Applicant Information

Name: Eric Oase	Interviewer: Keenan
Date: 3/12/19	Rate of Pay: 15⁰⁰
Position (s) Applied for: D/W	Referred by: 111 Taylor St.

Test Scores

							Seeking:
Server		/35	%	Bartender	/30	%	(Full-Time)
Prep Cook		/15	%	Barista	/10	%	
Grill Cook		/40	%	Cashier	/15	%	Part-Time
Dishwasher	9	/10	%	Housekeeping	/16	%	

Relevant Experience & Summary of Strengths

Server

Total of 9 mths in Food Service/Hospitality

Cook

Returning w/ uniform to O/B

$15.25

(Dish) 3 Sink or Machine   6-18-3-19

Older System
Safe conditions
mopped floors

Bartender

Cashier

Concessionaire

House Keeper

Returning to Nevada
Length of time may vary   2 mths

Bicycle

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

Transportation

Car   (Public Transit)   Carpool (Rider / Driver)

Regions Available to work:

(SF City)   SF North   SF Peninsula   (East Bay) ?   Outer East Bay

San Jose   South San Jose   SJ Peninsula ·

Certifications (if any)

TiPS   Serv-Safe Will   LEAD   Other _____   Will Submit

Availability

Open   AM only   PM only   Weekdays only   Weekends only

Details: Curfew is 10:00 pm.

Uniforms Owned:

Bistro   Black Bistro   Tuxedo   1/2 Tuxedo   Black Vest   Long Black Tie

Chef Coat   Chef Pants   Knives   (Black Pants)   (Non-Slip Shoes)   Bow Tie   Other:_____

Would you recommend this applicant for Acrobat Academy?	Convention Candidate?	Other Languages Spoken:

Acrobat
outsourcing

First and Last Name: _ERIC OASE_

Email: _OASEERIC @ GMAIL.COM_

Phone number: _702-929-4339_

Working Experience:

Company Name: _PRISON_

Dates of Employment: _6-18 TO 3-19_

Job Responsibility:

- WASH DISHES
- MAINTAIN SAFE WORK CONDITIONS
- SWEEP & MOP FLOORS

Company Name:_____

Dates of Employment:_____

Job Responsibility:

-
-
-
-

Company Name:_____

Dates of Employment:_____

Job Responsibility:

-
-
-
-

Skills

-
-
-
-

Dishwasher Test

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

T 4) **If you need to move a heavy load, you should PULL and not PUSH the object.**   *CAN YOU SEE OVER IT ?*
   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