



ACROBAT OUTSOURCING
TSC GROUP

First and Last Name: JAMES LIGON
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Working Experience:

Company Name: PARGO
Dates of Employment: DEC 21, 2018
Job Responsibility: HOUSEMAN

- - CLEANING
- - COLLECTING LINEN
- -
- -

Company Name: RUBY TUESDAY
Dates of Employment: AUG 2018
Job Responsibility:

- - DISHWASHER
- -
- -
- -

Company Name: FIRST STEP
Dates of Employment: JULY 2018
Job Responsibility: TEMP/PICKER PACKER

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Skills

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- -

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Name: JAMES LIGON Date: 4/15/19

Dishwashing Test

9/10

Fill In The Blank:

1. Name two of the four potential hazards of working in a professional kitchen discussed in this training:

HAZARDOUS MATERIALS

SPILLS

2. Name two of the four rules mentioned for lifting safely:

WEAR

TEAR

3. What is a good way to prepare your body for the rigors of your work day before you start your day?

REST - STRETCHING

4. What type of cleaner should you use when cleaning up an oil-based spill?

DEGREASER

5. What type of item should never be used to scoop ice out of an ice machine?

GLASS

6. What type of item should you use if you have to handle a hot item?

OVEN MITTS

7. How do you put out a grease fire?

SMOTHER IT

8. List the 6 steps of proper handwashing:

WET-SOAP

LATHER HANDS

INTERLOCK FINGERS

BACK OF HANDS

PALMS

FINGER TIPS

9. When using a 3-compartment sink, the first sink is used for:

WASHING

10. When using a 3-compartment sink, the second sink is used for:

RINSING

11. When using a 3-compartment sink, the third sink is used for:

SANITIZING

12. When stacking dishes to dry, it's important to leave room for AIR to pass through.

13. When preparing dishes for an industrial dishwasher, it is important to choose the appropriate

RACK and to load it EVENLY.