

Name: Hbby Phum Interviewer: Ym. Per. Tucker
 Date: 5/11/17 Rate of Pay: \$14
 Position (s) Applied for: Banquet Server Referred by: Induod

Server	/35	% Bartender	/30	%
Prep Cook	/15	% Barista	/10	%
Grill Cook	/40	% Cashier	/10	%
Dishwasher	/10	% Housekeeping	/15	%

Full-Time
 Part-Time

Availability - All day - M-W. Total of _____ in Food Service
 (Fri, Sat, Sundays < morning by 5pm.)

Travel - up to 40 minute commute

Experience - Inde goit - Banquet Server
Applebees - Server
Red lobster - Server

U.S. Experience: Y / N details: _____
☒ Car ☐ Public Transit ☐ Carpool (Rider / Driver)

North NJ South NJ Central NJ Jersey Shore

TIPS Serv-Safe LEAD Other _____ Will Submit

Open AM only PM only Weekdays only Weekends only

Details:
 Bistro Black Bistro Tuxedo 1/2 Tuxedo Black Vest Long Black Tie
 Chef Coat Chef Pants Knives Black Pants Non-Slip Shoes Bow Tie Other _____
 Would you recommend this applicant for admission to the Academy? _____
 Other Languages Spoken _____

10/10/15

Server

5/16
10am

Abby Prem 25@gmail

Server

Newark, NJ

abbyprem4_h6p@indeedemail.com

5855072625

I have nannies and babysat children for 8 years. My mother was an at home day care provider and i learned and worked with her.

I have watched children from the ages of infant- 12 yrs.

I excel at cleanliness, playtime, friendliness, and creating a safe environment.

References if needed.

I have been serving for 8 years.

I have served in restaurants such as pizza places(Chester Cab, Cams Pizza), chain restaurants (Applebee's, Red Lobster), and also fine dining in Irondequoit Country Club.

I have a standard for fast and excellent service. I also have banquet serving experience from Irondequoit Country Club.

Authorized to work in the US for any employer

Work Experience

Waitress

Irondequoit country club

May 2018 to January 2019

Served fine dining to dining rooms, and banquet halls

Education

BFA

Nazareth College

Skills

Server

Assessments

Food Safety — Completed

April 2019

Knowledge of proper food handling, storage, and equipment use for preventing the spread of foodborne illness.

Full results: https://share.indeedassessments.com/share_assignment/ehjydgffbvf0rf

Submission Date 05-16-2019 07:10:18

First Name

Abby

Last Name

Prem

E-mail Address

abbyprem25@gmail.com

Phone

5855072625

Address

10 Hill Street

Unit or Number

22h

City, State

Newark, NJ

Zip Code

07102

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?

 Monday, May 20, 2019

Can you work overtime?

Yes

How did you hear about us?

- Social Media

What days/times can you work? Select all that apply:

- Monday AM
- Monday PM
- Tuesday AM
- Tuesday PM
- Wednesday AM
- Wednesday PM
- Friday AM

• Saturday AM

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

Nazareth College

City & State

Rochester NY

Grade/Degree

Bachelor of Fine Arts

Graduated?

Yes

Do you have any special licenses? (If so, label under "Special")

No

Are you computer literate? (If so, label which programs under "Special")

Yes

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")

Yes

Special:

I have been a server for 8 years and have worked in many different styles of restaurants. Including a country club where we served fine dining and also worked banquets.

Are you currently employed?

No

Can we contact your current employer?

No

Name and Address of Employer

Red Lobster

Type of Business

Food

Phone Number

5854242060

Your Position & Duties

server, i took orders, made food, served and cashed everyone out

Date of Employment (from/to):

03/01/2019 to 03/25/2019

Reason for Leaving

moved to new jersey

Still Employed:

No

Name and Address of Employer

Chester Cab

Type of Business

Food

Phone Number

585-214-9704

Your Position & Duties

server
took orders, served food, and cashed people out.

Date of Employment (from/to):

08/01/10 to 08/4/2018

Reason for Leaving

seasonal

Still Employed:

No

Name and Address of Employer

Irondequoit Country Club

Type of Business

Food

Phone Number

5855865880

Your Position & Duties

server
took orders, served food, closed out tabs, worked banquets which included set up, serving and take down.

