

# Acrobat

outsourcing

Your Hospitality Staffing Professionals  
665 Third St., Suite 415 • San Francisco, CA 94107

First and Last Name: Hassan  
Email: Hassanmuhammed691@gmail.com  
Phone number: 062-241-4864

Working Experience:

Company Name: McDonald's  
Dates of Employment: 4-97  
Job Responsibility:

- Cook
- Dishwasher
- Clean
- Cashier

Company Name: Labor Ready  
Dates of Employment: 4-99  
Job Responsibility:

- ~~Chicken~~ Factor
- Clean chicken
- 
- 

Company Name: McDonald's  
Dates of Employment: 4-93  
Job Responsibility:

- Cook
- Dishwasher
- Cashier
- 

Skills

- Clean
- Cashier
- Dishwasher
-

Re: Employment Application New Jersey

JotForm

Tue 11/26/2019 11:50 AM

To: HS New Jersey <hsnj@theservicecompanies.com>

## Employment Application New Jersey

First Name	Hassan
Last Name	Muhammad
E-mail Address	Hassmuhammad691@gmail.com
Phone	8622414864
Address	48 Orton st
Unit or Number	43
City, State	newark,nj
Zip Code	07104
What region(s) are you applying to work within?	New Jersey
Which position(s) are you applying for?	Server Dishwasher
Are you applying for:	Full-Time
When can you start?	12/26/2019
Can you work overtime?	Yes
How did you hear about us?	Referral
If you were referred, please tell us by whom:	shang
What days/times can you work? Select all that apply:	Monday PM Tuesday PM Wednesday PM Thursday PM Friday PM Saturday AM Sunday AM
Have you ever applied to or worked for The Service Companies (TSC) before?	No

Do you have any friends or relatives working for Acrobat? If so, please let us know who:

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 Montclair high school

City & State Montclair Nj

Grade/Degree 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")

Yes

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

No

Special: when i was in car business

Are you currently employed?

No

Can we contact your current employer?

Yes

Name and Address of Employer	Montclair golf course 25 project st
Type of Business	caddie
Phone Number	9732391800
Your Position & Duties	caddie (some say im a doctor in my field)
Date of Employment (from/to):	April2019 november2019
Reason for Leaving	seasonal
Still Employed:	Yes
Name and Address of Employer	open road nissan Morristown
Type of Business	motor vehicle
Your Position & Duties	motor vehicle manager
Date of Employment (from/to):	3/10 3/13
Reason for Leaving	was not working fast for them
Still Employed:	No
Have you ever been fired from a previous place of employment? If yes, please explain.	not working fast got me fired
First Name	Akiem
Last Name	Smith
E-mail Address	Brothersturdy@gmail.com
Phone	8622988524
Relationship:	friend
Years Acquainted:	15
First Name	yvonne
Last Name	sampson
E-mail Address	yvonne.sampson22@gmail.com
Phone	8627667313
Relationship:	friend
Years Acquainted:	30
First Name	nicky
Last Name	robason

E-mail Address: n1kk1r@yahoo.com

Phone: 9739514803

Relationship: friend

Years Acquainted: 25

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

(Checked box indicates acknowledgement)

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 The Service Companies (TSC) 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. (Checked box indicates acknowledgement) and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date.

Acrobot Outsourcing is an at-will employer. I understand that nothing contained in the application, or conveyed during any interview,

(Checked box indicates acknowledgement)

(Checked box indicates acknowledgement)

(Checked box indicates acknowledgement)

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.

(Checked box indicates acknowledgement)

Applicant Digital  
Signature (Type Name):

Hassan Muhammad

Date: 11-26-2019

You can [edit this submission](#) and [view all your submissions](#) easily

**Dishwasher Test**

**Score** / 10

- C 1) After washing your hands, which item should be used to dry them?
- Clean apron
  - Sanitized wiping cloth
  - Single use paper towel
  - Common used cloth

8/10  
80%

- D 2) While washing dishes by hand, which item should you wear?
- Cutting glove
  - Oven Mitt
  - Rubber glove
  - Nothing

- D 3) When should you wash your hands?
- Before you start work
  - After handling non-food items (garbage, money, cleaning chemicals)
  - After using the restroom
  - All of the above

- Q 4) If you need to move a heavy load, you should PULL and not PUSH the object.
- True
  - False

- Q 5) Which of the following could you be at risk for getting burned from?
- Steam from boiling pots
  - Hot liquids (coffee, soup, tea)
  - Hot equipment (ovens, pots, chaffing dishes)
  - Harsh chemicals
  - All of the above

- A 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.
- True
  - False

- C 7) What should you do if you spill liquids or see a liquid spill?
- Leave it for someone else to clean-up
  - Wait until the end of your shift to clean it
  - Flag the spill and clean it immediately
  - Not sure

- C 8) When handling hot items you should?
- Wear rubber gloves
  - No need to wear anything
  - Use an oven mitt or dry cloth towel
  - Nothing

- Q 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?
- Rinsing
  - Scraping
  - Washing
  - Sanitizing

- C 10) What is the proper method for cleaning and sanitizing stationary equipment?
- Spray with a strong cleaning solution and wipe with a sanitized cloth
  - Spray with a sanitizing solution, then rinse with clean water and dry
  - Wash and rinse, then wipe or spray with a chemical-sanitizing solution
  - Brush off loose soil with a clean cloth, then wipe with a sanitizing solution

