

Acrobat

outsourcing
Your Hospitality Staffing Professionals

Name: Franklin Babelonio

Taborca ID: 54448

Date of Hire: 11/6/2019

Date of Re-Act: / /

New employee set up

- ☒ E-verify
- ☒ Hire Right EE
- ☒ Hire Right Internal (upload any list A docs)
- ☒ Added to Orientation Time Sheet
- ☒ Attended New Hire Orientation
- ☒ Background Check
- ☒ New Hire List (All fields)
- ☒ Check Taborca Profile (All fields)
- ☒ Upload Resume and Skills Tests (one doc)
- ☐ Upload Food Handler's Card
- ☐ Direct Deposit (Scan to Payroll) and/or
- ☐ Global Cash Card - complete the form &
- ☐ have EE sign
- ☒ Notice to Employee Completed

Re Act employee set up (See Re Act Process for more detail)

- ☐ File and I9 pulled (new one created/done in Hire Right if old ones are gone)
- ☐ Re Act onboarding if initially hired before 1/1/16
- ☐ Check W4
- ☐ Check all demographic info and availability
- ☐ Check for skills tests, app, FHC, and resume (get new app, new resume if hired more than 1 year ago)
- ☐ Complete Notice to Employee with updated pay if necessary
- ☐ Verify pay option (notify payroll) and take steps to Re Act any old pay options still current
- ☐ Run new BGC if more than 1 year since last shift worked
- ☐ New orientation/place on time sheet if it's been over a year since last shift
- ☐ New Hire List (all fields)
- ☐ Delete employee from the INA/TER spreadsheet if they are on it

Interview Note Sheet

Cook

| Applicant Information | |
|--|---------------------------|
| Name: FRANKLIN P. | Interviewer: JAIED |
| Date: 11/6 | Rate of Pay: |
| Position (s) Applied for: COOK | Referred by: |

| Test Scores | | | | | |
|-------------|-----------------------------|-------------|--------------|-----|---|
| Server | /35 | % | Bartender | /30 | % |
| Prep Cook | 7 35 /15 | 35 % | Barista | /10 | % |
| Grill Cook | 20 40 /40 | 50 % | Cashier | /10 | % |
| Dishwasher | 7 /10 | 70 % | Housekeeping | /16 | % |

| Seeking: |
|------------------|
| Full-Time |
| Part-Time |

| Relevant Experience & Summary of Strengths | | | |
|---|--|---|--------------------------------|
| Total of 2 years ^{months} Experience in Food Service/Hospitality | | | |
| Tell us about your formal training as a cook? | Tell me about your knife handling skills? | Tell me about a time you made a mistake while preparing ingredients. How did you correct it and what did you learn? | Notes: |
| ON THE JOB BOUDD BO. WLEPO | KNOWS HOW TO DO THE CUTS BUT FORGOT THE NAME | TAKES IT AS CONSTRUCTIVE CRITICISM | A LITTLE GREEN BUT SEEMS EAGER |

| | | | |
|---|---|---|------------------------|
| P.O.S. Experience: Y / N details: | | | |
| Transportation | | Regions Available to work | |
| | | | |
| Certifications (if any) | | Availability | |
| | | | |
| Uniforms Owned | | Recommendations | Other Languages Spoken |
| <input type="checkbox"/> Bistro White <input type="checkbox"/> Black Bistro <input type="checkbox"/> Tuxedo <input type="checkbox"/> 1/2 Tuxedo <input type="checkbox"/> Black Vest <input type="checkbox"/> Long Black Tie <input type="checkbox"/> Other: | <input type="checkbox"/> Chef Coat <input type="checkbox"/> Chef Pants <input type="checkbox"/> Knives <input type="checkbox"/> Black Pants <input type="checkbox"/> Non-Slip Shoes <input type="checkbox"/> Bow Tie | <input type="checkbox"/> Acrobat Academy <input type="checkbox"/> Lead Academy | |

Employment Application

Acrobat Outsourcing is an equal opportunity employer dedicated to non-discrimination in all employment practices. Acrobat Outsourcing selects the best qualified individual for the job based on job-related qualifications regardless of race, age (40+), color, religion, gender, national origin, ancestry, marital status, sexual orientation, disability or any other status protected by applicable law.

PLEASE PRINT

Full Name FRANKLIN PABELONIO Date: 11/6/2019
 Home Telephone (408) 603-6435 Other Telephone ()
 Present Address 3119 GLEN ALTO CT, SAN JOSE, CA (12TH ST)
 Permanent Address, if different from present address:
 Email Address frank.pabelonio71@gmail.com

EMPLOYMENT DESIRED

Position applying for: COOK Salary desired: \$18.00

Are you currently registered with any staffing and/or employment agencies? If so, please list
NO

Are you applying for: Full-time work? Yes ☒ No ☐ Part-time work? Yes ☐ No ☐
 Temporary work, e.g., summer or holiday work? Yes ☒ No ☐ From: 11/7/2019 To: 2/7/2019

How did you find out about our open position? (Please check fill in proper name of source):

Referral ☒ Name of Referral JASON RAMIREZ Newspaper ☐ Job Fair ☐ Agency ☐

Company Website ☐ Other Web Posting ☐ Other Source ☐

Could you work overtime, if necessary? Yes ☒ No ☐ If hired, on what date could you start working?

