



eFoodHandlers

Certificate of Completion

is Awarded to

ERWIN CHESTER

In recognition for completing
eFoodhandlers Basic Food Safety Course
CALIFORNIA Version



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Official Issuer:

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OBJECTIVE: I have relocated out here in the San Francisco Bay Area and I am seeking employment to help me establish myself. I have experience in the Food/Beverage field and I am seeking a company that I can grow with and share my expertise with.

Highlighted Qualification

- Professional and friendly; able to provide exceptional customer service.
- Hard worker and willingness to grow with the company
- Ability to distinguish counterfeit bills.
- Provide consistent and constant attention to each customer with trust, experience and dedication
- Quality, attentiveness and commitment.
- Integrity with my work performance
- Can provide current and valid identification
- Experience with cash counting as well as counting out tills
- Available 7 days a week days and nights
- Able to lift 75lbs
- Food Handlers Certified

Experience:

- 1 years with food prep
- 1 years setting up dining area with utensils
- 1 years-use sanitizers when cleaning up dining halls, kitchens and restrooms
- 1 year server in dining area

Employment:

- | | | |
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| • Dish washer/Clean up-set up | Friendship House | July 2015-Present |
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Education:

- High school diploma
- Navajo Technical University
- Haskell Indian Nation University

- 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
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- 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 dry 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