



Your Hospitality Staffing Professionals

### Dishwasher Test

Score 8/10

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, chafing dishes)
- d) Harsh chemicals
- e) All of the above

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) Scraping
- 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

80%

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.

abdelazizabdelshafy89@gmail.com  
8727 Huebner Road, San Antonio, TX

(346) 283-9116

### EDUCATION

Diploma (GED) | May 2013 | Imbaba Industrial High

### 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