Please keep in mind that schedules and shifts may vary depending on position and season. Additionally, the hours may vary from week to week, depending on the company needs. Please list only the times/days you're available to work below.

| SPECIFY HOURS AVAILABLE DAILY | SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|--|--------|--------|---------|-----------|----------|--------|----------|
| AM | | 600 am | 600 am | 600 am | 600 am | 600 am | |
| PM | | 600 pm | 600 pm | 600 pm | 600 pm | 600 pm | |

Do you have any vacations or extended leaves planned in the next 12 months? If so, please list dates:

PERSONAL INFORMATION

Have you ever applied to or worked for Acrobat Outsourcing before? Yes ___ No ☒ If yes, when? _____

Do you have friends or relatives working for Acrobat Outsourcing? Yes ___ No ☒ If yes, please state name and relationship _____

If hired, would you have a reliable means of transportation to and from work? Yes ☒ No ___

If hired, can you present evidence of your legal right to live and work in this country? Yes ☒ No ___

State age if you are under 18 _____. If you are under 18, hire is subject to verification that you are of minimum legal age to work.

Are you able to perform the essential functions of the job for which you are applying? Yes ☒ No ___

If no, describe the functions that cannot be performed. (Note: We comply with the ADA and consider reasonable accommodation measures that may be necessary for eligible applicants/employees to perform essential functions.)

Pursuant to any and all Fair Chance Ordinances, we will consider for employment qualified applicants with arrest and conviction records.

EDUCATION & SKILLS

| NAME OF SCHOOL | CITY & STATE | GRADE OR DEGREE COMPLETED | DID YOU GRADUATE? |
|--|---------------------|--------------------------------------|-------------------------------------|
| <i>R.C. OVERBOLT</i> | <i>SAN JOSE, CA</i> | | <i>H.S. DIPLOMA</i> |
| Do you have any special licenses, certificates or special training? If so please list under "Special". | | YES | <input checked="" type="radio"/> NO |
| Are you computer literate? If so, list software knowledge under "Special." | | <input checked="" type="radio"/> YES | NO |
| Are you proficient with Point of Sales Systems? If, so please list which ones under "Special." | | <input checked="" type="radio"/> YES | NO |
| Do you have any other experience, training, qualifications or special skills, which you feel make you especially suited for work at Acrobat Outsourcing? If so, please list under "Special." | | <input checked="" type="radio"/> YES | NO |
| Special: _____ | | | |

EMPLOYMENT HISTORY

List below all present and past employment starting with your most recent employer (last 10 years is sufficient). Account for unemployment periods of three months or more.

Are you currently employed? Yes ☐ No ☒ If so, may we contact your current employer? Yes ☐ No ☐

Name and Address of Employer BOWLERO, AMV

Type of Business BOWLING / RESTAURANT Telephone No. () Supervisor's Name ANTHONY SALAMON

Your Position and Duties COOK, PREPARED SANDS, SALSA, MEAT TO COOK, FAST COOK OR ORDERED ON MENU

Dates of Employment: From AUG. 2017 To NOV. 2019

Reason for Leaving: Laid-off

Name and Address of Employer ROUND TABLE

Type of Business RESTAURANT Telephone No. () Supervisor's Name NATE KNIGHT

Your Position and Duties MAKING PIZZA AND DRI ING

Dates of Employment: From JULY 2018 To AUG 2019

Reason for Leaving: ADVANCEMENT

Name and Address of Employer MANILA MARKET FISH BUT

Type of Business Telephone No. () Supervisor's Name

Your Position and Duties

Dates of Employment: From 1/2017 To 2/2018

Reason for Leaving: SEASONAL

Name and Address of Employer

Type of Business Telephone No. () Supervisor's Name

Your Position and Duties _____

Dates of Employment: From _____ To _____

Reason for Leaving: _____

Have you ever been fired from any previous place of employment? If so, please explain: _____

MILITARY SERVICE

Have you obtained any special skills or abilities as the result of service in the military? Yes _____ No ☒

If so, describe: _____

JOB RELATED REFERENCES

List below three persons not related to you who have knowledge of your work performance within the last three years.

