



## ACROBAT OUTSOURCING TSC GROUP

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### Working Experience:

Company Name: Publix Super Market

Dates of Employment: 6/17 - 3/19

Job Responsibility: Stock Clerk

- - Maintain good order presentation and shelf condition
- - keep organized workspace for backroom and floor management
- - Rotate product from back to floor display for sale
- - Execute team work daily by planning and communication

Company Name: Applebee's Casual Dining

Dates of Employment: 2/17 - 6/17

Job Responsibility: Server

- - Greet customers in a friendly and ~~hurrying~~ manner
- - Provide accurate and timely service with exceptional food
- - maintain clean and functioning workspace
- - work alongside team members to assist and help work flow

Company Name: Corner Bakery

Dates of Employment: 1/17 to 3/17

Job Responsibility: Catering delivery

- - accurately record drives and print customer mobile
- - accurately prepare customer request
- - Present customer product timely and done with excellent presentation
- - Plan each day accordingly with other team members

### Skills

- Understanding different roles in Food Service environment and how to work within a team
- Prep, Cleaning, Customer service and like cook
- Rotating Product and inventory
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**Dishwasher Test**

**Score 7 / 10**



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



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



F

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



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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



D

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