

Dishwasher Test

Score / 10

20

- 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, 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
- X 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

Daphcar stcyr

Food Server

Norwich, CT 06360

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[Job Title] experienced in taking food orders, operating cash registers and safely handling food while checking for proper temperatures. Fast food worker highly efficient at preparing food orders quickly while greeting all customers and managing the cash register accurately.

Experienced fast food crew member currently enrolled in culinary school. Friendly, hardworking team player with a passion for food. Dedicated to customer service, safety and cleanliness. Desires a position in a fast-paced restaurant. Manages large-volume orders and adeptly operates grills, deep-fat fryers and griddles.

Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

Food Server

Sodexo Ledyard - Ledyard, CT

April 2015 to March 2016

Recorded customer orders and repeated them back in a clear, understandable manner. Served fresh, hot food with a smile in a timely manner.

Housekeeping

Two Trees Inn - Ledyard, CT

March 2013 to February 2014

Hand dusted and wiped clean office furniture, fixtures and window sills

Adeco Employment Service - Orange, CT

January 2012 to December 2012

stocking

Unloaded, picked, staged and loaded products for shipping. Followed proper selection procedures as established by the company. Packed containers and re-packed damaged containers.

Nurse Aide, Housekeeping, Cook, Laundry

Haughton Cove Manor - Uncasville, CT

March 2011 to September 2011

Assisted physicians in focus studies on subject of prenatal care. Utilized strong assessment skills to determine necessary patient care. Worked as part of team to ensure proper care of body mechanics and safety of patient. Cleaned and sterilized instruments and disposed of contaminated supplies.

Housekeeping

Best Western - Uncasville, CT