

11/11/19 @ 3:00pm
Dishwasher.

LIU: 10:30am
Sent CR.

Rose Price

Staff Management

Perth Amboy, NJ 08861
roseprice78_7p6@indeedemail.com
732-423-6228

Authorized to work in the US for any employer

Interview

11/7/19

@11am.

Work Experience

Staff Management

Perth Amboy, NJ
2011 to 2014

Assembler

- * Prepared and Inspected tops for perfume bottles on assembly line.
- * Ensured merchandise was clean, organized and prepared for shipment.
- * Inspected merchandise for damages.
- * Notified supervisor regarding excessive number of defective or damaged parts, and requesting replacement deliver of standard parts.

Staff Right Management

Perth Amboy, NJ
2010 to 2011

Inspector

- * Inspected medical and surgical supplies.
- * Packed all supplies in preparation for shipment to vendors.
- * Ensured that work area was clean and safe.
- * Removed completed or defective products or materials, placing them on conveyors or in specified areas, such as loading docks.

Food Handler

Industrial Luncheon - Perth Amboy, NJ
2008 to 2010

- * Prepared and packaged meals for elementary schools.
- * Maintained sanitized and clean work space.
- * Assisted coworkers with assembling of packaging equipment.
- * Portioned and wrapped the food, or place it directly on plates for service to patrons.
- * Placed food trays over food warmers for immediate service, or store them in refrigerated storage cabinets.

Housekeeper/Parent

Perth Amboy, NJ
2000 to 2008

- * Maintained an orderly, clean and sanitized house. Duties include vacuuming, mopping, dusting, laundry, dishes, scrubbing toilets, picking up toys and removing those mystery stains from the carpet and furniture
- * Planned and prepared breakfast, lunch, dinner and all snacks for family household.
- * Planned a themed birthday celebrations and all holiday events, coordinating schedules with extended family and friends.
- * Scheduled and escorted family to doctor appointments when needed.

Education

Microsoft Office User Specialist

Drake College of Business - Elizabeth, NJ

2014 to 2016

Additional Information

- * Strong initiative in decision-making and assumption of responsibility.
- * Detail-oriented, self-motivated, have excellent organizational skills.
- * Ability to work in a team environment or independently.
- * Strong communication and organizational skill.
- * Loyal, dedicated and ambitious

Interview Note Sheet

Dishwasher


Applicant Information	
Name: <u>Rose Price</u>	Interviewer: <u>JO Paik</u>
Date: <u>11/7/19</u>	Rate of Pay: <u>\$12</u>
Position (s) Applied for: <u>Dishwasher</u>	Referred by: <u>Indeed</u>

Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	<u>7</u> /10	<u>70</u> %	Housekeeping	/16	%

Seeking
 Full-Time
 Part-Time

Relevant Experience & Summary of Strengths			
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>1st section - cleaning</u> <u>2nd - rinsing</u> <u>3rd - sanitizing</u>	<u>NO</u>	<u>other person</u> <u>Lunchroom - needed help make sandwiches.</u> <u>She also helped clean the station so they could leave on-time.</u>	<u>Read, watch movies, go to library, walk</u>

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

Transportation	Regions Available to work:
<u>Public transportation</u> <u>Taxi</u>	<u>max</u> <u>travel 80-45 min.</u>
Certifications (if any)	Availability
<u>M-AM, Tues - Open</u> <u>Th</u> <u>Wed</u> <u>Fri/Sat</u>	
Uniforms Owned:	Recommendations:
<u>Bistro White</u> <u>Black Bistro</u> <u>Tuxedo</u> <u>1/2 Tuxedo</u> <u>Black Vest</u> <u>Long Black Tie</u> <u>Other:</u>	<u>Acrobat Academy</u> <u>Lead Academy</u>
<u>Chef Coat</u> <u>Chef Pants</u> <u>Knives</u> <u>Black Pants</u> <u>Non-Slip Shoes</u> <u>Bow Tie</u> <u>Cut Glove</u>	<u>Other Languages Spoken:</u>

Dishwasher Test

Score / 10

B X

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

b

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, chaffing dishes)
- d) Harsh chemicals
- e) All of the above

b X

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

a

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

D X

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

7/10
70%