

Dishwasher

Anthony Mannino

Rahway, NJ
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Willing to relocate: Anywhere
Authorized to work in the US for any employer

Interview

10/31/19 @ 11:00am

Work Experience

勞工

Allstate Plastic - South Amboy, NJ
May 2016 to November 2017

I maintained the machines. Stocked the machines.

建築勞工

472 - Newark, NJ
April 1998 to April 2016
Jack hammering, railroad laborer, concrete finisher, road paving

經理

A&M Express Deli and catering - Rahway, NJ
October 1997 to August 1999
Inventory, stocked, managed 4 people, cooked and prepared food, ordered supplies

Education

Rahway High School - Rahway, NJ
September 1991 to June 1995

Skills

Construction Laborer, Warehouse Associate, General Laborer, General Labor, Forklift, Landscaping, Factory

Certifications and Licenses

OSHA 10

Present

Assessments

Extruder Operator — Proficient

October 2019

Monitoring machine indicators to determine appropriate functioning.

Full results: https://share.indeedassessments.com/share_to_profile/4415d363709fdfacc6cae98262501686eed53dc074545cb7

Custodian — Expert

August 2019

Measures a candidate's tendency to be rule-abiding, well-organized, hard-working, confident, and think before acting.

Full results: https://share.indeedassessments.com/share_to_profile/715b146c529094a269eaf49c3db73265eed53dc074545cb7

Personality: Hard-Working — Expert

April 2019

Measures a candidate's tendency to be rule-abiding, well-organized, hard-working, confident, and think before acting.

Full results: https://share.indeedassessments.com/share_to_profile/421122a762301bf9956a9435cb42bf55eed53dc074545cb7

Cognitive Ability — Proficient

June 2019

Measures a candidate's ability to combine pieces of information to form general rules or conclusions.

Full results: https://share.indeedassessments.com/share_to_profile/889a49820116849c122df25dcab7532feed53dc074545cb7

Attention to Detail — Completed

April 2019

Identifying differences in materials, following instructions, and detecting details among distracting information.

Full results: https://share.indeedassessments.com/share_to_profile/5f33790293b767e3c92a37bec1a99c07eed53dc074545cb7

Reliability — Proficient

April 2019

Measures a candidate's tendency to be dependable and come to work.

Full results: https://share.indeedassessments.com/share_to_profile/d491482db654847bdc79444a3b921e78eed53dc074545cb7

Delivery Driver — Highly Proficient

April 2019

Interpreting instructions, reading maps, and solving problems.

Full results: https://share.indeedassessments.com/share_to_profile/73a27bdf13c3f950cdcc0d29998402b4

Cooking Skills: Basic Food Preparation — Highly Proficient

April 2019

Preparing food, using cooking equipment, and converting ingredient measurements.

Full results: https://share.indeedassessments.com/share_to_profile/2d9edd0e949dcee6c8d093eec75e35bdeed53dc074545cb7

Safety Orientation Skills — Expert

April 2019

Measures a candidate's ability to employ accident prevention strategies to avoid accidents and injuries.

Full results: https://share.indeedassessments.com/share_to_profile/0106a22a457dd4d80ef40b04f8975c98eed53dc074545cb7

Conscientiousness — Expert

February 2019

Measures a candidate's tendency to be rule-abiding, well-organized, hard-working, confident, and think before acting.

Full results: https://share.indeedassessments.com/share_to_profile/a577c7cbbe40901bf656e41ab0847a04eed53dc074545cb7

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.

Interview Note Sheet

Dishwasher

Name: <u>Anthony Mannio</u>		Interviewer: <u>Jo Poik</u>			
Date: <u>10/31/19</u>		Rate of Pay: <u>\$13</u>			
Position (s) Applied for: <u>Dishwasher</u>		Referred by: <u>Indeed</u>			
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	<u>10</u> / <u>10</u>	<u>100</u> %	Housekeeping	/16	%

Full-Time

Part-Time

Total of _____ Experience in Food Service/Hospitality			
Can you describe what each of the sections of a 3-compartment sink are intended for?	Have you done any work with delicate glassware or other fragile dishes?	Describe a time you helped a co-worker finish a job on time.	Notes:
<u>Wash</u> <u>Rinse</u> <u>Sanitize</u>	Yes <u>Yes using machine</u>	<u>helping mop, clean walkins, rinsing rubber mats, garbage, etc.</u>	<u>Went to hike Adirondacks, camping, etc.</u>

P.O.S. Experience: Y / N details:

<u>Yes. Has own vehicle</u>	<u>Max. travel up to 1 hour</u>
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<u>OSHA</u>	<u>Open</u> <u>Takes side jobs when he can.</u>
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Uniforms Owned	
<input type="checkbox"/> Bistro White <input type="checkbox"/> Black Bistro <input type="checkbox"/> Tuxedo <input type="checkbox"/> 1/2 Tuxedo <input type="checkbox"/> Black Vest <input checked="" type="checkbox"/> Long Black Tie <input type="checkbox"/> Other: <u>Black polo</u>	<input type="checkbox"/> Chef Coat <input type="checkbox"/> Chef Pants <input type="checkbox"/> Knives <input checked="" type="checkbox"/> Black Pants <input checked="" type="checkbox"/> Non-Slip Shoes <input type="checkbox"/> Bow Tie <input type="checkbox"/> Cut Glove
<input type="checkbox"/> Acrobat Academy <input type="checkbox"/> Lead Academy	
<u>No</u>	

Dishwasher Test

Score / 10

C

1) After washing your hands, which item should be used to dry them?

- Clean apron
- Sanitized wiping cloth
- Single use paper towel
- Common used cloth

C

2) While washing dishes by hand, which item should you wear?

- Cutting glove
- Oven Mitt
- Rubber glove
- Nothing

D

3) When should you wash your hands?

- Before you start work
- After handling non-food items (garbage, money, cleaning chemicals)
- After using the restroom
- All of the above

B

4) If you need to move a heavy load, you should PULL and not PUSH the object.

- True
- False

E

5) Which of the following could you be at risk for getting burned from?

- Steam from boiling pots
- Hot liquids (coffee, soup, tea)
- Hot equipment (ovens, pots, chafing dishes)
- Harsh chemicals
- All of the above

a

6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.

- True
- False

C

7) What should you do if you spill liquids or see a liquid spill?

- Leave it for someone else to clean-up
- Wait until the end of your shift to clean it
- Flag the spill and clean it immediately
- Not sure

C

8) When handling hot items you should?

- Wear rubber gloves
- No need to wear anything
- Use an oven mitt or dry cloth towel
- Nothing

a

9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?

- Rinsing
- Scraping
- Washing
- Sanitizing

C

10) What is the proper method for cleaning and sanitizing stationary equipment?

- Spray with a strong cleaning solution and wipe with a sanitized cloth
- Spray with a sanitizing solution, then rinse with clean water and dry
- Wash and rinse, then wipe or spray with a chemical-sanitizing solution
- Brush off loose soil with a clean cloth, then wipe with a sanitizing solution

10/10

100%

