

NOTICE TO EMPLOYEE*Labor Code section 2810.5***EMPLOYEE**Employee Name: Daniel FarkStart Date: Realt 5/24/18**EMPLOYER**Legal Name of Hiring Employer: S.E ScherIs 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:

665 Third St. Suite 415, San Francisco, CA. 94107

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 INFORMATIONRate(s) of Pay: Hourly \$16 Overtime Rate(s) of Pay: 1.5XRate 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 ☐ NoIf 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

WORKERS' COMPENSATION

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: _____

PAID SICK LEAVE

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): _____

ACKNOWLEDGEMENT OF RECEIPT

(Optional)

Angela Zayas
(PRINT NAME of Employer representative)

[Signature]
(SIGNATURE of Employer Representative)

5/21/18
(Date)

David E. Fair
(PRINT NAME of Employee)

[Signature]
(SIGNATURE of Employee)

5-21-18
(Date)

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.

INTERVIEW NOTE SHEET

Applicant Information

Name: David Fair

Interviewer: Jennifer

Date: 7/10/12

Rate of Pay: 12.00

Position (s) Applied for: Servers, Bartender, Prep, dish

Referred by:

Test Scores

Server	7 /10	70 %	Bartender	70 /20	100 %
Prep Cook	9 /15	60 %	Barista	8 /10	80 %
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	10 /10	100 %	Housekeeping	/16	%

Relative Experience & Summary of Strengths

Server
bartender

P.O.S. Experience: N details:

Transportation

Car

Public Transit

Carpool (Rider / Driver)

Regions Available to work:

SF City

East Bay

Outer East Bay

SF or S

Peninsula

SF North

San Jose

South San Jose

Certifications (if any)

TIPS

Serv-Safe

LEAD

Other

Availability

Open

AM only

PM only

Weekends only

Weekdays only

details:

Uniforms Owned:

Bistro

Black Bistro

Tuxedo

1/2 Tuxedo

Black Vest

Long Black Tie

Chef Coat

Chef Pants

Knives

Other: kiki

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken:

- b 1) What is a Cosmopolitan garnished with?
- a) Orange wheel
 - b) Lime
 - c) Lemon
 - d) Cherry
- d 2) What is a Manhattan garnished with?
- a) Olive
 - b) Lemon
 - c) Orange wheel
 - d) Cherry
- C 3) What is a Classic Martini garnished with?
- a) Onion
 - b) Lemon Twist
 - c) Olive
 - d) Cherry
- C 4) What type of liquor is in a Tom Collins?
- a) Vodka
 - b) Rum
 - c) Gin
 - d) Tequila
- b 5) What type of liquor is in a Cuba Libre?
- a) Vodka
 - b) Rum
 - c) Gin
 - d) Tequila
- d 6) What type of juice is in a Screw Driver?
- a) Lemonade
 - b) Cranberry Juice
 - c) Grapefruit Juice
 - d) Orange Juice
- b 7) What type of juice is in a Cape Cod?
- a) Lemonade
 - b) Cranberry Juice
 - c) Grapefruit Juice
 - d) Orange Juice
- a 8) What form of alcohol is found in liquor, beer and wine?
- a) Ethanol
 - b) Methanol
 - c) Ethyl
 - d) Butyl
- a 9) What does VSOP stand for?
- a) Very Special Old Pale
 - b) Very Superior Old Pale
 - c) Very Selective Old Pale
 - d) Very Specific Old Pale
- b 10) 51% of all Bourbon must be made from?
- a) Wheat
 - b) Corn
 - c) Rye
 - d) Barley

d 11) Which of the following is not a liqueur?

- a) Amaretto
- b) Southern Comfort
- c) Drambuie
- d) Kirshwasser

a 12) What are the six most commonly used spirits?

