

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?	<input type="checkbox"/> Cook <input type="checkbox"/> Server <input checked="" type="checkbox"/> Bartender <input type="checkbox"/> Busser <input type="checkbox"/> Barback <input type="checkbox"/> Housekeeper
	<input type="checkbox"/> Dishwasher
Are you applying for:	<input type="checkbox"/> Full-Time <input checked="" type="checkbox"/> Part-Time
When can you start?	Sep 10, 2019
Can you work overtime?	<input checked="" type="checkbox"/> Yes
How did you hear about us?	Google
What days/times can you work? Select all that apply:	<input type="checkbox"/> Monday AM <input type="checkbox"/> Monday PM <input type="checkbox"/> Tuesday AM <input type="checkbox"/> Tuesday PM <input type="checkbox"/> Wednesday AM <input type="checkbox"/> Wednesday PM <input type="checkbox"/> Thursday AM <input type="checkbox"/> Thursday PM <input type="checkbox"/> Friday AM <input type="checkbox"/> Friday PM <input type="checkbox"/> Saturday AM <input type="checkbox"/> Saturday PM <input type="checkbox"/> Sunday AM <input type="checkbox"/> Sunday PM
Have you ever applied to or worked for Acrobat before?	<input checked="" type="checkbox"/> No
If hired, would you have reliable means of transportation to and from work?	<input checked="" type="checkbox"/> Yes
If hired, can you present evidence of your legal right to live and work in this country?	<input checked="" type="checkbox"/> Yes
Are you able to perform the essential functions of the job for which you are applying?	<input checked="" type="checkbox"/> Yes
Name of School	Berkeley High School
City & State	Berkeley
Grade/Degree	High School Diploma
Graduated?	<input checked="" type="checkbox"/> 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") **No**

Do you have any experience, training, qualifications or special skills? (If so, label under "Special") **Yes**

Special: **Experienced driver (left and right side) •Excel spreadsheet •Cooking and Hospitality •Cleaning •Bartending**

Are you currently employed? **No**

Can we contact your current employer? **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: **No**

Still Employed: **No**

Still Employed: **No**

First Name

Matt

Last Name

Fernandes

E-mail Address

mfernandes@wojrc.org

Phone

5104190509

Relationship:

Mentor

Years Acquainted:

2

(Checked box indicates acknowledgement)

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.

I hereby authorize Acrobat Outsourcing to thoroughly investigate my references, work

(Checked box indicates acknowledgement)

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 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.

Applicant Digital Signature (Type Name):

(**Checked box indicates acknowledgement**)

(**Checked box indicates acknowledgement**)

(**Checked box indicates acknowledgement**)

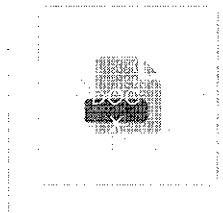
(**Checked box indicates acknowledgement**)

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: Hourly: \$17.00 Overtime Rate(s) of Pay: 1.5 X

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)

R.M. Sowell
(PRINT NAME of Employer representative)
RMS
(SIGNATURE of Employer Representative)
9/17/19
(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: <i>Jordan Corbino</i>	Interviewer: <i>K S</i>
Date: <i>9/11/19</i>	Rate of Pay:
Position(s) Applied for: <i>Prep, Server</i>	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

Cook: Prep Line, or Grill

Bowling Alley in Alameda
Deep fryers, pizza ovens
Salads, entrees, cutting & dicing

Bartender:

~~\$16.50~~

Dish: 3 Sink Process or Machine**Busser:****Cashier:**

~~Porter \$17.50~~

Excellent Porter
Candidate. Returning w/
House Keeper: uniform to
O/B.

Concessionaire:

P.O.S. Experience: Y / N details: _____

Transportion

Car

Public Transit

Carpool (Rider / Driver)

Region available to work

SF City

SF North

SF Peninsula

East Bay

Outer East Bay

San Jose

South San Jose

SJ Peninsula

Certifications (if any)

TiPS

Food Handler

LEAD

Other _____

Will Submit

Availability

Open

AM only

PM only

Weekdays only

Weekends only

Details:**Uniforms Owned**

WHT Bistro

BLK Bistro

Black Vest

Black Tie

Chef Coat

Chef Pants

Polo Shirt

Black Pants

Non-Slip Shoes

Knives

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken:

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

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

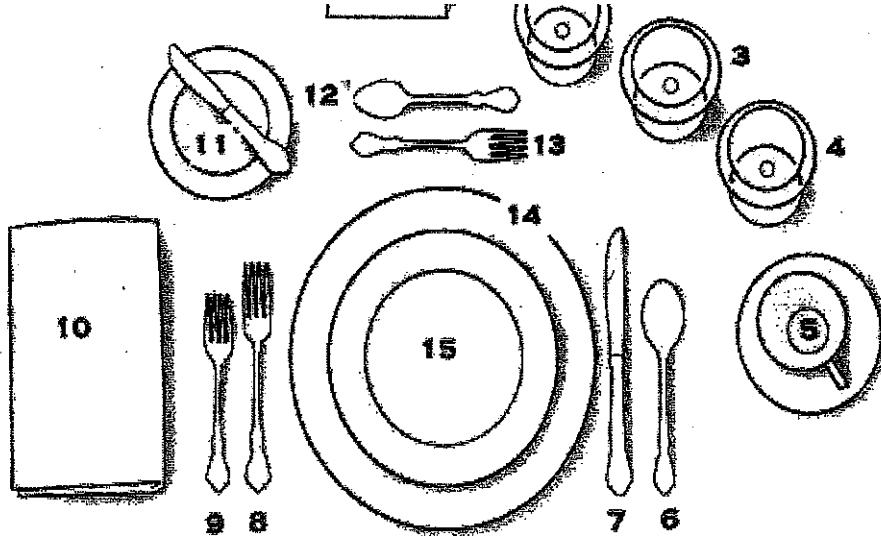
d 5) When you are setting a dining room how should you set up your tablecloths?
 a) Neatly and evenly across the tables
 b) The creases should all be going in the same directions
 c) The chairs should be centered and gently touching the table cloth
 d) All of the above

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 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

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



Match the Number to the
Correct Vocabulary

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

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

Q 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

h 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.

