

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 Mackin Brian T Taylor Date: only mark 26-2017
Home Telephone (415) 525-4413 Other Telephone (415) 638 17482 (C)
Present Address 220 - Golden Gate Ave #842
Permanent Address, if different from present address: San Francisco Ca. 94102
Email Address mackintaylor982@gmail.com

EMPLOYMENT DESIRED

Position applying for: DISHWASHER Salary desired: 8.15

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 CHRIS DENCHUKU 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	7AM	7AM	7AM	7AM	7AM	7AM	7AM
PM	11pm	11pm	11pm	11pm	11pm	11pm	11pm

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 ☐

Available all time

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?
CHOCTAW HIGH SCHOOL	FORT WALTON BEACH, FL	GED	
Do you have any special licenses, certificates or special training? If so please list under "Special".		<input checked="" type="radio"/> YES	NO
Are you computer literate? If so, list software knowledge under "Special."		<input checked="" type="radio"/> YES	<input checked="" type="radio"/> NO
Are you proficient with Point of Sales Systems? If, so please list which ones under "Special."		<input checked="" type="radio"/> 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."		<input checked="" type="radio"/> YES	NO
Special: WORKED TRAINING WITH USF SLICE OF LIFE & VOC REHAB. WORKED WITH SQUARE POINT OF SALE			

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 SLICE OF LIFE CAFE Telephone No. (415) 206-4465 Supervisor's Name Hugo Calderon
Your Position and Duties CAFE ATTENDANT

Dates of Employment: From 05/2018 To 11/2018

Reason for Leaving: END OF CONTRACT

Name and Address of Employer

Type of Business VOC REHAB Telephone No. (415) 206-4465 Supervisor's Name Hugo Calderon
Your Position and Duties CART SALES ATTENDANT

Dates of Employment: From 04/2018 To PRESENT

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: NID

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: CHRIS DENCHEUKA Telephone No. (415) 597-8117

Address 982 MISSION ST. SF, CA

Occupation: Employment Consultant Relationship: emp rep Number of Years Acquainted: 2

Name: Hugo Calderon Telephone No. (415) 717-2335

Address SFGH


Occupation: Voc Rehab Coordinator Relationship: Supervisor Number of Years Acquainted: 4


Name: Mindy Oppenheim Telephone No. (415) 206-5962


Address 25 FGH


Occupation: Voc Reb Director Relationship: Supervisor Number of Years Acquainted: 4

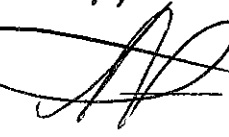
Please Read Carefully, Initial Each Paragraph and Sign Below

 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.

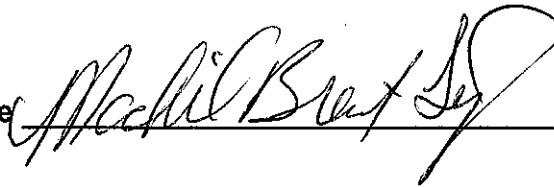
 I hereby authorize Acrobat Outsourcing and its authorized representatives to solicit information regarding my background, which may include but not be limited to, information about my employment, education, and/or criminal history, which may be in the files of any federal, state, or local criminal justice 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.

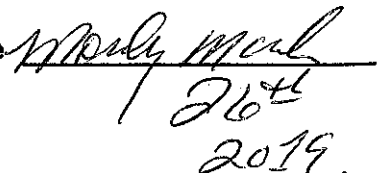
 Acrobat Outsourcing is an at-will employer. I understand that nothing contained in the application, or conveyed during any interview, which may be granted or during my employment, if hired, is intended to create an employment contract between me and the company. In addition, I understand and agree that 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



Mackil Brant Taylor

220 Golden Gate Avenue, San Francisco, CA 94102
415 885 7180, gweneldagalilahitaylor73@gmail.com

SKILLS SUMMARY

Prep Cook

- Maintained sanitation, health, and safety standards in work areas.
- Cleaned food preparation areas, cooking surfaces, and utensils.
- Verified that prepared food meets requirements for quality and quantity.
- Cooked and packaged batches of food, such as hamburgers or fried chicken, which are prepared to order or kept warm until sold.
- Prepared specialty foods, such as pizzas, fish and chips, sandwiches, or tacos, following specific methods that usually require short preparation time.
- Operated large-volume cooking equipment, such as grills, deep-fat fryers, or griddles.
- Read food order slips or receive verbal instructions as to food required by patron, and prepare and cook food according to instructions.
- Measured ingredients required for specific food items being prepared.
- Took food and drink orders and receive payment from customers.
- Cleaned, stocked, and restocked workstations and display cases.
- Cooked the exact number of items ordered by each customer, working on several different orders simultaneously.
- Washed, cut, and prepared foods designated for cooking.
- Served orders to customers at windows, counters, or tables.
- Prepared and served beverages, such as coffee or fountain drinks.
- Pre-cooked items, such as bacon, to prepare them for later use.
- Mixed ingredients, such as pancake or waffle batters.
- Scheduled activities and equipment use with managers, using information about daily menus to help coordinate cooking times.
- Prepared dough, following recipe.
- Ordered and took delivery of supplies.

Orderly

- Lift or assist others to lift patients to move them on or off beds, examination tables, surgical tables, or stretchers.
- Transport patients to treatment units, testing units, operating rooms, or other areas, using wheelchairs, stretchers, or moveable beds.
- Disinfect or sterilize equipment or supplies, using germicides or sterilizing equipment.
- Clean equipment, such as wheelchairs, hospital beds, or portable medical equipment, documenting needed repairs or maintenance.
- Respond to emergency situations, such as emergency medical calls, security calls, or fire alarms.
- Change soiled linens, such as bed linens, drapes, or cubicle curtains.
- Carry messages or documents between departments.
- Transport portable medical equipment or medical supplies between rooms or departments.
- Clean and sanitize patient rooms, bathrooms, examination rooms, or other patient areas.
- Collect and transport infectious or hazardous waste in closed containers for sterilization or disposal, in accordance with applicable law, standards, or policies.
- Transport specimens, laboratory items, or pharmacy items, ensuring proper documentation and delivery to authorized personnel.

