

Jordan Corbino
jordancorbino25@gmail.com

Submission Date
September 10, 2019 12:29

First Name Jordan
Last Name Corbino
E-mail Address jordancorbino25@gmail.com
Phone 510-508-9256
Address 4226 Redding st
Unit or Number N/A
City, State Oakland, CA
Zip Code 94619
What region(s) are you applying to work within? San Francisco
Which position(s) are you applying for? Cook Server Bartender Busser Barback Housekeeper
Dishwasher
Are you applying for: Full-Time Part-Time
When can you start? Sep 10, 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 Tuesday AM Tuesday PM
Wednesday AM Wednesday PM Thursday AM 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 Berkeley High School
City & State Berkeley
Grade/Degree High School Diploma
Graduated? Yes
Do you have any special licenses?

(If so, label under "Special")	<input type="checkbox"/> No
Are you computer literate? (If so, label which programs under "Special")	<input checked="" type="checkbox"/> Yes
Are you proficient with Point of Sale systems? (If so, label which under "Special")	<input type="checkbox"/> No
Do you have any experience, training, qualifications or special skills? (If so, label under "Special")	<input checked="" type="checkbox"/> Yes
Special:	<input checked="" type="checkbox"/> Experienced driver (left and right side) <input checked="" type="checkbox"/> Excel spreadsheet <input checked="" type="checkbox"/> Cooking and Hospitality <input checked="" type="checkbox"/> Cleaning <input checked="" type="checkbox"/> Bartending
Are you currently employed?	<input type="checkbox"/> No
Can we contact your current employer?	<input checked="" type="checkbox"/> Yes
Name and Address of Employer	AMF Southshore Lanes 300 Park st Alameda CA 93701
Type of Business	Entertainment
Phone Number	510-806-7021
Your Position & Duties	Clean Cook Serve Bartend
Date of Employment (from/to):	04/28/2017-01/16/2019
Reason for Leaving	School
Still Employed:	<input type="checkbox"/> No
Still Employed:	<input type="checkbox"/> No
Still Employed:	<input type="checkbox"/> No
First Name	Matt
Last Name	Fernandes
E-mail Address	mfernandes@wojrc.org
Phone	5104190509
Relationship:	Mentor
Years Acquainted:	2
<p>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.</p> <p>I hereby authorize Acrobat Outsourcing to thoroughly investigate my references, work</p>	<p><input checked="" type="checkbox"/> (Checked box indicates acknowledgement)</p> <p><input checked="" type="checkbox"/> (Checked box indicates acknowledgement)</p>

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.

(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)

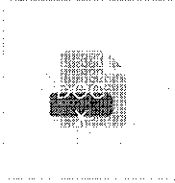
Applicant Digital Signature (Type Name):

Jordan Corbino

Date:

Sep 10, 2019

Please Attach Resume Below



JORDAN'S RESUME (DEC.2018).docx

NOTICE TO EMPLOYEE

Labor Code section 2810.5

EMPLOYEE

Employee Name: Corbino, Jordan

Start Date: 9/12/19

EMPLOYER

Legal Name of Hiring Employer: S.E Scher

Is hiring employer a staffing agency/business (e.g., Temporary Services Agency; Employee Leasing Company; or Professional Employer Organization [PEO])? ☐ Yes ☐ No

Other Names Hiring Employer is "doing business as" (if applicable):

Acrobat Outsourcing

Physical Address of Hiring Employer's Main Office:

303 Hegenberger Road Suite 300, Oakland, CA. 94621

Hiring Employer's Mailing Address (if different than above):

Hiring Employer's Telephone Number: 415-431-8826

If the hiring employer is a staffing agency/business (above box checked "Yes"), the following is the other entity for whom this employee will perform work:

Name: _____

Physical Address of Main Office: _____

Mailing Address: _____

Telephone Number: _____

WAGE INFORMATION

Rate(s) of Pay: Porter \$17.00 Overtime Rate(s) of Pay: 1.5x

Rate by (check box): ☒ Hour ☐ Shift ☐ Day ☐ Week ☐ Salary ☐ Piece rate ☐ Commission

☐ Other (provide specifics): _____

Does a written agreement exist providing the rate(s) of pay? (check box) ☐ Yes ☐ No

If yes, are all rate(s) of pay and bases thereof contained in that written agreement? ☐ Yes ☐ No

Allowances, if any, claimed as part of minimum wage (including meal or lodging allowances):

(If the employee has signed the acknowledgment of receipt below, it does not constitute a "voluntary written agreement" as required under the law between the employer and employee in order to credit any meals or lodging against the minimum wage. Any such voluntary written agreement must be evidenced by a separate document.)

