

TRAINING SUPPORT DVD - COURSE QUESTIONS

FRONT OF HOUSE

- 1. WHAT SHOULD YOU DO BEFORE HANDLING ANY CHEMICALS?
 READ THE LABEL AND ADHERE TO HEALTH & SAFETY INSTRUCTIONS.
- 2. BEFORE MOPPING OR SPRAY CLEANING A FLOOR, WHAT SHOULD YOU DO?
 - a) PUT SAFETY SIGNS IN PLACE
 - b) SWEEP THE FLOOR TO REMOVE DUST & DEBRIS
- 3. WHY IS IT IMPORTANT THAT RECEPTION, LOUNGE & BAR AREAS ARE KEPT CLEAN & TIDY?
 TO GIVE A GOOD IMPRESSION TO CUSTOMERS & VISITORS
- 4. WHAT IS THE CORRECT METHOD OF MAKING UP A MOPPING SOLUTION?

 ADD THE CHEMICAL TO WATER IN A BUCKET.
- 5. WHEN SHOULD YOU WIPE CLEAN A DINING TABLE?

 AFTER A CUSTOMER HAS VACATED THE TABLE.
- 6. WHICH EVANS PRODUCTS WOULD YOU USE TO CLEAN HARD SURFACES, SUCH AS TABLES, BAR TOPS, ICE MACHINES, BAR FRIDGES AND SALAD COUNTERS?

 EST-EEM SANITISER OR e:dose SANITISER.
- 7. WHAT IS THE BENEFIT OF USING A SANITISER?

 IT WILL CLEAN AND KILL BACTERIA IN ONE APPLICATION.
- 8. WHICH EVANS PRODUCT WOULD YOU USE TO CLEAN GLASS, MIRRORS AND DISPLAY COUNTERS?

 CLEAR.