Servers Test

→ 16

Multiple Choice

- d  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
- C  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

19 / 35

54%

Match the Correct Vocabulary

D  Scullery

E  Queen Mary

A  Chaffing Dish

B  French Passing

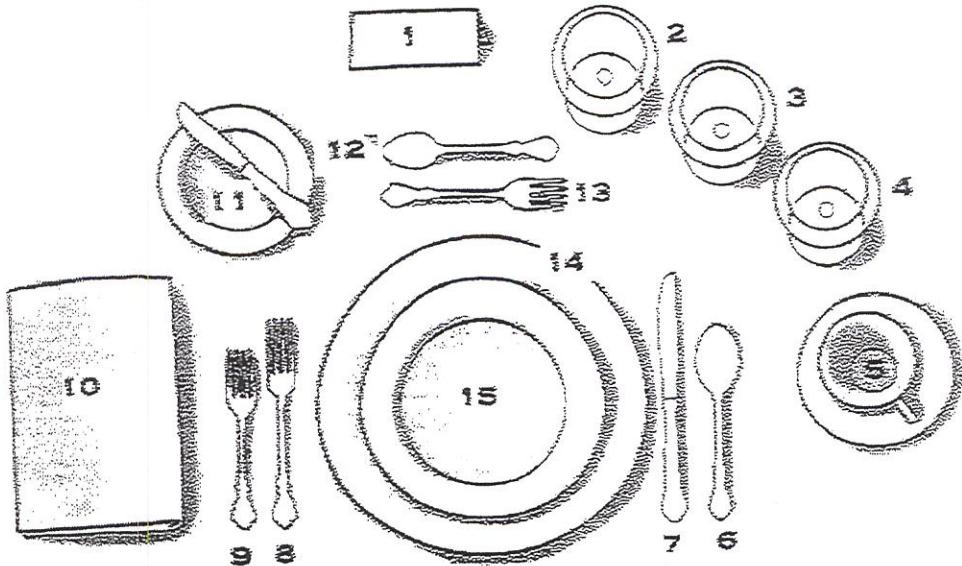
G  Russian Service

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

Servers Test



Match the Number to the Correct Vocabulary

<u>10</u>	Napkin	<u>6</u>	Dinner Fork
<u>11</u>	Bread Plate and Knife	<u>5</u>	Tea or Coffee Cup and Saucer
<u>12</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>13</u>	Teaspoon	<u>2</u>	Wine Glass (Red)
<u>14</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>15</u>	Soup Spoon	<u>14</u>	Service Plate
<u>16</u>	Salad Plate	<u>3</u>	Wine Glass (White)
<u>17</u>	Water Glass		

Fill in the Blank

12

inch

inch (es) from the edge of the table.

1. The utensils are placed \_\_\_\_\_ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sugar cream
3. Synchronized service is when: all plates are served at the same time by all servers
4. What is generally indicated on the name placard other than the name? RESEP
5. The Protein on a plate is typically served at what hour on the clock? 10:10
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Tell the cook

Interview Note Sheet  
Dishwasher

Applicant Information					
Name: Hassan Muhammad			Interviewer: Jo Park		
Date: 11/26/19			Rate of Pay: <del>\$10</del> \$12		
Position (s) Applied for: Dishwasher			Referred by: 360Kerrigan - Newark		

Test Scores						Scheduling
Server	/35	%	Bartender	/30	%	
Prep Cook	/15	%	Barista	/10	%	Full-Time
Grill Cook	/40	%	Cashier	/10	%	
Dishwasher	8 /10	80 %	Housekeeping	/16	%	Part-Time

Relevant Experience & Summary of Strengths			
Total of _____ Experience in Food Service/Hospitality			
Can you describe what each of the sections of a 3-compartment sink are intended for?	Have you done any work with delicate glassware or other fragile dishes?	Describe a time you helped a co-worker finish a job on time.	Notes:
Wash Rinse Sanitize.	Yes.	Try to help them as much as he can.	- 3 kids - Loves to work.

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

Transportation	Regions Available to work
Vehicle	Max travel up to 1 hour.
Communications (if any)	Availability
	After 9 AM everyday

Uniforms Owned	Recommendations	Other Languages Spoken
Bistro White	Chef Coat	
Black Bistro	Chef Pants	
Tuxedo	Knives	
1/2 Tuxedo	Black Pants	Acrobat Academy
Black Vest	Non-Slip Shoes	
Long Black Tie	Bow Tie	Lead Academy
Other: Bistro Polo	Cut Glove	



## Case Verification Number: 2019330180656LF

Report prepared: 11/26/2019

### Company Information

Company ID: 139349

Company Name: Acrobat Outsourcing

Client Company ID: 139349

Client Company Name: Acrobat Outsourcing

### Employee Information

Name: Muhammad Hassan

Date of Birth: 11/19/1975

U.S. Social Security Number: \*\*\*-\*\*-2626

Employee's First Day of Employment: 11/26/2019

Citizenship Status: U.S. Citizen

### Document Information

List B Document: Driver's license or ID card issued by a U.S. state or outlying possession

Document Subtype: Driver's License

Document Number: \*\*\*\*\*1752

Expiration Date: 04/30/2021

State: New Jersey

List C Document: Social Security Card

### Case Information

Case Status: Closed

Case Submitted By: Josephine Paik

Current Case Result: Employment Authorized

Reason for Closure: Employment Authorized Auto Close