

**CORPORATE MANAGEMENT GROUP**  
Employment Application



APPLICANT INFORMATION							
Last Name	Frazer		First	Jeffrey		M.I.	Date
Street Address	112 8 <sup>th</sup> ave south					Apartment/Unit #	
City	S. St. Paul		State	MN		ZIP	55075
Phone	651-347-5779		E-mail Address	jefffrazer@ymail.com			
Date Available	11-30-15		Social Security No.	169-86-5219		Desired Salary	Will discuss
Position Applied for	Baker / Q.C.						
Are you a citizen of the United States?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	If no, are you authorized to work in the U.S.?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>		
How did you hear about us?	Referral Name: Indeed						

PREVIOUS EMPLOYMENT							
Company	Gregory's Foods			Phone	651-598-9517		
Address	Trapp Road			Supervisor	Davin Duren		
Job Title	Q.C. Tech		Starting Salary	\$ 14.00/hr	Ending Salary	\$ 19.75/hr	
Responsibilities	Testing frozen product, and dry & wet						
From	3-03	To	5-2012	Reason for Leaving	Left to pursue other <sup>mixing</sup> interests		
May we contact your previous supervisor for a reference?	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>						
Company	Roseville Bakery			Phone	651-489-1714		
Address	1147 Harpenter Ave			Supervisor	Rev Gill		
Job Title	Baker		Starting Salary	\$ 16.00/hr	Ending Salary	\$ 16.00/hr	
Responsibilities	Mixing, oven and bench work.						
From	1-02	To	2-03	Reason for Leaving	Left for Gregory's Foods		
May we contact your previous supervisor for a reference?	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>						

DISCLAIMER AND SIGNATURE	
I certify that my answers are true and complete to the best of my knowledge.	
If this application leads to employment, I understand that false or misleading information in my application or interview may result in my release.	
Signature	Date
<i>Jeff Frazer</i>	11-24-2015

*Jeffrey J. Frazer*  
112 eighth Avenue South  
South Saint Paul, Minnesota 55075  
(651)212-0011  
jefffrazer@ymail.com

---

## OBJECTIVE

To find a position with a company that enables me to utilize my baking experience and technical skills.

### Professional Experience/skills

**Gregory's Foods – Quality Control Tech** *February, 2003 – May 2012*  
Eagan, MN

Retrieve, test bake or fry, and verify all batch samples from all productions departments, this includes frozen, dry mix and wet mix. Ensure that quality standards are met on each product. Maintain quality testing logs. Place substandard products on hold and file reports. Maintain a clean and safe environment in the lab. Maintain and enforce FDA and food safety regulations.

**Roseville Bakery – Head Baker** *January, 2002 – February 2003*  
Roseville, MN

Responsible for full production of all bakery products sold including retail and commercial accounts. Including production schedule, maintenance of equipment, oversee production, ordering of ingredients, as well as mixing, oven and bench work, frying and finishing donuts.

**Danish Pastry Shop – Mixer/Oven** *January, 2001 – January 2002*  
Saint Paul, MN

Mixed bread and bun doughs, bench work, ovens and other duties as assigned.

**Farmington Bakery – Head Baker** *March, 1996 – January 2001*  
Farmington, MN

Responsible for full production of all bakery product sold including retail and wholesale accounts. Including production sheets, ordering of product, as well as mixing, oven and bench work.

**Gruss's Bakery – Baker** *December, 1992 – March 1996*  
West Saint Paul, MN

Mixed all bread and bun doughs, bench and oven work, fried and finished donuts.

**Kriz's Bakery – Baker** *August, 1982 – December - 1992*  
West Saint Paul, MN

Mixed all bread and bun doughs, bench and oven work, fried and finished donuts.

---

### **SUMMARY OF QUALIFICATIONS**

I have extensive knowledge and experience (30) years with all types of baking; scratch as well as dry and wet mixes. I am responsible and have the ability to work independently and take charge. I am a self-starter and excellent troubleshooter and problem solver.

I would very much like the opportunity to assist my employer to succeed in the baking business and feel I have the skills to help him or her do so.

---

Applicant Name: Jeff Frazer

Date: 11/24/15

Interviewer: Kate

1. How did you hear about Corporate Management Group? Ad? Referral? Lewiky  
CMG - Indeed; craigslist (Pete Luiky)

2. Is that a mobile / Cell phone or lan line? Do you accept text messages?  
How about email? text; email SM'S / Gregory's

3. (+/-) What are your pay expectations? ( Make sure to explain our pay structure )  
\$19.20 ; \$13.00 ↑

4. (+/-) What shift(s) do you prefer to work?  
2nd prefer ; Okay 1st

5. (+/-) Are you available to work weekends?

6. (+/-) How do you plan to get to and from work?

7. (+/-) Tell me about what you did at ( Pick a previous position listed on application )?  
• Why did you leave that position? - Landscapper (self-employed)  
• If relevant - Why were you terminated? - Gregory's - hiring issues

8. (+/-) Have you ever made a mistake while at work?

How did you handle it?

9. (+/-) Has there been a time when there wasn't any or enough work to do at one of your previous positions?

What did you do?

10. (+/-) Do you currently have any limitations or restrictions that we should be aware when considering you for a position? If so, What? ( It does not eliminate them from opportunity we want to make the right match )

11. Preparation \_\_\_\_\_

12. Comprehension \_\_\_\_\_