

- 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
- a 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
- C 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

Precious Barnes

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Authorized to work in the US for any employer

WORK EXPERIENCE

Dishwasher/Food Prep

Odyssey Restaurant - Granada Hills, CA - May 2015 to September 2015

Responsibilities

Take out the trash, wash dishes, put away dishes, sweep and mop floors, help plate food.

Accomplishments

Learning how to work better with people

Skills Used

organization, cleanliness, math

Courtesy Clerk

Albertsons - Fullerton, CA - October 2014 to December 2014

Responsibilities

Each day at this job I would sweep the whole store, and mop up any spills. I would also clean and restock all the restrooms. I also would bag the customers groceries and help them to their car if they needed help. And I would push carts, And help customers find things. And I would also help answer the phone and transfer calls.

Accomplishments

I learned how to have better customer service.

Skills Used

I'm people oriented, I would restock any of the supplies if they needed to be restocked.

Waitress/Cashier/Hostess/Food Prep/Dishwasher

Wall Street Pizza - Sandy, OR - December 2013 to September 2014

Responsibilities

I made salads, and served all the customers their food. I also served the beer and wine. And I cashed all the customers bills. I also answered the phones to take down pick up orders and deliveries. I also cleaned up the kitchen, helped wash dishes, bathroom, and the dining area by bussing the tables and restocked all the supplies in the kitchen, dining room and the bathrooms.

Accomplishments

During my time at this job I learned about customer service.

Skills Used

Customer service, math,

EDUCATION

N/A in General

K-12 Insight School of Oregon Online - Portland, OR
2013 to 2014