

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 Theodore Blanner Date: 3/1/2019

Home Telephone (413) 272-5621 Other Telephone ()

Present Address 525 5th Street San Francisco, CA 94107

Permanent Address, if different from present address:

Email Address theodoreblanner@gmail.com

EMPLOYMENT DESIRED

Position applying for: Prep Salary desired: Negot.

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?

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	<u>ANY</u>						→
PM	<u>ANY</u>						→

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 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 _____. 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

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?
Watertown High School	Watertown, CT	Diploma (12)	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: Current CA Food Handler Lic, word & excel, proficient with basic knife cuts & cooking methods			

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 10/2017 To 1/2019

Reason for Leaving: Relocation

Name and Address of Employer

Type of Business Chef Agency Telephone No. (844) 424-3343 Supervisor's Name
Your Position and Duties Reps & long term assignments @ local colleges. Prep various menu items according to recipes

Dates of Employment: From 6/2016 To 9/2017

Reason for Leaving:

Name and Address of Employer

Type of Business Rest Telephone No. (415) 658-7564 Supervisor's Name
Your Position and Duties fry/ prep prepare ground meat, sauces & spice mixtures according to recipes
customer serv

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:

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:

JOE RELATED REFERENCES

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

Name: Kathy Hogan Telephone No. (413) 597-1226

Address Chicopee, MA

Occupation: self-employed Relationship: friend Number of Years Acquainted: 15+

Name: Wayne Garnett Telephone No. (415) 359-5976

Address SF, CA

Occupation: Resource Spec Relationship: Aquaintance Number of Years Acquainted: 1

Name: Yomara Adorno Telephone No. (787) 292-9765

Address San Juan, PR

Occupation: Retail Relationship: Co-worker Number of Years Acquainted: 2

Please Read Carefully, Initial Each Paragraph and Sign Below

John 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.

John 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.

John 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.

John 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.

John 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 Charles B Date 3/1/2019

Theodore Blanner

413-272-5621 / theodoreblanner@gmail.com

Culinary Arts Professional--ServSafe and NEHA certified

Objective: *Grill, Fry and Prep Cook:* I am a highly motivated food preparation professional with seven years experience. I constantly work to expand and improve my cooking skills. I am also a former construction contractor with 30 years experience, I can transfer relevant abilities to handle deadlines while multitasking.

Relevant Experience:

Cook SnapChefs Oct 2017 – January 2019

Handled repeat and long-term assignments at Amherst & Mt. Holyoke Colleges. Prepped various menu items following the Executive Chef's recipes and procedures. Observed and ensured that local, state and federal food safety guidelines were followed.

Grill Cook/Catering Prep Pacific Eatery (SF) 2016 - 2017

Prepared and cooked menu items in accordance with strict menu and food safety guidelines. Coordinated supply and grocery orders for public dining area with catering chefs. Ensured a positive experience for customers from entering the establishment through the completion of their meal.

Grill/Fry/Prep Cook Popson's Burgers(SF) 2016 - 2017

Followed strict company recipes in the preparation of ground meat, sauce and spice mixtures. Maintained strict compliance with local, state and federal sanitation guidelines. Communicated with fellow employees to ensure a coordinated completion of orders from multiple cooking stations.

Certification:

Current ServSafe and NEHA certification

Prep Cooks Test

Score / 20

Multiple Choice (1 point each)

D 1) A gallon is equal to ____ounces

- a. 56
- b. 145
- c. 32
- d. 128

C 2) Mesclun are what type of vegetable?

- a. Roots
- b. Beans
- c. Salad Greens
- d. Spices

B 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

B 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

A 5) How do you blanche 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

C 6) Which of the following ingredients would you pack before measuring?

- a. Olive Oil
- b. Salt
- c. Brown Sugar
- d. White Sugar

A 7) What is Al Dente?

- a. Firm but not hard
- b. Soft to the touch
- c. Very hard
- d. Very soft

A 8) Food should be left out no more than

- a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

C 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

A 10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

B 11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

D 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

C 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

C 14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

B 15) Which spoon is used to remove fat from soups and stews

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

B 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

A 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

A 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) mince : to cut into very small pieces when uniformity of size and shape is not important.



ServSafe

National Restaurant Association[®]

California Food Handler

Certificate of Achievement

This certificate is awarded to

THEODORE BLANNER



ANSI ACCREDITED PROGRAM
CERTIFICATE ISSUER
#0655

Congratulations! You have completed
ServSafe® California
Food Handler Assessment

Certificate Number **2436157**

Date **7/22/2016**

Expiration Date **7/22/2019**

Note: This certificate may not receive reciprocity outside the state of California,
or in the counties of Riverside, San Bernardino, and San Diego.



