

|   |                          |           |
|---|--------------------------|-----------|
| Name: Abby Pham                         | Employer: Jumper Trucker |           |
| Date: 5/16/11                           | Rate of Pay: \$14        |           |
| Position(s) Applied For: Banquet Server | Induced                  |           |
| Server: 1/25                            | % Servers: 100% %        |           |
| Pre-Cook: 1/15                          | % Baristas: 100% %       |           |
| Grill Cook: 1/40                        | % Chefs: 100% %          |           |
| Dishwasher: 1/10                        | % Wait Staff: 100% %     |           |
|   |                          | Full-Time |
|   |                          | Part-Time |

Av. Job: 11y - All day - M-W. Total of \_\_\_\_\_ in Food Service  
(Tri, Sat, Sunday's < morning by 5pm.)

Travel: Up to 40 minute commute

Experience: Irondale Grill - Banquet Server

Applebees - Server

Red Lobster - Server

OS Experience: N / N details:

|                                   |                |                            |               |               |                |             |
|-----------------------------------|----------------|----------------------------|---------------|---------------|----------------|-------------|
| Car                               | Public Transit | Carpool ( Rider / Driver ) |               |               |                |             |
| North NJ                          | South NJ       | Central NJ                 | Jersey Shore  |               |                |             |
| TIPS                              | Server         | 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     | Keives                     | Black Pants   | Black Shoes   | Bow Tie        | Other _____ |
| Would you recommend this company? | Other: _____   |                            |               |               |                |             |

MCV  
5/15

Server

5/16  
10am

Abby Prem 25@gmail.com

### 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

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### Waitress

Irondequoit country club

May 2018 to January 2019

Served fine dining to dining rooms, and banquet halls

## Education

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### BFA

Nazareth College

## Skills

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Server

## Assessments

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### 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/ehjjydgffibfv0rf](https://share.indeedassessments.com/share_assignment/ehjjydgffibfv0rf)

**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**

Trondequoit 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

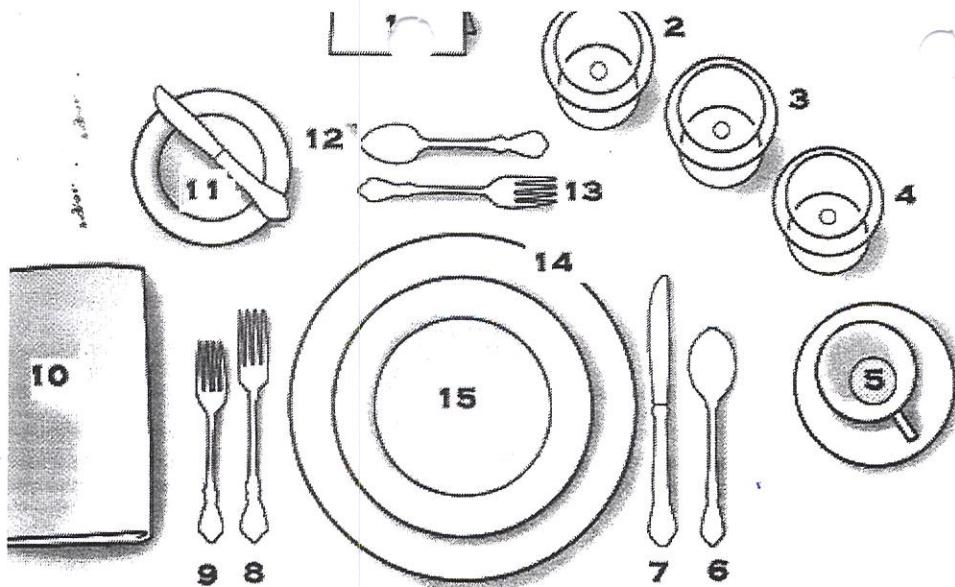
d 6) If you bring the wrong entrée to a guest what should you do?  
 a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn  
 b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served  
 c) Try to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

100%

Match the Correct Vocabulary

D Scullery  
E Queen Mary  
A 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



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~~ 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
- 5 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.