Mehdi Rmiki
Chimayblow@hotmail.fr

First Name	Mehdi
Last Name	Rmiki
E-mail Address	Chimayblow@hotmail.fr
Phone	5105122257
Address	1801 shoreline drive 216
Unit or Number	216
City, State	Alameda
Zip Code	94501
What region(s) are you applying to work within?	San Francisco
Which position(s) are you applying for?	Cook
Are you applying for:	Full-Time
When can you start?	Sep 23, 2019
Can you work overtime?	No
How did you hear about us?	Referral
If you were referred, please tell us by whom:	Rosa Ivonne Diaz
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
Do you have any planned vacations or extended leave in the next 12 months? (If no, leave blank)	I am going to visit my family mid december for 2 weeks and will be back on January 10th 2020
Have you ever applied to or worked for Acrobat before?	No
Do you have any friends or relatives working for Acrobat? If so, please let us know who:	Rosa ivonne Diaz use to work for your company. She recommended me to contact you if i needed a job. She told me great thing about the company.
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
State age if under 18. If you are under 18, hire is subject to verification that you are of minimum age to work.	California

Are you able to perform the essential functions of the job for which you are applying?	Yes
Name of School	Sainte marie
City & State	Belgium (Brussels)
Grade/Degree	High school degree
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")	No
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:	I am baker as well. But never had the chance to be a professional baker but never the lessl know how to make pizza dough, breads, biscuits, cakes...
Are you currently employed?	Yes
Can we contact your current employer?	No
Name and Address of Employer	Guckenheimer 345 spears street san francisco CA
Type of Business	Food services
Phone Number	5107068221
Your Position & Duties	I am cook. Responsible of a station, doing my prep, i execute the cooking by following a menu and serving the food for the lunch time in our Google cafe.
Date of Employment (from/to):	May 10, 2015 to September 20, 2019 I have gave them my 2 weeks notice recently.
Reason for Leaving	I have been working for the same company for almost 5 years and couldn't stay more then that. I think that it's time for me to move on. I have been grateful to work for that company were i could learn so many things about food, how to manage my time, how to manage my stress but i feel that I need something new in my professional life.
Still Employed:	No
Type of Business	I
Phone Number	5105122257
First Name	Peter
Last Name	Urban
E-mail Address	Chimayblow@hotmail.fr
Phone	2392488952
Relationship:	Sous chef
Years Acquainted:	2 years
First Name	Mehdi
Last Name	Rmiki
E-mail Address	peterurban@yahoo.com

Phone   5105122257

I hereby certify that I have not   (Checked box indicates acknowledgement)
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   (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   (Checked box indicates acknowledgement)
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   (Checked box indicates acknowledgement)
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.

(Checked box indicates acknowledgement)

I hereby acknowledge that I have read and understand the above statements.
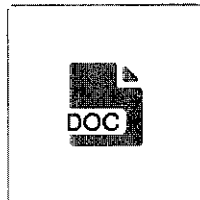
(Checked box indicates acknowledgement)

Applicant Digital Signature (Type Name):

Mehdi Rmiki

Date:

Sep 9, 2019

Please Attach Resume Below

Mehdi_Rmiki_CV (1).doc

NOTICE TO EMPLOYEE
Labor Code section 2810.5

EMPLOYEE

Employee Name: _Rmiki, Mehdi_

Start Date: _10/1/19_

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: _Prep .17.50_ _Lau/Br.11:$8:00_ Overtime Rate(s) of Pay: _1-5 ¥_

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 _____

DLSE-NTE (rev 9/2014)

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: _____

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):_____

K. M. Spinells

(PRINT NAME of Employer representative)

_10/11/19_ _MR_

(SIGNATURE of Employer Representative)

_____

(Date)

(PRINT NAME of Employee)

MEHDI

(SIGNATURE of Employee)

(Date) _11/10/2019_

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.