Date of Employment (from/to):

02/09/2018 to 12/20/2018

Reason for Leaving

Moved to new jersey

Still Employed:

No

Have you ever been fired from a previous place of employment? If yes, please explain:

I worked for a former friend from High School, and personal feelings made work uncomfortable.

First Name

dess

Last Name

ivanov

E-mail Address

dessivanov@yahoo.com

Phone

5852149704

Relationship:

boss

Years Acquainted:

8

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 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.

- (Checked box indicates acknowledgement)

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.

- (Checked box indicates acknowledgement)

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.

- (Checked box indicates acknowledgement)

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.

- (Checked box indicates acknowledgement)


I hereby acknowledge that I have read and understand the above statements.

- (Checked box indicates acknowledgement)

Applicant Digital Signature (Type Name):

Abigail Prem

Date:

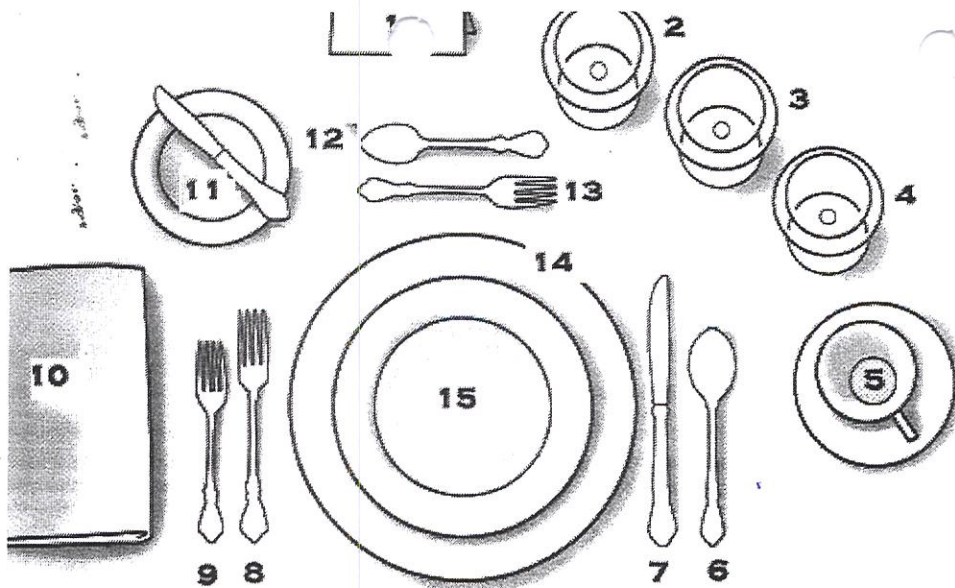
 Thursday, May 16, 2019

Multiple Choice

- B 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 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 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 dining 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

Match the Correct Vocabulary

- | | |
|-------------------------------|---|
| <u>D</u> Scullery | <u>A</u> Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> Queen Mary | <u>B</u> 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) |
| <u>A</u> Chaffing Dish | <u>C</u> Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | <u>D</u> Area for dirty dishware and glasses |
| <u>G</u> Russian Service | <u>E</u> Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | <u>F</u> Used to open bottles of wine |
| <u>C</u> Tray Jack | <u>G</u> Style of dining in which the courses come out one at a time |



Abby Prem
Score / 35

Match the Number to the Correct Vocabulary

- 8 Dinner Fork
5 Tea or Coffee Cup and Saucer
7 Dinner Knife
3x Wine Glass (Red)
9 Salad Fork
14 ~~Service Plate~~
4x Wine Glass (White)

- 10 Napkin
11 Bread Plate and Knife
1 Name Place Card
6x Teaspoon
13 Dessert Fork
12x Soup Spoon
15 Salad Plate
2x Water Glass

Fill in the Blank

1. The utensils are placed 3 inch (es) from the edge of the table.
 2. Coffee and Tea service should be accompanied by what extras? cream, sugar, honey.
 3. Synchronized service is when: All plates served at once
 4. What is generally indicated on the name placard other than the name? Table #
 5. The Protein on a plate is typically served at what hour on the clock? 6
 6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
notify the chef