



Eric Wise <eric@acrobatoutsourcing.com>

## **Dishwasher's Needed/Full time/Benefits/\$16.50/hr**

2 messages

**sean johnson** <7894e36eb99f3cc3b571af5143403a5b@reply.craigslist.org  
To: 9j2tm-6605155715@job.craigslist.org

Tue, Jun 5, 2018 at 12:07 PM

Hello there my name is Sean and I was wondering how I can apply? I have experience in dishwasher position. I'm available any day any shift. Please give me a call. 5103936252.

<BR><BR><a href="https://sfbay.craigslist.org/sfc/fbh/d/dishwashers-needed-full-time/6605155715.html" target="\_blank">https://sfbay.craigslist.org/sfc/fbh/d/dishwashers-needed-full-time/6605155715.html</a><BR>

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**sean johnson** <7894e36eb99f3cc3b571af5143403a5b@reply.craigslist.org  
To: 9j2tm-6605155715@job.craigslist.org

Tue, Jun 5, 2018 at 2:38 PM

Hey Eric its Sean I wasn't able to get a print out from Social Security. They said that they stopped doing that years ago. So I'm enclosing my resume with this email and Ill get to Sacramento before Monday so I can start. Thanks a lot.

Sean Johnson  
1492 77th Ave  
Oakland, CA. 94621  
(510) 393-6252

Objective: To find a position where I can utilize my passed experience

Experience: Diplomat Steakhouse      Sacramento, CA  
03-18-05-18      Dishwasher

Wash dishes, glass ware, pots and pans, take trash out, prep for brunch, salads, sandwiches

Encinal Yacht Club Alameda, CA.  
02-16-01-18 Dishwasher/Prep  
Wash dishes, glass ware, pots and pans, take trash out, make salads

## References

Wendell Rose (510) 485-3889 Kaiser Hospital

## Prep Cooks Test

Score 9 / 20

Multiple Choice (1 point each)

D

1) A gallon is equal to \_\_\_\_\_ounces

- a. 56
- b. 145
- c. 32
- d. 128

C

2) Mesclun are what type of vegetable?

- a. Roots
- b. Beans
- c. Salad Greens
- d. Spices

B

3) What does the term braise mean?

- a. Sear quickly on both sides
- b. Slowly cook in covered pan with little liquid
- c. Cook on high heat and quickly
- d. Slowly cook in simmering water

A

4) At what internal temperature must chicken be cooked so that it is safe to eat?

- a. 155 degrees F
- b. 165 degrees F
- c. 175 degrees F
- d. 185 degrees F

B

5) How do you blanche vegetables?

- a. Immerse for a short time in boiling water
- b. Cook lightly in butter over med heat
- c. Soak in cold water overnight
- d. Rub with salt before cooking

C

6) Which of the following ingredients would you pack before measuring?

- a. Olive Oil
- b. Salt
- c. Brown Sugar
- d. White Sugar

A

7) What is Al Dente?

- a. Firm but not hard
- b. Soft to the touch
- c. Very hard
- d. Very soft

C

8) Food should be left out no more than

- a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

D X

17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8' dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

A

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

19) SALT & PEPPER are the basic seasoning ingredients for all savory recipes.

20) Chop : to cut into very small pieces when uniformity of size and shape is not important.

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, chafing 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

S 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

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