Housekeeping

- Carried linens, towels, toilet items, and cleaning supplies, using wheeled carts.
- Disinfected equipment and supplies, using germicides or steam-operated sterilizers.
- Cleaned rooms, hallways, lobbies, lounges, restrooms, corridors, elevators, stairways, locker rooms, and other work areas so that health standards are met.
- Emptied wastebaskets, empty and clean ashtrays, and transport other trash and waste to disposal areas.
- Observed precautions required to protect hotel and guest property and report damage, theft, and found articles to supervisors.
- Replenished supplies, such as drinking glasses, linens, writing supplies, and bathroom items.
- Cleaned rugs, carpets, upholstered furniture, and draperies, using vacuum cleaners and shampooers.
- Dusted and polished furniture and equipment.
- Kept storage areas and carts well-stocked, clean, and tidy.
- Washed windows, walls, ceilings, and woodwork, waxing and polishing as necessary.
- Swept, scrubbed, waxed, or polished floors, using brooms, mops, or powered scrubbing and waxing machines.
- Moved and arranged furniture and turn mattresses.
- Hung draperies and dusted window blinds.

WORK HISTORY

Orderly

2 years

- San Francisco General Hospital, San Francisco, CA

Prep Cook

1 year

- Burger King, Fort Walton Beach, FL
- Arby's, Fort Walton Beach, FL

Housekeeping

6 years

- Able Body Labor, Fort Walton Beach, FL

Education

GED & High School Diploma (in progress)

Five Keys Charter School, San Francisco, CA

Acrobat

outsourcing

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

First and Last Name: Mayo C

Email: _____

Phone number: 415 717-2335

Working Experience:

Company Name: Clive of Life (Voc Training)

Dates of Employment: April 1st 2015

Job Responsibility: coffee cart

- General Hospital

- -
- -
- -

Company Name: Clive of Life Cafe

Dates of Employment: 3/10/2017

Job Responsibility: prep, Team Leader, Clean up crew, Cashier, Sales

- Food Handler Stock

- -
- -
- -

Company Name: R. G. I. S.

Dates of Employment: _____

Job Responsibility: _____

- -
- -
- -
- -

Skills

- Cashier
- prep cook
- Team Leader
- Busy/Stock

7/10

Dishwasher Test

- B 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
- C 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
- AB 4) If you need to move a heavy load, you should PULL and not PUSH the object.
- ☒ a) True
 - ☒ b) False
- A 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
- D 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
- C 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
- A 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

Prep Cooks Test

Multiple Choice (1 point each)

- A 1) A gallon is equal to _____ ounces
- a. 56
 - b. 145
 - c. 32
 - d. 128
- D 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
- d 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
- / 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

Prep Cooks Test

- _____ 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
- _____ 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)

Prep Cooks Test

- 19) _____ & _____ are the basic seasoning ingredients for all savory recipes.
- 20) _____: to cut into very small pieces when uniformity of size and shape is not important.

Cashier Test

10
Score / 15

B 1) A roll of quarters is worth?

- a) \$5.00
- ☒ b) \$10.00
- c) \$15.00
- d) \$20.00

A 2) A roll of dimes is worth?

- ☒ a) \$5.00
- b) \$4.00
- c) \$3.00
- d) \$2.00

D 3) A roll of nickels is worth?

- ☒ a) \$8.00
- b) \$6.00
- c) \$4.00
- d) \$2.00

A 4) A roll of pennies is worth?

- ☒ a) \$1.00
- b) \$0.75
- c) \$0.50
- d) \$0.25

C 5) What does POS stand for?

- a) Patience over standards
- b) Percentage of sales
- c) Point of sales
- d) People over service

6) What is the current sales tax rate in your city 0.08 ?

C 7) A customer buys a bowl of soup for \$1.25, an apple \$0.90 and a soda is \$0.79. If you are given \$10.00 how much change should you give back?

- a) \$4.06
- b) \$2.06
- ☒ c) \$7.06
- d) \$5.06

B 8) A customer buys two shirts for 10.50 each and two ball caps for \$7.25 each. If you are given \$50.00 how much change should you give back?

- a) \$19.50
- ☒ b) \$14.50
- c) \$9.50
- d) \$4.50

D 9) A customer buys soda for \$3.75 and a hot dog for \$4.25. If you are given \$20.00 how much change should you give back?

- a) \$6.00
- b) \$8.00
- c) \$10.00
- ☒ d) \$12.00

A 10) A customer buys two hamburgers at \$3.75 each, two bags of chips at \$1.25 each, two cookies at \$2.50 each and two sodas at \$3.25 each. If you are given \$100.00 how much change should you give back?

- ☒ a) \$78.50
- b) \$58.50
- c) \$38.50
- d) \$28.50

D 11) Counterfeit pens should be used on which three denominations?

- a) \$20, \$50, \$100
- b) \$10, \$20, \$50
- c) \$5, \$50, \$100
- d) \$10, \$20, \$50

A 12) How many times should you count change when giving it to the customer?

- a) one
- b) two
- c) three
- d) no need to count

Question & Answer:

13) What is the minimum age for legal alcohol purchases?

21 years of Age

14) What are the acceptable forms of ID for alcohol purchases?

California D.M.V. Identification License.

15) How many \$20 bills are in a bank band?

20-50 Bills?