

## Alex Bowles

Voluntown, CT  
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Willing to relocate: Anywhere

### Work Experience

#### Hotel Housekeeping

Motel 6 - Niantic, CT  
May 2019 to August 2019  
Make beds, clean room to hotel standard

#### Dunkin' Donuts Crew Member

Dunkin' Donuts - Canterbury, CT  
March 2019 to August 2019  
Stock, make coffees, drive through window.

### Education

#### High school or equivalent

Norwich Free Academy - Norwich, CT  
August 2016 to June 2018

#### High school or equivalent

### Skills

- Customer Service (2 years)

## Acrobat

outsourcing  
Your Hospitality Staffing Professionals

### 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
- C 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
- 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
- B 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