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Tues 7/2  
Call: 30a

## Quentavious Weldon

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### Objective

Secure a position in the culinary field that incorporates my passion for the industry as well as my commitment to customer service

### Education

#### 180 Kitchen Culinary Arts Program, 2014

- Gained significant front of house experience, volunteered at The Atlanta Mobile Market and in the 180 Kitchen
- Successfully completed 14 week course and passed final and practical exam

#### Meadowcreek High School, Norcross, 2015

- IEP Diploma

### Experience

2015

#### People's Food Truck

##### Cook

- Prepared food prior and during events for up to 200 guests

#### Levy Restaurants, Stage

Performed duties as fry cook for well attended (Kenny Chesney) event at The Georgia Dome

Assisted with prep and execution of a Falcon's Community Day event in May of 2015 at The Georgia Dome

### Skills

- Eager, focused, customer service driven employee.



- Able to follow directions

## Dishwasher Test

8/10

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

X a 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

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

C 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