

Name: E/Sig Hobbs
Date: 3/28/19
Position (s) Applied for: Junior

Interviewer: Jennifer Tucker
Date of Int: 4/14
Applied by: Google

Server	135	% Barender	100	%
Prep Cook	115	% Barista	100	%
Grill Cook	140	% Cedar	100	%
Dishwasher	120	% Waitress	100	%

Full-Time
Part-Time

Availability - Open. Total of _____ in Food Service
Weekdays : weekend
No Tuesdays - Thursdays
after 2pm.

Travel - Up to 1 hour commute

Experience - Private Caterer
Banquet Serving - Comm Chicago.
familiar w/ venue set up; break down

P.O.S. Experience: Y / N Cashier

<input checked="" type="radio"/> Car	Public Transit	Carpool (Rider / Driver)		
No in NJ	South NJ	Central NJ Elizabeth Jersey Shore		
TIPS	Service	LEAD Order _____	Will Submit	
Open	AM only	PM only	Weekdays only	Weekends only
Details:	NO Tues, Thurs after 2pm			
Bistro	Black Bistro	Tuxedo	1/2 Tuxedo	Slack Vest
Chef Coat	Chef Pants	Knives	Black Pants	Non-SEB Shoes
Would you recommend this application to a friend?	Other: Black Polo			



Jennifer Tucker <jennifer@acrobotoutsourcing.com>

Re: Employment Application New Jersey

'JotForm' via Team New Jersey <newjersey@acrobotoutsourcing.com>

Thu, Mar 28, 2019 at 1:50 PM

Reply-To: ebneat@aol.com

To: newjersey@acrobotoutsourcing.com

Employment Application New Jersey

First Name	Elsie
Last Name	Hobbs
E-mail Address	ebneat@aol.com
Phone	347-429-0602
Address	530 Vine Street
Unit or Number	A8
City, State	Elizabeth
Zip Code	07202
What region(s) are you applying to work within?	New Jersey
Which position(s) are you applying for?	Server
Are you applying for:	Full-Time Part-Time
When can you start?	04-01-2019
Can you work overtime?	Yes
How did you hear about us?	Google
What days/times can you work? Select all that apply:	Monday AM Monday PM Wednesday AM Wednesday PM Thursday PM Friday AM Friday PM Saturday AM Saturday PM Sunday AM Sunday PM
Have you ever applied to or worked for Acrobat before?	No
If hired, would you have reliable means of transportation to and from work?	Yes

If hired, can you present evidence of your legal right to live and work in this country? Yes

Are you able to perform the essential functions of the job for which you are applying? Yes

Name of School Saint Xavier University; 3rd year.

City & State Chicago, IL

Grade/Degree n/a

Graduated? No

Do you have any special licenses? (If so, label under "Special") No

Are you computer literate? (If so, label which programs under "Special") No

Are you proficient with Point of Sale systems? (If so, label which under "Special") Yes

Do you have any experience, training, qualifications or special skills? (If so, label under "Special") No

Are you currently employed? No

Can we contact your current employer? No

Name and Address of Employer Hammond's Candies; Denver, CO.

Type of Business Candy Company

Phone Number 303-333-5588

Your Position & Duties Quality Control Technician: Monitored quality control standards and operations throughout the business.

Date of Employment (from/to): 2011-2012

Reason for Leaving Return to Chicago.

Still Employed: No

Name and Address of Employer Ford Motor Company; Chicago Heights, IL

Type of Business Auto Maker

Phone Number 708-320-4600

Your Position & Duties Assembly Line Production: Worked on production line building Ford cars.

Date of Employment (from/to): 2007-2007.
Reason for Leaving Laid-off.
Still Employed: No
Name and Address of Employer Neat & Clean; Country Club Hills, IL
Type of Business Cleaning Servies.
Phone Number 347-429-0602
Your Position & Duties Business Manager; Owner and operator.
Date of Employment (from/to): 2004-2007.
Reason for Leaving Closed Business.
Still Employed: No
Have you ever been fired from a previous place of employment? If yes, please explain: No.

