

Acrobat

outsourcing

Your Hospitality Staffing Professionals
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First and Last Name: Dominique P Harris
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Working Experience:

Company Name: Golden Lala Inn Casan Restaurant
Dates of Employment: 09/22/2009 - 02/1/2018
Job Responsibility:

- - Dishwasher
- - Santos Area
- - Attorney Items
- -

Company Name: Candy Inn Suites, Sunnyvale
Dates of Employment: 3/1/18 - 2/20/2019
Job Responsibility:

- - Line Crew
- - Staff Manager
- - Pick up Dishes and Lunes
- - Santos and Clean Areas

Company Name: Marzofes Com
Dates of Employment: 3/1/2019 - 5-2019
Job Responsibility: Warehouse Clerk

- - Staff manager
- - Santos Clerk
- - Supply Areas
- - Receiving and Shipping

Skills

- - Dishwashing Exp
- - People and Serving
- - Labour Exp

B

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, chaffing 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

A

8) When handling hot items you should?

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

D

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

- Rinsing
- Scraping
- Washing
- Sanitizing

A

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

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