DLSE-NTE (rev 9/2014)

Applicant Information

Name: Mehdi Rmiki		**Interviewer:** K.S	
Date: 10/1/2019		**Rate of Pay:**	
Position (s) Applied for:		**Referred by:** Rosa former employee	

Test Scores

						Seeking:
Server	/35	%	**Bartender**	/30	%	(Full-Time)
Prep Cook	15/20	75 %	**Barista**	/10	%	
Grill Cook	22/40	55 %	**Cashier**	/15	%	Part-Time
Dishwasher	/10	%	**Housekeeping**	/16	%	

Relevant Experience & Summary of Strengths

Server

Total of _____ in Food Service/Hospitality

Cook Prep - Google 4 years
Corporate Cafeteria
Bear's Lair - Pizza/Burger

Bartender

Stage $17.00

Dish: 3 Sink or Machine

Prep - Lungomare
Oakland 2014

Cashier

Line Cook
$20.00/HR Waiter

Concessionaire

House Keeper

FOH/BOH exp.

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

Transportation

Car   (Public Transit)   Carpool (Rider / Driver)

Regions 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   (Serv-Safe)   LEAD   Other _____   Will Submit

Availability

(Open)   AM only   PM only   Weekdays only   Weekends only

Details:

Uniforms Owned:

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 Acrobat Academy? Yes   Convention Candidate? Yes Yes   Yes   Other Languages Spoken:

Acrobat
outsourcing
Your Hospitality Staffing Professionals

Prep Cooks Test

Score $\frac{15}{}$ / 20

75%

<u>Multiple Choice</u> (1 point each)

_____ 1) A gallon is equal to _____ounces
- a. 56
- b) 145
- c. 32
- d.) 128

_____ 2) Mesclun are what type of vegetable?
- a. Roots
- b. Beans
- c. Salad Greens
- d. Spices

_____ 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

_____ 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

_____ 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

_____ 6) Which of the following ingredients would you pack before measuring?
- a. Olive Oil
- b.) Salt
- c. Brown Sugar
- d. White Sugar

_____ 7) What is Al Dente?
- a.) Firm but not hard
- b. Soft to the touch
- c. Very hard
- d. Very soft

_____ 8) Food should be left out no more than
- a.) 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

_____ 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

_____ 10) Which of the following can you use to put out a grease fire?
- (a.) Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

_____ 11) What is the temperature range of the danger zone?
- (a.) 25-135
- b. 40-140
- c. 50-160
- d. 30-130

_____ 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

_____ 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

_____ 14) When you poach something, you cook it with what?
- a. Noodles
- b. Vegetables
- (c.) Liquid
- d. Oil

_____ 15) Which spoon is used to remove fat from soups and stews
- a. Basting Spoon
- (b.) Ladle
- c. Slotted Spoon
- d. Portion Spoon

_____ 16) Which of the following means to cook in a small amount of fat?
- a. Season
- (b.) Sauté
- c. Broil
- d. Boil
- e. Fry

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

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_ & _Black pepper_ are the basic seasoning ingredients for all savory recipes.

20) _____ : to cut into very small pieces when uniformity of size and shape is not important.

Grill Cooks Test   Score 22/40

55%

Multiple Choice Test (1 point each)

1) **How much time should you take to wash your hands with soap?**
   a) 1 minute
   b) 20 seconds
   c) Time does not matter, water temperature does
   d) 5 minutes

2) **The recommended temperature for your refrigerator is...**
   a) 45ºF
   b) 50ºF
   c) 40ºF
   d) 20ºF

3) **Food handlers must always wash their hands**
   a) Before starting work
   b) Switching between handling raw and ready-to-eat food
   c) After going to the restrooms
   d) All of the above

4) **The most important reason for having food handlers wear hair restraints is to**
   a) Prevent food from getting into food handlers' hair
   b) Prevent food handlers from contaminating their hands by touching their hair
   c) Keep the food handlers' hair in place
   d) None of the above

5) **Which of these conditions requires immediate corrective action?**
   a) Packaged food items are stored at least 6 inches above the floor
   b) Ice is being used to cool beef stew in a shallow pan
   c) Raw meats are stored on a shelf above ready-to-eat egg salad in the walk-in cooler
   d) Raw fish is stored above raw chicken in the walk-in freezer

6) **Bacteria grow best in the temperature "danger zone" which includes temperatures between?**
   a) 0ºF and 100ºF
   b) 32ºF and 220ºF
   c) 41ºF and 135ºF
   d) 39ºF and 178ºF