Have you obtained any special skills or abilities as the result of service in the military? If yes, please explain: No.

First Name Tiffany
Last Name Robinson
E-mail Address tiffrobin@gmail.com
Phone 773-294-8022
Relationship: Co-worker
Years Acquainted: 10

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.

(Checked box indicates acknowledgement)

I hereby authorize Acrobat (Checked box indicates acknowledgement)

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

(Checked box indicates acknowledgement)

(Checked box indicates acknowledgement)

(Checked box indicates acknowledgement)

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.

(Checked box indicates acknowledgement)

Applicant Digital Signature
(Type Name):

Elsie Hobbs

Date:

03-28-2019

You can edit this submission and view all your submissions easily.

ELsie Hobbs

530 Vine Street, Apt. A8
Elizabeth, New Jersey 07202

Telephone: (347) 429-0602
Email: ebneat@aol.com

PROFILE

- ✓ Reliable, trustworthy and professional; maintains a record of diligence and integrity.
- ✓ Safe and productive; effectively multi-tasks in fast-paced, deadline-focused environments.
- ✓ Thorough and efficient; highly competitive with coworkers to perform at a superior level.
- ✓ Eager to learn, strong verbal communicator and works well without supervision.
- ✓ Proficient in assembly, order filling, warehousing, cleaning and quality control.
- ✓ Excellent physical condition; keeps self fit and able to move heavy items without tiring.

EXPERIENCE

HAMMOND'S CANDIES, Denver, Colorado

2011 to 2012

Quality Control Technician

Monitored quality control standards and procedures throughout the kitchen, packaging, production and shipping departments. Responsible for enforcement and training of all personnel to ensure operations in accordance with the plant's HACCP plan, GMPs, SSOPs, SQF and governing bodies.

- Inspected floors, surfaces, storage areas, sinks and other areas for cleanliness and debris.
- Ensured kitchen lot codes matched log books and proper storage of colors and flavors.
- Enforced hand washing, glove usage, hairnets and other safety/health standards.
- Reviewed checklists and confirmed daily cleaning activities were properly executed.
- Trained warehouse staff in FIFO (first-in, first-out) inventory procedures.
- Checked all items for proper lot codes, batch numbers and labels.
- Participate in annual audits and inspections, along with SOP planning with each department.
- Assist in the training and communication of all quality standards, policies and

FORD MOTOR COMPANY, Chicago Heights, Illinois

2007 to 2007

Assembly Line Production

Served as an integral part of the assembly line automotive production team, performing installation of Ford Taurus front bumpers using loading and welding robots.

- Detected problems and quickly resolved installation issues to minimize downtime.
- Performed tasks efficiently and accurately according to specifications.
- Visually inspected parts and wrote descriptions of observed defects.
- Ensured strict compliance with federal safety standards.
- Consistently met and surpassed production goals.

NEAT & CLEAN, Country Club Hills, Illinois

2004 to 2007

Business Manager

Owner and operator of a private cleaning business. Generated new accounts, scheduled cleaning jobs, processed payroll, purchased supplies and performed professional cleaning of private residents and post-construction projects.

EDUCATION

SAINT XAVIER UNIVERSITY, Chicago, Illinois
Nursing Studies, 2000 to 2003

Name Elsie Hobbs
Servers Test

Score 29 / 35

Multiple Choice

A D 1) Food is served on what side with what hand?
a) On the left side with the left hand
b) On the left side with the right hand
c) On the right side with the left hand
d) On the right side with the right hand

D 2) Drinks are served on what side with what hand?
a) On the left side with the left hand
b) On the left side with the right hand
c) On the right side with the left hand
d) On the right side with the right hand

