

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 Len Nguyen

Date:

Home Telephone (916) 273-2012 Other Telephone ()

Present Address 1440 Chinook Unit B, San Francisco CA, 94130 (Treasure Island)

Permanent Address, if different from present address:

Email Address len.nguyen

EMPLOYMENT DESIRED

Position applying for: COOK

Salary desired \$60,000

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

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: 7 am To: 3 pm

How did you find out about our open position? (Please check fill in proper name of source):

Referral Name of Referral Steve Roloff 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? Immediately, the next day.

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	X	7 am	7 am	7 am	7 am	7 am	X
PM	X	3 pm	3 pm	3 pm	3 pm	3 pm	X

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 steve roloff friends, Dana, and Donya all friends.

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

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:

MILITARY SERVICE

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

JOB RELATED REFERENCES

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

Name: Steve Roloff Telephone No. (208) 570-5612

Address

Occupation: Cook/chef Relationship: friend Number of Years Acquainted: 5 yrs.

Name: Dana Telephone No. (510) 478-3082

Address

Occupation: _____ Relationship: friend Number of Years Acquainted: 5 yrs.

Name: Donny Telephone No. (951) 840-0549

Address

Occupation: _____ Relationship: friend Number of Years Acquainted: 3 yrs.

Len Nguyen
San Francisco, CA 94130
len.nguyen1408@gmail.com | 916-273-2012

SUMMARY

To seek a position that allows me to utilize my skills

EDUCATION

High School Diploma | Peterson High School | French Camp, CA | 1997

EXPERIENCE

Lead Laundry Attendant | 2015 – 2017

- Load/remove clothing into washers or dry-cleaning machines. Direct other workers to perform loading.
- Operate washers, driers, using valves and levers to regulate machine and process the volume of soap, detergent, water, bleach, starch, and other additives.
- Sort and count clothing removed from dryers, fold, wrap, or hang them.

Tutor & Clerk | 2012-2015

- Assisted students individually to help improve their math, reading and spelling skills
- Assigned 6 students per day to identify areas needing improvement and preparing students for tests
- Ordered and kept an inventory of supplies

Prep Cook | 2009-2012

- Responsible for preparing food in a hygienic and timely manner, responsible for all station prep
- Carefully focused on dietary needs of customers who have adverse reactions.
- Wash dishes, glassware, flatware, pots, or pans, using dishwashers or by hand.
- Place clean dishes, utensils, or cooking equipment in storage areas.

Janitor | 2004-2009

- Service, clean, and supply restrooms.
- Clean building floors by sweeping, mopping, scrubbing, or vacuuming them.
- Follow procedures for the use of chemical cleaners and power equipment to prevent damage to floors and fixtures.
- Mix water and detergents or acids in containers to prepare cleaning solutions, according to specifications.
- Notify managers concerning the need for major repairs or additions to building operating systems.

Lawn Care Maintenance | 2000-2004

- Collected and removed garbage.
- Maintained lawn using hand or lawn mower, trimmed trees and water plants as needed.
- Able to use the hedge trimmer to trim bushes and branches.

Professional Development

- Vocational Carpentry | 2012-2013
- Vocational Fiber Optic Class | 2012
- Laubach Certified Tutor | 2010
- Vocational Printing class | 2003-2013

SKILLS

- Bilingual in Vietnamese and English
- Barber

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

B/20

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

B 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

4 8) Food should be left out no more than

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

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) cheese & garlic are the basic seasoning ingredients for all savory recipes.

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

Dishwasher Test

d 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

7/10

d 2) While washing dishes by hand, which item should you wear?

- a) Cutting glove
- b) Oven Mitt
- c) Rubber glove
- d) Nothing

d 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

b 4) If you need to move a heavy load, you should PULL and not PUSH the object.

- a) True
- b) False

c 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, chafing dishes)
- d) Harsh chemicals
- e) All of the above

a 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.

- a) True
- b) False

c 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

c 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

a 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

b 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