



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.

EMPLOYMENT INFORMATION	
Full Name	<u>BRIAN LILLIE</u>
Home Telephone	<u>(415) 830-2025</u>
Present Address	<u>925 JONES #202 - SF CA 94109</u>
Permanent Address, if different from present address:	
Email Address	<u>brian.lillie@iceland.com</u>

EMPLOYMENT DESIRED	
Position applying for:	<u>PREP/LINE COOK</u>
Salary desired:	<u>\$ 16 per Hour</u>
Are you currently registered with any staffing and/or employment agencies? If so, please list	
<u>NO</u>	
Are you applying for:	Full-time work? Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Part-time work? Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Temporary work, e.g., summer or holiday work?	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> From: _____ To: _____
How did you find out about our open position? (Please check fill in proper name of source):	
Referral <input type="checkbox"/>	Name of Referral _____
Newspaper <input type="checkbox"/>	Job Fair <input type="checkbox"/>
Agency <input type="checkbox"/>	
Company Website <input checked="" type="checkbox"/>	Other Web Posting <input type="checkbox"/> Other Source <input type="checkbox"/>
Could you work overtime, if necessary? Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> 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	7 AM	7 AM	7 AM	7 AM	7 AM	7 AM	
PM	3:30pm	3:30pm	3:30pm	3:30pm	3:30pm	3:30pm	

Do you have any vacations or extended leaves planned in the next 12 months? If so, please list dates:
NO

DISCLOSURE OF PRIVATE 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

YES = MUNI

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 RECORDS

NAME OF SCHOOL	CITY & STATE	GRADE OR DEGREE COMPLETED	DID YOU GRADUATE?
SAN FRANCISCO STATE UNIVERSITY	SF, CALI	BACHELOR OF FINE ARTS	YES
Do you have any special licenses, certificates or special training? If so please list under "Special".		YES	NO
Are you computer literate? If so, list software knowledge under "Special."		YES	NO
Are you proficient with Point of Sales Systems? If so please list which ones under "Special."		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."		YES	NO

Special:

Food Handler Certificate, Microsoft Word

BACHELOR OF FINE ARTS
SPEECH COMMUNICATIONS = SAN FRANCISCO STATE
14750 NW 77th Court, Suite 100 | Miami Lakes, FL 33016
T 305.681.8800 • F 305.681.8804 • theservicecompanies.com

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 X If so, may we contact your current employer? Yes No

Name and Address of Employer WHAT A GRIND

Type of Business CAFE Telephone No. Supervisor's Name SAM 1

Your Position and Duties MANAGED FOOD PREP STATIONS,
MADE SANDWICHES, CREATED SALADS

Dates of Employment: From 9.14 To 10.16

Reason for Leaving: BUSINESS CLOSED

Name and Address of Employer BOHEMIAN CLUB

Type of Business MENS CLUB Telephone No. Supervisor's Name JEAN MARIE RIGOR

Your Position and Duties PREP & ASSISTANT TO EXECUTIVE CHEF
GRILLED BEEF KABOBS, FINISHED MEATS, SAUCES, VEGETABLES

Dates of Employment: From 10.13 To 8.14

Reason for Leaving: SCHOOL STARTED

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: _____

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: _____

Have you obtained any special skills or abilities as the result of service in the military? Yes _____ No _____
If so, describe: _____

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

Name: DR. RABITZ Telephone No. 408, 309, 4323
Address 15827 LOS GATOS BLVD # B, LOS GATOS, CA, 95032
Occupation: DENTIST Relationship: FRIEND Number of Years Acquainted: 38

Name: DR. PAHAMI Telephone No. 408, 781, 1360
Address 700 WEST PARK AVE # J, LOS GATOS, CA, 95032
Occupation: DENTIST Relationship: FRIEND Number of Years Acquainted: 40

Name: BRIAN CHIACA Telephone No. 408, 040, 4040
Address 575 UNIVERSITY AVE, LOS GATOS - CA - 95030
Occupation: MEAT Processor Relationship: FRIEND Number of Years Acquainted: 36

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.



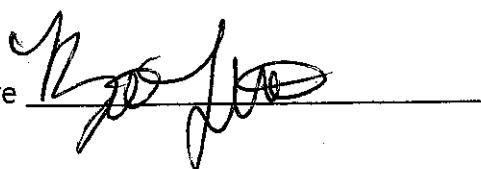
I understand that if selected for hire, it will be necessary for me to provide satisfactory evidence of my identity and legal authority to work in the United States, and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date.



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

1.23.20

Interview Note Sheet

General

*DBX

Applicant Information					
Name: Brian Lillie			Interviewer: William Wch		
Date: 1/23/20			Rate of Pay:		
Position(s) Applied for: Prep Cook/Line			Referred by: Craigslist		

Test Scores						Seeking: Full-Time Part-Time
Server	/35	%	Bartender	/30	%	
Prep Cook	15/20	75%	Barista	/10	%	
Grill Cook	/40	%	Cashier	/10	%	
Dishwasher	/10	%	Housekeeping	/16	%	

Relevant Experience & Summary of Strengths			
Total of _____ Experience in Food Service/Hospitality			
Describe a time when you had to multitask, or work under pressure?	How would you handle a disagreement/argument with a coworker?	What do you do to go above and beyond and exceed your customer's expectations?	Notes:
Alceerely Spoke w/ - Chef Andrew at Dropbox		Use to High volume Cooking	10 yrs Prep. Salads Sandwich Sauces Prep requires

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

* Per Chef Andrew Chef Cook
will be promoted

Multiple Choice (1 point each)

D

1) A gallon is equal to ____ounces

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

C

2) Mesclun are what type of vegetable?

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

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

A

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

C

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

75%

D

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

B

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

D

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

B

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

A

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

