

Mon
10 AM
rescheduled

9/24/2014
Mohamed Kaifa
312 Freedom Lane
Belleville NJ 07109
551-358-0597/email mohamedkaifa1992@gmail.com

312 Freedom Lane

Belleville NJ 07109

551-358-0597/email mohamedkaifa1992@gmail.com

Objective

To obtain employment that utilizes my skills, knowledge, experience and provides opportunity for growth and development.

Experience

Kmart

09/2015-01/2017

- Merchant handler from different vendor
- Loading and unloading incoming and outgoing goods
- Assist customers by helping to find product

Shop Rite

11/2013-12/2014

Customer Service

Help packaging groceries for customers

Cleaning and maintain service area

Education

Graduated 06/24/2010

Belleville High School

Present

Essex County College

Skills

- Creative problem solver
- Quick learner
- Training development aptitude

Interview Note Sheet

Applicant Information

Name: <u>Mohamed Kaifa</u>	Interviewer: <u>Jo Park</u>
Date: <u>03/21/17</u>	Rate of Pay: <u>\$9</u>
Position(s) Applied for: <u>Dishwasher</u>	Referred by: <u>Cragslist</u>

Test Scores

		%		%
Server	/35	%	Bartender	/30
Prep Cook	/15	%	Barista	/10
Grill Cook	/40	%	Cashier	/10
Dishwasher	/10	%	Housekeeping	/16

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Total of _____ in Food Service

Shop Rite - Customer Service

- help customers bringing groceries to car
- cleaned service desk areas

Kmart - Stock

- loading/unloading things
- assist with helping find products to customers

- Brother provides transportation

- Travel anywhere within Central NJ

P.O.S. Experience: Y / N details: _____

Transportation

<input checked="" type="checkbox"/> Car	<input type="checkbox"/> Public Transit	<input type="checkbox"/> Carpool	<input checked="" type="checkbox"/> Rider / Driver
---	---	----------------------------------	--

Regions Available to work:

North NJ	South NJ	<input checked="" type="checkbox"/> Central NJ	<input checked="" type="checkbox"/> Belleville	<input checked="" type="checkbox"/> Jersey Shore
----------	----------	--	--	--

Certifications (if any)

TIPS	Serv-Safe	LEAD	Other _____	Will Submit
------	-----------	------	-------------	-------------

Availability

<input checked="" type="checkbox"/> Open	AM only	PM only	Weekdays only	Weekends only
--	---------	---------	---------------	---------------

Details:

M/W in School 7PM

Uniforms Owned:

Bistro	Black Bistro	Tuxedo	1/2 Tuxedo	Black Vest	Long Black Tie
Chef Coat	Chef Pants	Knives	<input checked="" type="checkbox"/> Black Pants	Non-Slip Shoes	Bow Tie
					Other: _____

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken:

Dishwasher Test

Score / 10

B X

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

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

9/10
90%