**GALLEY DEPARMENT**

1. What is dish wash?

The place that responsible to cleaning restaurant equipment, such as glassware, silverware, chinaware and hollowware.

1. What is pot wash?

The place responsible to cleaning kitchen equipment, such as spatula, ladle, strainer, goosenack, tong, etc.

1. How to operating the dish washer machine?
* Put on the power of the machine,
* Automatically will be fill up the water,
* Check the detergent mush be full and
* Check temperature of the machine will be accordingly
* Wash 150 f/ 66 c
* Rinse 160 f / 71 c
* Final rinse180 f/ 82 c
* Machine ready to be operation
1. How to clean the dish wash machine?
* Turn off the power of the machine
* Open the machine door make sure the steam is gone
* Pull off the drain bowl
* Remove the pump screen and wash it and after cleaning placed it back
* Remove the scrub cumulated try, cleaning and placed it back
* Inside the machine please remove the arm of the machine and clean it
* To remove place twice and pull each arm and take out from this palace
* Take a brush to clean the arm and spryer and place it back
* All the dirty mush be clean it
* Let the air dryer to make the machine ready to use.
* Done.
1. What is PPE? Mention it!

 PPE is Personal protective equipment

* Head cover
* Masker
* Plastic apron
* Hand glove
* Safety belt
* Safety shoe/boot shoe
* Ear plug
* Rubber gloves
* Mask
1. How to clean the chinaware?
* Remove the leftover food from the dish
* Place the plate according to the size
* Take the racket and place the biggest plate in the back and the small plate in the front
* Make it the free rinse or sprayer as much as we can
* Put the plate inside the dish washing machine
* Wait until the time is done
1. How important is personal hygiene?

Personal hygiene is very important because if we start clean from ourselves than we will not be transferring germ, bacteria or viruses to other people or to our guests.

1. Steps of cleaning and sanitizing items in a three compartment sink?
* 1st sink: wash – hot water with detergent or soap solution and brush, scoth brite and/or stainless steel scouring pad
* 2nd sink: rinse - immerse or spray-rinse items using clean, hot water
* 3rd sink: sanitize – use either hot water or chemical solution
* Hot water sanitizing: immersed at a temperature of 171°f for at least 30 seconds
* Chemical sanitizing: warm water with 100 ppm bleaches solution, for at least 7 seconds.
1. When it comes to garbage separation in the dish area there are different containers with different colors please explained:
* Blue: papers, plastics (burnable)
* Yellow: food waste (wet: on-stage)
* Green: cans, foil etc.
* Gray: broken china, glass
* White: food preparation waste (backstage only)
* Red: hazardous waste.
1. Explain about 3 bucket system?
* The red bucket is for washing (water , soap,sponge/rag)
* The gray bucket is for rinsing (water, sponge/rag)
* The white bucket is for sanitizing (water,sanitize, sponge/rag)
1. When will you wash your hand?
* Before starting to work
* After touching body parts, coughing, sneezing
* After using the toilet
* After handling dirty equipment, utensils or work surfaces
* After smoking a cigarette
* After handling garbage, boxes of food supplies
* When switching between working with raw food and ready to eat food.
1. Please mention 5 basic step how to clean ?
* Observe (no more than 5 second)
* Prepare cleaning equipment
* Prepare chemical / detergent
* Prepare personal protective equipment
* Start to cleaning from top to bottom
1. How to cleaning deep fat fryer?
* If fryer still hot please wait until the oil getting cold
* Drain the oil put on separate container and close the drain after.
* Fill the fry pot with hot water and add alconox, stir it and wait for 2-3 hours for best result.
* After 3 hours drain half liquid and use the other half for cleaning popuses.
* Continue cleaning with 3 bucket system.
* Clean inside of the fry pot with soapy water and sponge until cleaning.
* Rinse until cleaning
* Drying with clean rag,
* Cleaning the tray in to the pot washer
* Place the tray back
* Machine ready to use
1. What is utility galley?

One of department from food and beverages service to in charge and responsible to cleaning restaurant equipment and kitchen equipment and make sure smooth operation of kitchen and dining room with all equipment spotless clean.

1. Do you understand the job of utility galley?

Yes, certainly. Utility galley is the person who assigned to keep the cleanliness of galley area and clean all material which has been used by dining room personnel as well kitchen staff.

1. What is pot washer duty?

Pot wash duty is to clean all the big size equipmet in galley such a big frying pan,sauce pan,serving dish ect

1. If you see dirty item on your working area what is your action?
* We take the caution sign put in the front of object
* Prepare the cleaning equipment
* Use personal protective equipment accordingly
* Start to cleaning, sweep the object take the dash pan
* Throw the garbage to the bin accordingly
* Start to mop it until spotless clean.
* Remove the sign if the place dray and clean
1. What do you have to do if you break the plate when you are washing it?

First, stop the machine, let the steam cooling down, open the machine and remmove the broken item until it clean

1. What do you do if you see a small fire?

Try to extinguish with the fire extinguisher equipment and report to bridge.

1. What do you have to do to minimize the broken utensils in the galley?

Separate the item according to function and size