

4/15 @ 1pm

**Hotel Housekeeper - Atlanta, GA**

● ACTIVE 26 visitors 20 candidates (10 hidden)



4/23 @ 12p

**Ronald**

greenkids700@gmail.com | (404) 449-1385

Applied Tue Apr 9, 2019 at 11:09 AM



This candidate did not upload a resume. Please view their profile or request a resume.

[Request Resume](#)**Ronald****Email Address**  
greenkids700@gmail.com**Phone Number**  
+1 4044491385**Experience****House man**  
Cleaning (maid) Right

Jun 2009 - Current

**Education****Samuel Howard Archer**

## Dishwashing Test

10/10

### Fill In The Blank:

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

Heavy lifting, Work tools  
Hazardous Mat.

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

Back straight  
Lift with legs

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

Stretching

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

De-greaser

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 mitt

7. How do you put out a grease fire?

smother it

8. List the 6 steps of proper handwashing:

lather hands + wet them  
rub palms a back of  
hands and rub thumbs  
and 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.