- a) Vodka, Whiskey, Gin, Bourbon, Rum and Tequilla
- b) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
- c) Beer, Wine, Champagne, Tonic Water, Club Soda and Liquor
- d) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel

b 13) What are the ingredients in a Margarita?

- a) Rum, Cola and Lime Wedge
- b) Tequila, triple sec, Sweet & Sour, Lime Juice
- c) Tequila, Orange Juice and Grenadine
- d) Rum, Sweet & Sour and Orange Juice

d 14) What are the ingredients in a Cosmopolitan?

- a) Vodka, Sweet & Sour, Cranberry Juice, Lime Juice, and Triple Sec
- b) Vodka, Lime juice and Triple sec
- c) Vodka, Sweet & sour, Cranberry Juice and Splash Soda Water
- d) Vodka, Triple sec, Cranberry juice, Lime Juice

b 15) What are the ingredients in an Old-Fashioned?

- a) Bourbon, Sweet Vermouth and Dry Vermouth
- b) Whiskey, a Sugar Cube, muddled Cherry and Orange slice, and splash of Soda Water
- c) Whiskey, Sweet Vermouth and Cherry
- d) Gin, and splash of Dry vermouth

a 16) What are the ingredients in a Kamikaze?

- a) Vodka, Lime juice and Triple sec
- b) Whiskey, Lemon Juice and Simple syrup
- c) Brandy, Dark Crème de Cacao and Cream
- d) Cointreau, Cranberry Juice, Sweet & Sour mix

b 17) What type of glass does a Cosmopolitan go in?

- a) Rocks Glass
- b) Martini Glass
- c) Tall Glass
- d) Champagne Flute

d 18) What type of glass does a Kir Royal go in?

- a) Rocks Glass
- b) Martini Glass
- c) Tall Glass
- d) Champagne Flute

a 19) What type of glass does an Old Fashioned go in?

- a) Rocks Glass
- b) Martini Glass
- c) Tall Glass
- d) Champagne Flute

c 20) What type of glass does a Tom Collins go in?

- a) Rocks Glass
- b) Martini Glass
- c) Tall Glass
- d) Champagne Flute

Multiple Choice Test (1 point each)

d

1) 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

a

2) The recommended temperature for your refrigerator is...

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

C

3) 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

C

4) 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

d

5) 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

d

6) 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

a

7) 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

e

8) 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

C

9) A gallon is equal to _____ ounces

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

Prep Cooks Test

6

10) How many cups are in a quart?

- a) 2
- b) 4
- c) 6
- d) 8

6

11) 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

d

12) 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

b

13) 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

a

14) 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

c

15) 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

- a 1) Food is served on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- c 2) Drinks are served on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- d 3) Food and drinks are removed on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- b 4) Which side of the plate would you place forks?
- On the left with the salad fork on the outside and dinner fork on the inside
 - On the left with the salad fork on the inside and dinner fork on the outside
 - On the right with the salad fork on the outside and dinner fork on the inside
 - On the right with the salad fork on the inside and dinner fork on the outside
- c 5) Which side of the plate would you place knives?
- On the left with the blade facing out
 - On the left with the blade facing in
 - On the right with the blade facing out
 - On the right with the blade facing in
- d 6) If there is a fork and spoon at the top of a table setting they are used for which course?
- Salad and soup
 - Extra if you drop silverware on the floor
 - Entrée
 - Dessert and coffee
- c 7) What is the correct order for glasses (the first glass being closest to the guest)?
- Water glass, red wine glass and white wine glass
 - White wine glass, red wine glass and water glass
 - Water glass, white wine glass and red wine glass
 - Red wine glass, white wine glass and water glass
- a 8) What part of a glass should you handle at all times?
- The stem
 - The widest part of the glass
 - The top
- d 9) When you are setting a dining room how should you set up your table cloths?
- Neatly and evenly across the tables
 - The creases should all be going in the same directions
 - The chairs should be centered and gently touching the table cloth
 - All of the above
- d 10) If you bring the wrong entrée to a guest what should you do?
- Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 - Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
 - Try to convince the guests to eat what you brought them
 - Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

