

Acrobat

outsourcing

Your Hospitality Staffing Professionals
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First and Last Name: Randy Smith
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Working Experience:

Company Name: Marugame udon

Dates of Employment: 2015-2016

Job Responsibility:

- Cook
- Dish washer
- Busser
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Company Name: TBLS

Dates of Employment: 2016-2017

Job Responsibility:

- Load trucks
- general labor
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Company Name: Potential Industries

Dates of Employment: 2017-2018

Job Responsibility:

- Separating cans
-
-
-

Skills

- Cook
- good with hands
-
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Dishwasher Test

870X

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

a 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

a 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

a 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

Multiple Choice (1 point each)

- A 1) A gallon is equal to _____ ounces
a. 56
b. 145
c. 32
C d. 128
- C 2) Mesclun are what type of vegetable?
a. Roots
b. Beans
C c. Salad Greens
d. Spices
- B 3) What does the term braise mean?
a. Sear quickly on both sides
B b. Slowly cook in covered pan with little liquid
c. Cook on high heat and quickly
d. Slowly cook in simmering water
- B 4) At what internal temperature must chicken be cooked so that it is safe to eat?
a. 155 degrees F
B b. 165 degrees F
c. 175 degrees F
d. 185 degrees F
- B 5) How do you blanch vegetables?
B 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
- B 6) Which of the following ingredients would you pack before measuring?
a. Olive Oil
b. Salt
B c. Brown Sugar
d. White Sugar
- B 7) What is Al Dente?
B a. Firm but not hard
b. Soft to the touch
c. Very hard
d. Very soft
- B 8) Food should be left out no more than
B a. 2 hours
b. 3 hours
c. 4 hours
d. 5 hours
- B 9) Which is the improper way to thaw frozen food?
a. In the fridge
b. In a sink with cold water
B c. On the counter
d. In the microwave