Regular Payday: FRIDAY

Insurance Carrier's Name: Integro USA Inc. dba Integro Insurance Brokers

Address: 1 State Street Plaza, 9th floor, New York, NY. 10004

Telephone Number: 212-295-5440

Policy No.: LDC4042609 AOS

☐ Self-Insured (Labor Code 3700) and Certificate Number for Consent to Self-Insure: _____

PAID SICK LEAVE

Unless exempt, the employee identified on this notice is entitled to minimum requirements for paid sick leave under state law which provides that an employee:

- a. May accrue paid sick leave and may request and use up to 3 days or 24 hours of accrued paid sick leave per year;
- b. May not be terminated or retaliated against for using or requesting the use of accrued paid sick leave; and
- c. Has the right to file a complaint against an employer who retaliates or discriminates against an employee for
 1. requesting or using accrued sick days;
 2. attempting to exercise the right to use accrued paid sick days;
 3. filing a complaint or alleging a violation of Article 1.5 section 245 et seq. of the California Labor Code;
 4. cooperating in an investigation or prosecution of an alleged violation of this Article or opposing any policy or practice or act that is prohibited by Article 1.5 section 245 et seq. of the California Labor Code.

The following applies to the employee identified on this notice: *(Check one box)*

- ☐ 1. Accrues paid sick leave only pursuant to the minimum requirements stated in Labor Code §245 et seq. with no other employer policy providing additional or different terms for accrual and use of paid sick leave.
- ☐ 2. Accrues paid sick leave pursuant to the employer's policy which satisfies or exceeds the accrual, carryover, and use requirements of Labor Code §246.
- ☐ 3. Employer provides no less than 24 hours (or 3 days) of paid sick leave at the beginning of each 12-month period.
- ☐ 4. The employee is exempt from paid sick leave protection by Labor Code §245.5. (State exemption and specific subsection for exemption): _____

ACKNOWLEDGEMENT OF RECEIPT

(Optional)

K.M. Sowells
(PRINT NAME of Employer representative)

KMS
(SIGNATURE of Employer Representative)

9/18/19
(Date)

Jordan Corbino
(PRINT NAME of Employee)

Jordan Corbino
(SIGNATURE of Employee)

09/17/2019
(Date)

The employee's signature on this notice merely constitutes acknowledgement of receipt.

Labor Code section 2810.5(b) requires that the employer notify you in writing of any changes to the information set forth in this Notice within seven calendar days after the time of the changes, unless one of the following applies: (a) All changes are reflected on a timely wage statement furnished in accordance with Labor Code section 226; (b) Notice of all changes is provided in another writing required by law within seven days of the changes.

Applicant Information	
Name: <u>Jordan Corbino</u>	Interviewer: <u>KS</u>
Date: <u>9/11/19</u>	Rate of Pay:
Position (s) Applied for: <u>Prep, Server</u>	Referred by:

Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Server: Food Runner at Bowling alley Bartender: \$16.50 Busser: Porter \$17.50 Cashier: Concessionaire:	Cook: <u>Prep</u> Line, or Grill Bowling Alley in Alameda Deep Frys, pizza ovens Salads, entrees, cutting & dicing. Dish: 3 Sink Process or Machine Excellent Porter Candidat. Returning w/ House Keeper: uniform to O/B.
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P.O.S. Experience: Y / N details: _____

Transportation		
Car	<u>Public Transit</u>	Carpool (Rider / Driver)

