

# Acrobat

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665 Third St., Suite 415 • San Francisco, CA 94107

First and Last Name: Ismail Huerta  
Email: www.ijhuerta@yahoo.com  
Phone number: 323-253-5955

### Working Experience:

Company Name: Highland Cafe  
Dates of Employment: June 2014 - Dec 2017

Job Responsibility:

- 1 year washing dishes, busy fast-paced environment
- Cooked on grill, flat-top, fryer, saute
- Breakfast, Lunch
- 

Company Name: The York  
Dates of Employment: Mar 2017 - present

Job Responsibility:

- Cooking only
- Brunch, Dinner Menu
- Proper food temps
- Able to work under pressure

Company Name: Fusion Burgers  
Dates of Employment: Jan 2015 - Jan 2016

Job Responsibility:

- Washing dishes
- Fast-paced
- Attention to detail
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### Skills

- ~~Ability~~ Good time-management
- Strong line-cook
- Strong dishwasher
- Positive attitude

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**Dishwasher Test**

**Score 7 / 10**

C -3

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

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

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, chafing 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

C

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

B

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