Name: REX SURILO Telephone No. (408) 771-2573

Address _____

Occupation: BOWLER Relationship: FRIEND Number of Years Acquainted: 5 YRS

Name: ERIKA MEDRANO Telephone No. (650) 720-0010

Address _____

Occupation: ROUND TABLE Relationship: FRIEND Number of Years Acquainted: 5 YRS

Name: ADDINE SAYAPHONE Telephone No. (510) 415-6311

Address _____

Occupation: SELF-EMPLOYED OWNER Relationship: FRIEND Number of Years Acquainted: 30 YRS
BUSINESS

Please Read Carefully, Initial Each Paragraph and Sign Below



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 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.



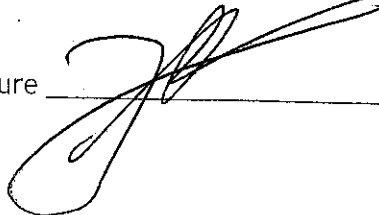
I understand that if selected for hire, it will be necessary for me to provide satisfactory evidence of my identity and legal authority to work in the United States, and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date.



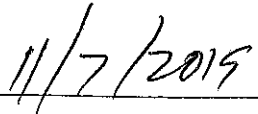
Acrobat Outsourcing is an at-will employer. I understand that nothing contained in the application, or conveyed during any interview, which may be granted or during my employment, if hired, is intended to create an employment contract between me and the company. In addition, I understand and agree that 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's Signature



Date



Dishwasher Test

Score 7/10

- 1) After washing your hands, which item should be used to dry them?
☐ a) Clean apron
☒ b) Sanitized wiping cloth
☒ c) Single use paper towel
☐ d) Common used cloth
- 2) While washing dishes by hand, which item should you wear?
☐ a) Cutting glove
☐ b) Oven Mitt
☒ c) Rubber glove
☐ d) Nothing
- 3) When should you wash your hands?
☐ a) Before you start work
☐ b) After handling non-food items (garbage, money, cleaning chemicals)
☐ c) After using the restroom
☒ d) All of the above
- 4) If you need to move a heavy load, you should PULL and not PUSH the object.
☐ a) True
☒ b) False
- 5) Which of the following could you be at risk for getting burned from?
☐ a) Steam from boiling pots
☐ b) Hot liquids (coffee, soup, tea)
☒ c) Hot equipment (ovens, pots, chaffing dishes)
☐ d) Harsh chemicals
☒ e) All of the above
- 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.
☒ a) True
☐ b) False
- 7) What should you do if you spill liquids or see a liquid spill?
☐ a) Leave it for someone else to clean-up
☐ b) Wait until the end of your shift to clean it
☒ c) Flag the spill and clean it immediately
☐ d) Not sure
- 8) When handling hot items you should?
☐ a) Wear rubber gloves
☐ b) No need to wear anything
☒ c) Use an oven mitt or dry cloth towel
☐ d) Nothing
- 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?
☒ a) Rinsing
☐ b) Scraping
☒ c) Washing
☐ d) Sanitizing
- 10) What is the proper method for cleaning and sanitizing stationary equipment?
☒ a) Spray with a strong cleaning solution and wipe with a sanitized cloth
☐ b) Spray with a sanitizing solution, then rinse with clean water and dry
☒ c) Wash and rinse, then wipe or spray with a chemical-sanitizing solution
☐ d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution

Multiple Choice Test (1 point each)

50%

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) 45°F
- b) 50°F
- ☒ c) 40°F
- d) 20°F

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) 0°F and 100°F
- b) 32°F and 220°F
- ☒ c) 41°F and 135°F
- d) 39°F and 178°F

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

Grill Cooks Test

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 _____ or higher to be safe

- ☒ a) 145° F
- ☒ b) 135° F
- c) 160° F
- d) 180° 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 350° F
- ☒ c) Cook gently in water that is hot but not boiling (160°-180°)
- 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 covered, 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 covered, 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) 145°F
- b) 155°F
- ☒ c) 165°F
- d) 175°F

21) What temperature should ALL ground meat be cooked to?

- a) 145°F
- ☒ b) 155°F
- c) 165°F
- ☒ d) 175°F

22) What temperature should fish be cooked to?

- ☒ a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

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

CLEANING OVEN

Flour + Fat - thickening sauces

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

IS TO HAVE READY FOR MIXING WITH ANY TYPE OF DAIRY FOODS.

25) What are the 5 mother sauces? (5 points)

- 1. PICO DE GALLO
- 2. GUACAMOLE
- 3. CHILE VERDE
- 4. SALSA
- 5. BUFFALO SAUCE

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

~~TO MAKE~~ CLEANED ALL GREASE STUCK ON GRILL AND BE READY FOR NEXT COOK.

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

Mayonaisse, Egg, Mustard.

Prep Cooks Test

Score 7 / 20

Multiple Choice (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 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
- _____ 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

16 - 5 quarts - 1 gallon

Prep Cooks Test

- _____ 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

Prep Cooks Test

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 & PEPPER are the basic seasoning ingredients for all savory recipes.

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

CHOPPED

