

# Acrobat

outsourcing

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

First and Last Name: Rushada Forde  
Email: Shada.mhnae@gmail.com  
Phone number: 973-704-4405

### Working Experience:

Company Name: Fistal Community Foodbank of NJ

Dates of Employment: Sept 2019

Job Responsibility:

- Cooking Griddle,
- ~~Receiving~~ Working the Line
- Food prep
- Hospitality

Company Name: Brilliant Little Minds

Dates of Employment: 10/15/2018

Job Responsibility:

- Day care
- Food prep
- taking care of children

Company Name: \_\_\_\_\_

Dates of Employment: \_\_\_\_\_

Job Responsibility:

- 
- 
- 
- 

### Skills

- Food prep
- Work the line
- Hospitality Waitress
- working Skillet, Griddle, Fryer, Convectional Ovens.

Interview Note Sheet

Server

Name: <u>Ryshada Ford</u>	Interviewer: <u>Amanda Devine</u>																												
Date: <u>12/10/19</u>	Rate of Pay: <u>\$13 prep, \$14 servers</u>																												
Position(s) Applied for: <u>line server / cook</u>	Referred by: <u>Wilma</u>																												
<table border="1"> <tr> <td>Server</td> <td>29/35</td> <td>82%</td> <td>Bartender</td> <td>/30</td> <td>%</td> </tr> <tr> <td>Prep Cook</td> <td>/15</td> <td>45%</td> <td>Barista</td> <td>/10</td> <td>%</td> </tr> <tr> <td>Grill Cook</td> <td>/40</td> <td>%</td> <td>Cashier</td> <td>/10</td> <td>%</td> </tr> <tr> <td>Dishwasher</td> <td>/10</td> <td>%</td> <td>Housekeeping</td> <td>/16</td> <td>%</td> </tr> </table>						Server	29/35	82%	Bartender	/30	%	Prep Cook	/15	45%	Barista	/10	%	Grill Cook	/40	%	Cashier	/10	%	Dishwasher	/10	%	Housekeeping	/16	%
Server	29/35	82%	Bartender	/30	%																								
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Dishwasher	/10	%	Housekeeping	/16	%																								
					Full-Time																								
					Part-Time																								

Total of _____ Experience in Food Service/Hospitality			
How many customers or tables are you used to serving at one time? How would you re-act if an extra table was added to your section?	How many items can you carry on a tray? Please describe how to pick up a large oval tray.	How is a banquet server different from a regular restaurant server?	Notes:
8 tables, "I would take over the table!"	8 or 10.	"Banquet you can't work at your own speed, restaurants you have to wait."	Catering (Server) Community food bank openings.

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

own transportation.	east orange, nj. max travel: 45 mins.
Serv-Safe.	open.
<ul style="list-style-type: none"> <li><input type="checkbox"/> Bistro White</li> <li><input type="checkbox"/> Black Bistro</li> <li><input type="checkbox"/> Tuxedo</li> <li><input type="checkbox"/> 1/2 Tuxedo</li> <li><input type="checkbox"/> Black Vest</li> <li><input type="checkbox"/> Long Black Tie</li> <li><input type="checkbox"/> Other:</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Chef Coat</li> <li><input type="checkbox"/> Chef Pants</li> <li><input type="checkbox"/> Knives</li> <li><input type="checkbox"/> Black Pants</li> <li><input type="checkbox"/> Non-Slip Shoes</li> <li><input type="checkbox"/> Bow Tie</li> <li><input type="checkbox"/> Cut Glove</li> </ul>
	<ul style="list-style-type: none"> <li><input type="checkbox"/> Acrobat Academy</li> <li><input type="checkbox"/> Lead Academy</li> </ul>

