

Acrobat

outsourcing

Your Hospitality Staffing Professionals
665 Third St., Suite 415 • San Francisco, CA 94107

First and Last Name: Monique Key
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Working Experience:

Company Name: Macy's
Dates of Employment: 10/2011 - 11/2011
Job Responsibility: Recovery, Men's wear

- Recover, Fold clothes
- INC, MEANS,
- Collect SENSORS

Company Name: Result Staffing
Dates of Employment: 08/2011 - 10/2011
Job Responsibility: Custodian

- Clean schools
- Hallways
- Rooms
- Bathrooms

Company Name: Jordan Health services
Dates of Employment: 03/2013 - 08/2014
Job Responsibility: Care giver

- housekeeping
- Cook,
- Clean,
- Kept track of medicine

Skills

- Hardworker
- Read Very, Type 30 wpm
- Stand long periods of time.
- great and friendly w/ people.



✓ 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

✓ e 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 dry cloth towel
- d) Nothing

✗ d 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?

- ✗ d) Rinsing
- b) Scraping
- c) Washing
- ✓ c) Sanitizing

✗ b 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