
Your Position and Duties Promote various concerts

Dates of Employment: From 2009 To current

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: No

MILITARY SERVICE

Have you obtained any special skills or abilities as the result of service in the military? Yes ☒ No ☐
If so, describe: Food Service Specialist

JOB RELATED REFERENCES

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

Name: Raymond Delacruz Telephone No. (415) 637-2667

Address _____

Occupation: Self Employed Relationship: Friend Number of Years Acquainted: 30

Name: George Smith Telephone No. (415) 401-4838

Address _____

Occupation: Job Specialist Relationship: — Number of Years Acquainted: 2

Name: Manoel Carr Telephone No. (650) 303-3611

Address _____

Occupation: Security Relationship: Friend Number of Years Acquainted: 25

Please Read Carefully, Initial Each Paragraph and Sign Below

 JS 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.

 JS 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.

 JS 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.

 JS 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

 [Signature]

Date

 2-25-19

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) _____ & _____ 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.

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

Acrobat

outsourcing

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

First and Last Name: Angelo McNeil
Email: angelodoncarlos37@gmail.com
Phone number: 415 697-4071

Working Experience:

Company Name: Village Inn
Dates of Employment: 8/03-2007
Job Responsibility:

- - Lead Line Cook
- - Fry
- - grill
- - Cook eggs / Sauté

Company Name: _____
Dates of Employment: _____
Job Responsibility:

- -
- -
- -
- -

Company Name: 3'D Security
Dates of Employment: _____
Job Responsibility:

- -
- -
- -
- -

Skills

- -
- -
- -
- -

D'Angelo McNeil

San Francisco, CA 415-697-4071 angelodoncarlos@gmail

PROFESSIONAL SUMMARY

As a US Army Veteran, I possess strong communications skills; experience in leading diverse groups of people under a variety of arduous conditions; superb problem solving and multi-tasking skills; and a tremendous work ethic with 10+ years in the food industry.

- Management/Supervisor
- Customer Service
- Stock/Inventory
- Cook/Chef
- Security
- Ordered Supplies
- Trainer
- Physically Competent
- Work well with others

PROFESSIONAL EXPERIENCE

Village Inn, Colorado Springs

2012 -2013

Line Cook

2015 -2017

- Inspected and cleaned food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.
- Ensured food is stored and cooked at correct temperature by regulating temperature of ovens, broilers, grills, and roasters; freshness and ingredients by checking for quality, keeping track of items, and rotating stock.
- Prepared foods which included turning or stirring to ensure even cooking.
- Season and cook food according to recipes and or used personal judgment and experience.

Aspen Pointe Catering, Colorado Springs

2014-2014

Food Preparation Worker

- Clean and sanitize work areas, equipment, utensils, dishes, or silverware.
- Wash, peel, and cut various foods, such as fruits and vegetables, to prepare packaging.
- Placed food in designated containers and storage areas to prevent spoilage and or ready for distribution to offsite locations.

Entertainment/Promoter, Traveled

2009- Present

Owner/Manager

- Traveled to various locations to promote products, events and various businesses.
- Edit audio and video tapes and other promotional material for adherence to specifications
- Plan and prepare advertising and promotional material to increase sales of products or services.
- Gather and organize information to plan advertising.
- Interacted with many people of all levels

On the Move Agency, San Francisco, CA

2008- 2008

Customer Service Representative

- Provided excellent customer service in support of conventions and meetings.
- Responsible for the logistic support for equipment to the scheduled meetings.
- Facilitated check-in registrations and welcoming environment for the customers.

3D Securities, San Francisco, CA

2006-2008

Security Guard

- Maintained a safe environment by monitoring and conducting full reports on all incidents.
- Prevented losses and damages by reporting irregularities, violations and trespasses.
- Controlled and patrolled all access points.

Powell's Place, San Francisco, CA Lead Chef

2005-2006

- Supervised a number of other chefs, cooks and support persons on my team.
- Planned and maintained the budget for the restaurant.
- Prepared food and managed the full operation of the kitchen.

EDUCATION / CERTIFICATIONS

City College of Pasadena Sports Medicine

Galileo High School, San Francisco, CA Diploma