Servers Test

Name Rishada Firdo Score 29/35

Multiple Choice

- 6

82°/9

A 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

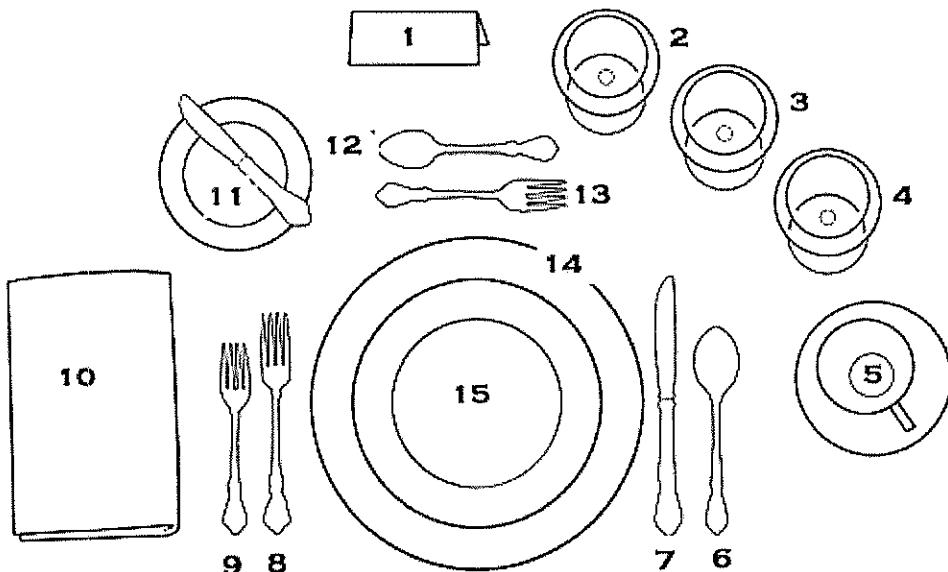
Match the Correct Vocabulary

D Scullery  
E Queen Mary  
A Chaffing Dish  
G French Passing X  
B Russian Service X  
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**

**Score / 35**



**Match the Number to the Correct Vocabulary**

10	Napkin	8	Dinner Fork
11	Bread Plate and Knife	5	Tea or Coffee Cup and Saucer
1	Name Place Card	7	Dinner Knife
12	Teaspoon	2	Wine Glass (Red) X
13	Dessert Fork	9	Salad Fork
6	Soup Spoon	14	Service Plate
15	Salad Plate	4	Wine Glass (White) X
2	Water Glass X		

**Fill in the Blank**

1. The utensils are placed \_\_\_\_\_ inch (es) from the edge of the table. 6
2. Coffee and Tea service should be accompanied by what extras? Sugar, creamer, milk
3. Synchronized service is when: All plates served at same time.
4. What is generally indicated on the name placard other than the name? the table number
5. The Protein on a plate is typically served at what hour on the clock? 6 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Go to the back of the house tell chef or head of line.

Multiple Choice (1 point each)

C 1) A gallon is equal to \_\_\_\_ ounces

- a. 56
- b. 145
- c. 32
- d. 128

-11

45/10

V 2) Mesclun are what type of vegetable?

- a. Roots
- b. Beans
- c. Salad Greens
- d. Spices

A

A 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

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

A 6) Which of the following ingredients would you pack before measuring?

- a. Olive Oil
- b. Salt
- c. Brown Sugar
- d. White Sugar

B

B 7) What is Al Dente?

- a. Firm but not hard
- b. Soft to the touch
- c. Very hard
- d. Very soft

C

8) Food should be left out no more than

- a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

**Prep Cooks Test**

B 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

C 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

A 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

B 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 & Paprika are the basic seasoning ingredients for all savory recipes.

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

Re: Employment Application New Jersey

JotForm

Mon 12/16/2019 10:44 AM

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

## Employment Application New Jersey

First Name	Ryshada
Last Name	Forde
E-mail Address	shadamona@gmail.com
Phone	9737044405
Address	76 East Park street
Unit or Number	13
City, State	East Orange ,New Jersey
Zip Code	07017
What region(s) are you applying to work within?	New Jersey
Which position(s) are you applying for?	Cook Server
Are you applying for:	Part-Time
When can you start?	12-17-2019
Can you work overtime?	Yes
How did you hear about us?	Referral
If you were referred, please tell us by whom:	Chef Judy Forde, Wilma Stroud ,
What days/times can you work? Select all that apply:	Monday AM Tuesday AM Wednesday AM Thursday AM Friday PM Saturday AM Saturday PM
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  No

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

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

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

Name of School Middlesex County College

Grade/Degree Freshman in College

Graduated? No

Do you have any special  
licenses? (If so, label \_\_\_\_\_ No  
under "Special")

Are you computer literate? (If so, label which programs under "Special")

Are you proficient with Point of Sale systems? (If so, label which under "Special")

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

Special: Computer Science

Caterings. Annual Events , Non profits  
currently in Culinary Arts School  
commercial Kitchen Experience

Are you currently employed? No

Can we contact your current employer? No

Name and Address of Employer none

Type of Business none

Phone Number none

Your Position & Duties none

Date of Employment (from/to). none

Reason for Leaving none

Still Employed: No

First Name none

Last Name none

E-mail Address shadamonae@gmail.com

Phone none

Relationship: n/a

Years Acquainted: n/a

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 (Checked box indicates acknowledgement)

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 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

(Checked box indicates acknowledgement)

(Checked box indicates acknowledgement)

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, 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):

Ryshada Forde

Date:

12-16-2019

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