

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

LW: 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: Rose Price	Interviewer: Jo Paik																																		
Date: 11/7/19	Rate of Pay: \$12																																		
Position(s) Applied for: Dishwasher	Referred by: Indeed																																		
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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? 1st section - cleaning 2nd - rinsing 3rd - sanitizing	Have you done any work with delicate glassware or other fragile dishes? NO	Describe a time you helped a co-worker finish a job on time. Cassandra - needed help make sandwiches. She also helped clean in the park. The station so they could leave on time.	Notes: other person

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

Transportation	Regions Available to work:	
Public transportation Taxi	not travel 30-45 min.	
Certifications (if any)	Availability	
MM/DD/YY M - AM, Tues - Open Weds Fri / Sat	→	
Uniforms Owned	Recommendations	Other Languages spoken
Bistro White Black Bistro Tuxedo 1/2 Tuxedo Black Vest Long Black Tie Other:	<input type="checkbox"/> Chef Coat <input type="checkbox"/> Chef Pants <input type="checkbox"/> Knives <input type="checkbox"/> Black Pants <input checked="" type="checkbox"/> Non-Slip Shoes <input type="checkbox"/> Bow Tie <input type="checkbox"/> Cut Glove	Acrobat Academy Lead Academy

Dishwasher Test

Score / 10

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

71/10

70%

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

b

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

D

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