D B 3) Food and drinks are removed on what side with what hand?
a) On the left side with the left hand
b) On the left side with the right hand
c) On the right side with the left hand
d) On the right side with the right hand

A B 4) What part of a glass should you handle at all times?
a) The stem
b) The widest part of the glass
c) The top

D 5) When you are setting a dining room how should you set up your tablecloths?
a) Neatly and evenly across the tables
b) The creases should all be going in the same directions
c) The chairs should be centered and gently touching the table cloth
d) All of the above

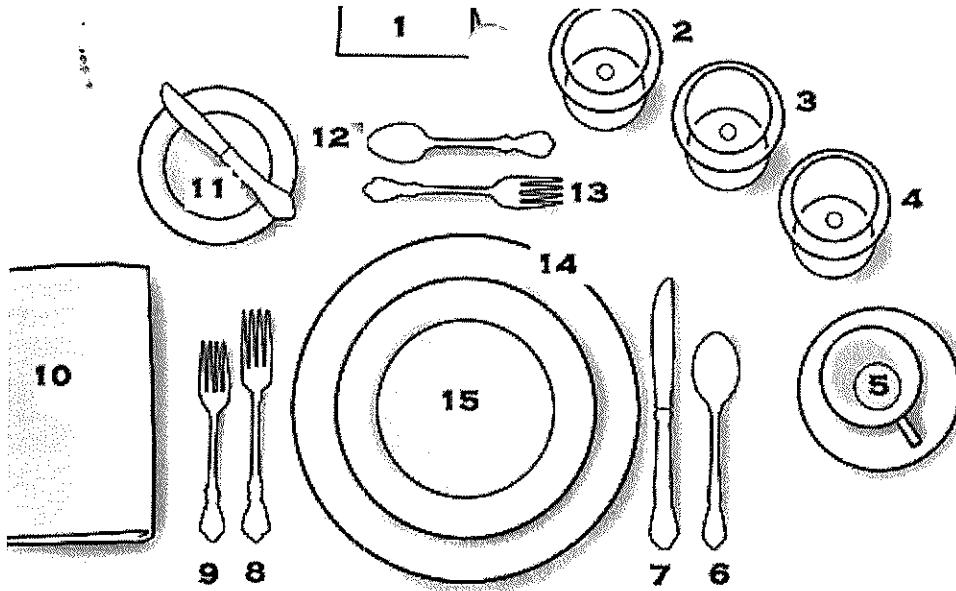
D 6) If you bring the wrong entrée to a guest what should you do?
a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
c) Try to convince the guests to eat what you brought them
d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

87%

Match the Correct Vocabulary

D Scullery
E Queen Mary
A E Chaffing Dish
B French Passing
G Russian Service
F Corkscrew
C Tray Jack

A. Metal buffet device used to keep food warm by heating it over warmed water
B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)
C. Used to hold a large tray on the dining floor
D. Area for dirty dishware and glasses
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
F. Used to open bottles of wine
G. Style of dining in which the courses come out one at a time



Elsie Hobbs

Score / 35

Match the Number to the
Correct Vocabulary

<u>8</u>	Dinner Fork
<u>5</u>	Tea or Coffee Cup and Saucer
<u>7</u>	Dinner Knife
<u>2</u>	Wine Glass (Red)
<u>9</u>	Salad Fork
<u>14</u>	Service Plate
<u>3</u>	Wine Glass (White)

<u>10</u>	Napkin
<u>11</u>	Bread Plate and Knife
<u>1</u>	Name Place Card
<u>12</u>	Teaspoon
<u>13</u>	Dessert Fork
<u>6</u>	Soup Spoon
<u>15</u>	Salad Plate
<u>4</u>	Water Glass

Fill in the Blank

- The utensils are placed _____ inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? _____
- Synchronized service is when: _____
- What is generally indicated on the name placard other than the name? _____
- The Protein on a plate is typically served at what hour on the clock? _____
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Request to Kitchen