Dishwasher Test

Score 19 10

- C 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
- C 2) While washing dishes by hand, which item should you wear?
- a) Cutting glove
 - b) Oven Mitt
 - c) Rubber glove
 - d) Nothing
- d 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
- b 4) If you need to move a heavy load, you should PULL and not PUSH the object.
- a) True
 - b) False
- e 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
- a 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.
- a) True
 - b) False
- ~~SC~~7 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
- C 8) When handling hot items you should?
- a) Wear rubber gloves
 - b) No need to wear anything
 - c) Use an oven mitt or cloth towel
 - d) Nothing
- a 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
- C 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

Barista Test

Score 8 / 10

C 1) After brewing a pot or kettle of coffee how long is the coffee good for until you need to re-brew?

- a) 20 minutes
- b) 30 minutes
- c) 60 minutes

b 2) What are the basic ingredients of a Latte?

- a) Water, Milk, Espresso
- b) Milk, Espresso, Foam
- c) Water, Espresso, and Foam

a 3) When making cup of tea for a customer, how long should you tell the customer to let the tea bags steep?

- a) 2 minutes
- ☒ b) 4 minutes
- c) 5 minutes

b 4) When steaming milk for a beverage, what temperature should you steam the milk to?

- a) 120-130 degrees
- b) 150-160 degrees
- c) 175-195 degrees
- d) 180-200 degrees

b 5) Once an Espresso Shot has been pulled from an Espresso machine, how long do you have to mix the shot with other liquid before the shot goes bad?

- a) 5 seconds
- b) 10 seconds
- c) 20 seconds
- d) 30 seconds

b 6) In what country is coffee believed to be originated from?

- a) Arabia
- b) Ethiopia
- c) England

b 7) The average cup of coffee contains how much caffeine?

- a) 50-100 milligrams
- b) 115-175 milligrams
- c) 200-300 milligrams

a 8) Once you have steamed a pitcher of milk to 165 degrees, you can add more milk and re-steam?

- a) True
- ☒ b) False

b 9) The most important part of brewing coffee is what?

- a) The water quality
- b) The grind of the coffee
- c) The ingredients
- d) The presentation

b 10) Decaffeinated coffee is 100% caffeine free?

- a) True
- b) False

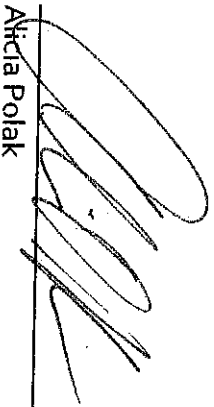
THE BREAD PROJECT

Presents this

Certificate of Completion
Fundamentals of Food Services and Culinary Arts

To

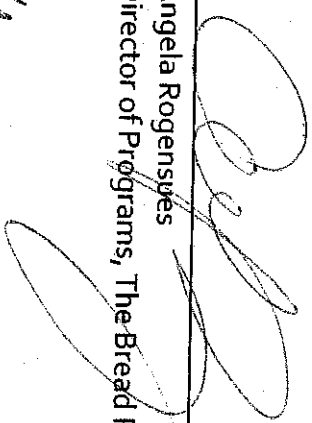
David Fair



Alicia Polak
Executive Director, The Bread Project



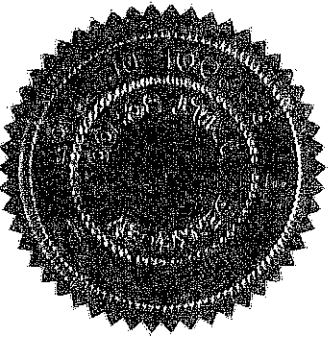
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Angela Rogensues
Director of Programs, The Bread Project



Burr Guthrie
Principal, The Berkeley Adult School



January 26, 2012

