

Acrobat

outsourcing

Your Hospitality Staffing Professionals

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

First and Last Name: Deandra Hayes
Email: motivatedmom83@gmail.com
Phone number: 449.4208365

Working Experience:

Company Name: Pier 1 Imports
Dates of Employment: July 7, 2008, Oct. 19, 2010

Job Responsibility:

- Customer Service
- Clean up
- Taking Orders
-

Company Name: Andrea Hall
Dates of Employment: June 2000 - June 2006

Job Responsibility:

- Taking Care Of House
- Helping Kids with Home Work
-
-

Company Name: _____

Dates of Employment: _____

Job Responsibility:

-
-
-
-

Skills

- Computers
- People Person
- Learn Quick
- Flexible With ~~schedule~~ Hours

✓ 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

✓ A 2) While washing dishes by hand, which item should you wear?

- ☒ a) Cutting glove
- b) Oven Mitt
- ☒ c) Rubber glove
- d) Nothing

✓ B 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

X A 4) If you need to move a heavy load, you should PULL and not PUSH the object.

- ☒ a) True
- ☒ b) False

✓ J 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 J 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.

- ☒ a) True
- b) False

C J 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 J 8) When handling hot items you should?

- a) Wear rubber gloves
- b) No need to wear anything
- ☒ c) Use an oven mitt or dry cloth towel
- d) Nothing

C J 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

B J 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