

## 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 Everett Orange Date: 3/28/19  
Home Telephone (209) 206 8109 Other Telephone ( )  
Present Address 484 Phelps St. Oakland CA.  
Permanent Address, if different from present address:  
Email Address Orangeeverett@yahoo.com

### EMPLOYMENT DESIRED

Position applying for: prep cook / cook Salary desired: \$19

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

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: 10am To: 10pm

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

Referral Name of Referral Traveon Baker 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>Open</u>			<u>Open</u>		
PM							

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 ☐

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:

**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: Jenine

Telephone No. (415) 749 9025

Address \_\_\_\_\_

Occupation: Applebees Relationship: Manager Number of Years Acquainted: 6 months

Name: \_\_\_\_\_

Telephone No. (\_\_\_\_)

Address \_\_\_\_\_

Occupation: \_\_\_\_\_ Relationship: \_\_\_\_\_ Number of Years Acquainted: \_\_\_\_\_

Name: \_\_\_\_\_

Telephone No. (\_\_\_\_)

Address \_\_\_\_\_

Occupation: \_\_\_\_\_ Relationship: \_\_\_\_\_ Number of Years Acquainted: \_\_\_\_\_

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Everett Orange

# Prep Cooks Test

Multiple Choice (1 point each)

- A 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
- d 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 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
- 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
- b 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**

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