



Evans Vanodine International plc
Global Hygiene Solutions

TRAINING SUPPORT DVD – COURSE QUESTIONS

DISHWASHING

1. WHAT SHOULD YOU DO BEFORE HANDLING ANY CHEMICALS?

2. WHAT SHOULD YOU DO BEFORE STARTING THE DISHWASH MACHINE?

3. WHAT PERSONAL PROTECTIVE EQUIPMENT SHOULD BE WORN WHEN REPLACING DISHWASH CHEMICALS?

4. HOW OFTEN SHOULD THE DISHWASHING MACHINE BE CLEANED AND THE JETS CHECKED FOR DEBRIS?

5. AT WHAT TEMPERATURE SHOULD A) THE WASH CYCLE AND B) THE RINSE CYCLE BE SET?

6. WHICH WAY SHOULD THE CUTLERY BE PLACED IN THE BASKET?

7. WHICH WAY SHOULD THE CUPS BE PLACED IN THE BASKET?

8. WHY IS IT IMPORTANT TO SCRAPE FOOD DEPOSITS OFF PLATES PRIOR TO PLACING THEM IN THE MACHINE?

9. WHEN TAKING THE CROCKERY OUT OF THE WASHING MACHINE, WHAT SHOULD YOU BE CHECKING?
