

- 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
- 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
- A 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
- C 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
- B 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

TREVONN ROLLINS

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Energetic food server with over 2 years of experience in a range of customer-oriented service roles. Strong ability to troubleshoot and problem solve on face paced environments. Seasoned leader and decision maker equipped with the finesse to effectively communicate with variety of client and personality types. Seeking to apply professional background with a team that values a guest driven approach to hospitality work.

EXPERIENCE

JUNE 2018 – SEPTEMBER 2018

MEAL PREP, PACIFIC SOUTHERN

- Inspect and clean food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.
- Ensure food is stored and cooked at correct temperatures by regulating temperature of ovens, broiler, grills, and roasters.
- Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items and rotating stock.
- Wash, peel, cut, and seed fruits and vegetables to prepare them for consumptions.

FEBRUARY 2018 – APRIL 2018

LABORER, CONCRETE TECHNOLOGY CORPORATION

- Inspect bridges, dams, highways, buildings, wiring, plumbing, electrical circuits, sewers, heating systems, or foundations during and after construction for structural quality, general safety or conformance to specifications and codes.
- Inspect and monitor construction sites to ensure adherence to safety standards, building codes or specifications.
- Measure dimensions and verify level, alignment, or elevation of structures or fixtures to ensure compliance to building plans and codes.
- Evaluate premises for cleanliness, including proper garbage disposal and lack of vermin infestation.

DECEMBER 2017 – APRIL 2018

DISHWASHER, FISH BREWING PUB & EATERY

- Wash dishes, glassware, flatware, pots, or pans, using dishwasher or by hand.
- Place clean dishes, utensils, or cooking equipment in storage areas.
- Clean or prepare various foods for cooking or serving.
- Clean garbage cans with waster or steam.
- Sort and remove trash, placing it in designated pick up areas.

EDUCATION

JUNE 2012