7) **After cutting raw chicken, what should be done before the cutting board is used for slicing onions for salad?**
   a) Clean the cutting board with a wet wiping cloth
   b) Turn the board over and use the other side
   c) Rinse the board with running water
   d) Wash, rinse, and sanitize the board prior to slicing the onions

8) **Which of the following is NOT an approved method to thaw potentially hazardous foods?**
   a) In a microwave oven
   b) During the cooking process
   c) Under cool running water
   d) On a clean counter, at room temperature

9) **Wiping cloths stored submerged in a bucket of sanitizing solution are for:**
   a) Wiping spills only
   b) Washing hands if the hand sinks are too far away
   c) Sanitizing the blade of utensils such as knives
   d) Maintaining moisture on the wiping cloth

10) **Food-handling gloves must be changed frequently and also:**
   a) After handling garbage
   b) After every break
   c) After picking things up off the floor
   d) Between handling raw and cooked foods
   e) All of the above

11) **A Julienne is:**
   a) to cut food into 1 inch X 1 inch cubes
   b) A cooking method using high heat
   c) To cut food into 1/8 X 1/8 slices
   d) A rough cutting method producing oblong shapes

12) **A gallon is equal to _____ ounces**
   a) 56
   b) 145
   c) 32
   d) 128

13) **How many cups are in a quart?**
   a) 2
   b) 4
   c) 6
   d) 8

14) **A Chiffonade is:**
   a) To slice an herb or leafy vegetable into thin ribbons
   b) To de bone a fish
   c) Another name for parchment paper
   d) To cook food in liquid, or at just below the boiling point

15) **Potentially hazardous hot foods must be maintained at an internal temperature of _135_ or higher to be safe**
   a) 145º F
   b) 135º F
   c) 160º F
   d) 180º F

16) **Which of the following explains the process of poaching?**
   a) Poke poultry on the thickest part in order to make sure it's tender
   b) To cook food in an oven that has reached 350º F
   c) Cook gently in water that is hot but not boiling (160º-180º)
   d) Submerge protein in boiling liquid to speed cooking time

17) **If a recipe calls for 16oz of mirepoix, how many ounces of onion, celery, and carrots do you need?**
   a) 8 oz of celery, 4 oz of onion, 4 oz of carrot
   b) 4 oz of celery, 8 oz of carrot, 4 oz of onion
   c) 4 oz of celery, 8 oz of onion, 4 oz of carrot
   d) 2 oz of celery, 10 oz of carrot, 2 oz of onion

18) **Which of the following best describes braising?**
   a) To cook quickly in a pan on top of the stove until food is browned
   b) Process through which natural sugars in food become browned and flavorful while cooking
   c) Cooking method by which food is browned in fat, then cooked, tightly coved, in liquid at low heat
   d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

Grill Cooks Test

19) **Which of the following best describes the process of Caramelization?**
  a) To cook quickly in a pan on top of the stove until food is browned
  b) Process through which natural sugars in food become browned and flavorful while cooking
  c) Cooking method by which food is browned in fat, then cooked, tightly coved, in liquid at low heat
  d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

20) **What temperature should chicken be cooked to?**
  a) 145ºF
  b) 155ºF
  c) 165ºF
  d) 175ºF

21) **What temperature should ALL ground meat be cooked to?**
  a) 145ºF
  b) 155ºF
  c) 165ºF
  d) 175ºF

22) **What temperature should fish be cooked to?**
  a) 145ºF
  b) 155ºF
  c) 165ºF
  d) 175ºF

23) **What is a roux and what is it used for? (2 points)**

a Roux is a Mix of flour, butter and Milk we use it To Thickened a sauce.

2

24) **What is the process of making clarified butter, and why is clarified butter used? (3 points)**

25) **What are the 5 mother sauces? (5 points)**
  1. *Hollandaik*
  2. *bechamel*
  3.
  4.
  5.

2

26) **What does it mean to season a grill and why is this process important? (3 points)**

27) **What are the ingredients in Hollandaise sauce? (5 points)**