Regions Available to work:				
<u>SF City</u>	SF North	SF Peninsula	<u>East Bay</u>	Outer East Bay
San Jose	South San Jose	SJ Peninsula		

Certifications (If any)				
TIPS	<u>Food Handler</u>	LEAD	Other _____	Will Submit

Availability				
<u>Open</u>	AM only	PM only	Weekdays only	Weekends only

Details: _____

Uniforms Owned:				
WHT Bistro	<u>BLK Bistro</u>	Black Vest	Black Tie	
Chef Coat	Chef Pants	Polo Shirt	<u>Black Pants</u>	<u>Non-Slip Shoes</u>
				Knives

Would you recommend this applicant for Acrobat Academy?	Convention Candidate?	Other Languages Spoken:

Multiple Choiceb

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

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

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 VocabularyD

Scullery

E

Queen Mary

A

Chaffing Dish

B

French Passing

G

Russian Service

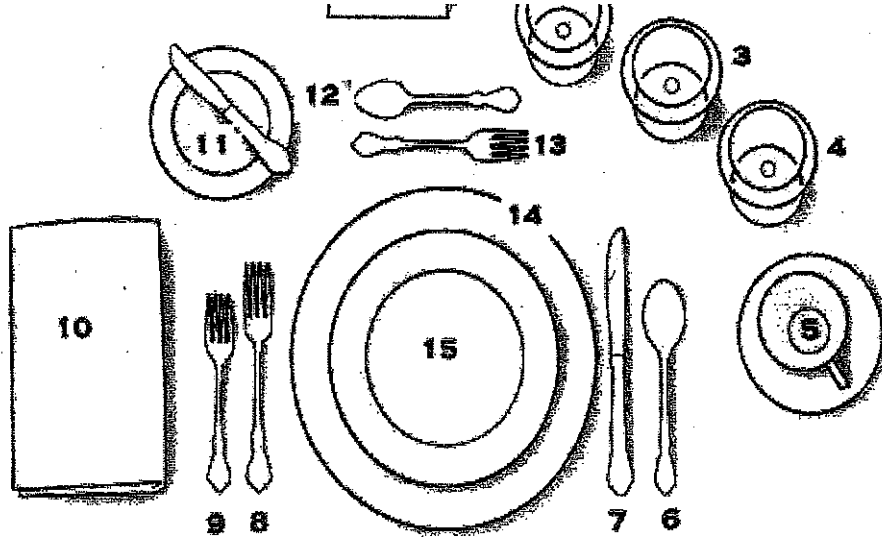
F

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



Score / 35

Match the Number to the Correct Vocabulary

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

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

Fill in the Blank

- The utensils are placed 8 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Cream and Sugar
- Synchronized service is when: when two people serve together
- What is generally indicated on the name placard other than the name? What Type of meal they will get
- The Protein on a plate is typically served at what hour on the clock? 12 or 10 depend on chef
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
In form the Kitchen

Multiple Choice (1 point each)

- C 1) A gallon is equal to _____ ounces
- a. 56
 - b. 145
 - c. 32
 - d. 128
- b 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
- b 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
- a 6) Which of the following ingredients would you pack before measuring?
- a. Olive Oil
 - b. Salt
 - c. Brown Sugar
 - d. White Sugar
- b 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

Prep Cooks Test

- d 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
- a 10) Which of the following can you use to put out a grease fire?
- a. Baking Soda
 - b. Baking Powder
 - c. Flour
 - d. Water
- d 11) What is the temperature range of the danger zone?
- a. 25-135
 - b. 40-140
 - c. 50-160
 - d. 30-130
- d 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
- c 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
- b 14) When you poach something, you cook it with what?
- a. Noodles
 - b. Vegetables
 - c. Liquid
 - d. Oil
- c 15) Which spoon is used to remove fat from soups and stews
- a. Basting Spoon
 - b. Ladle
 - c. Slotted Spoon
 - d. Portion Spoon
- b 16) Which of the following means to cook in a small amount of fat?
- a. Season
 - b. Sauté
 - c. Broil
 - d. Boil
 - e. Fry

Prep Cooks Test

- b 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
- C 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)

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

