

# Acrobat

outsourcing  
Your Hospitality Staffing Professionals

## Dishwasher Test

Score 7/10

80%

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
2. While washing dishes by hand, which item should you wear?
  - a) Cutting glove
  - b) Oven Mitt
  - c) Rubber glove
  - d) Nothing
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
4. If you need to move a heavy load, you should PULL and not PUSH the object.
  - a) True
  - b) False
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
6. All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.
  - a) True
  - b) False
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
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
9. If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?
  - a) Rinsing
  - b) Scrubbing
  - c) Washing
  - d) Sanitizing
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

## AZIZ ABDELSHAFY

### SKILLS

Punctual  
Diligent  
Friendly  
Tech-savvy

### OBJECTIVE

To work diligently and grow in a positive environment as I continue to implement new skills and technologies to happy customers.

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### EXPERIENCE

Line Cook | Church's Chicken – San Antonio, TX |  
02/2019 - 06/2019

- Set up and stock stations with all necessary supplies
- Prepare food for service in a healthy, fast-paced manner
- Cook items ordered in cooperation with rest of BOH team

Line Cook | Popeye's - San Marcos, TX |  
05/2018 - 12/2018

- Stock food and beverage inventory appropriately
- Accuracy and speed in completing assigned tasks
- Comply with nutrition and sanitation standards to maintain a high-quality safety standard

Warehouse Associate | Amazon - San Marcos, TX |  
11/2017 - 04/2018

- Accurately and efficiently performed primary job functions determined by work assignment
- Selected orders in an accurately, timely manner
- Understood basic produce storage and handling requirements

### EDUCATION

Diploma (GED) | May 2013 |  
Imbaba Industrial High