

Michael Garcia

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Objective

Experienced professional that has worked across industries looking to obtain full time employment at a company where I can establish roots and have responsibilities that help me move up into higher positions where I can foster a long term career.

Professional Experience

Delancey Street, Handyman/Kitchen Staff San Francisco, 2014-2016

- Supervisor role over up to eight other staff and prep food for up to 300 people
- Building maintenance including construction, plumbing, painting, electrical work
- Security including logging all entering and exiting the facility, secure ground, patrol facility
- Upholstery and sewing, reupholster automobile seats, furniture, alterations on clothes

Suarez Trucking, Commercial Driver, Soledad CA, 2012-2013

- Pre and post trip inspections on vehicles including checking fluid levels, tire pressure, lights working properly, brake inspection and checking all hoses and lines
- Load and unload shipments of pallets and boxes and deliver and pickup shipments in timely manner

Coastal Plumbing, Plumber's Helper, Prunedale CA, 2003-2006

- Remodel and new construction/installation at residential and commercial facilities
- Pipe fitting including: copper sweating, pvc, galvanized pipes, cast iron and gas lines
- Use of power tools, certified forklift driver
- Service work in homes and businesses like replacing fixtures, unclogging drains, fixing leaks

Marina Plumbing, Plumber's Helper Marina CA, 2002-2003

- Maintenance and installation work, clean and unclog drains, repair and fix leaks
- Remove and replace toilets, sinks, faucets
- Use of all plumber tools and power tools including all sizes of snake, jack hammers, and saws

Lionel Properties, Handy Man Denver CO, 1998-2002

- Painting exterior and interior, plumbing, minor electrical like replacing fixtures and light sockets, minor carpentry including door frames/replacing doors and fixing fences
- Landscaping: mowing, edging, tree trimming, fertilizing, hauling, planting
- Flooring: linoleum installation, some work with tiles and carpeting and carpet cleaning

Christina Cervantes, Handy Man Salinas CA, 1990-1998

- Interior and exterior painting, plumbing, minor electrical minor carpentry
- Building maintenance, landscaping, flooring and repair damages with sheet rock

Blackthorn Pools and Spas, Installation Salinas CA, 1984-1998

- Install and perform maintenance on hot tubs in homes and drove trucks for deliveries
- Minor electrical work, running GFI to hot tubs
- Cement work to build foundation for hot tubs
- Foreman, supervised other workers on jobs

Standard Brands paint store, Clerk Salinas CA, 1982-1990

- Assistant manager key holder position
- Cashiering and provided customer service in person and over the phone
- Forklift driver, stocking, color consultant, paint mixer
- Audit clerk: perform inventory on incoming and outgoing stock

Education

GED

Salinas Adult School

Salinas CA

Cashier Test

Score 12/15

80%

- B 1) A roll of quarters is worth?
a) \$5.00
b) \$10.00
c) \$15.00
d) \$20.00
- A 2) A roll of dimes is worth?
a) \$5.00
b) \$4.00
c) \$3.00
d) \$2.00
- D 3) A roll of nickels is worth?
a) \$8.00
b) \$6.00
c) \$4.00
d) \$2.00
- C 4) A roll of pennies is worth?
a) \$1.00
b) \$0.75
c) \$0.50
d) \$0.25
- B 5) What does POS stand for?
a) Patience over standards
b) Percentage of sales
c) Point of sales
d) People over service
- C 6) What is the current sales tax rate in your city _____?
- C 7) A customer buys a bowl of soup for \$1.25, an apple \$0.90 and a soda is \$0.79. If you are given \$10.00 how much change should you give back?
a) \$4.06
b) \$2.06
c) \$7.06
d) \$5.06
- B 8) A customer buys two shirts for 10.50 each and two ball caps for \$7.25 each. If you are given \$50.00 how much change should you give back?
a) \$19.50
b) \$14.50
c) \$9.50
d) \$4.50
- D 9) A customer buys soda for \$3.75 and a hot dog for \$4.25. If you are given \$20.00 how much change should you give back?
a) \$6.00
b) \$8.00
c) \$10.00
d) \$12.00
- A 10) A customer buys two hamburgers at \$3.75 each, two bags of chips at \$1.25 each, two cookies at \$2.50 each and two sodas at \$3.25 each. If you are given \$100.00 how much change should you give back?
a) \$78.50
b) \$58.50
c) \$38.50
d) \$28.50

$$\begin{array}{r} 90 \\ 79 \\ \hline 294 \end{array}$$

$$\begin{array}{r} \times 2 \\ 21.00 \end{array}$$

$$\begin{array}{r} \times 2 \\ 14.50 \\ 21.00 \\ \hline 35.50 \end{array}$$

$$\begin{array}{r} 4.25 \\ 3.75 \\ \hline 8.00 \end{array}$$

$$\begin{array}{r} 375 \\ 375 \\ \hline 7.50 \\ 2.50 \\ 5.00 \\ 6.50 \\ \hline 21.50 \end{array}$$

A

11) Counterfeit pens should be used on which three denominations?

- a) \$20, \$50, \$100
- b) \$10, \$20, \$50
- c) \$5, \$50, \$100
- d) \$10, \$20, \$50

X

12) How many times should you count change when giving it to the customer?

- a) one
- b) two
- c) three
- d) no need to count

Question & Answer:

13) What is the minimum age for legal alcohol purchases?

21

14) What are the acceptable forms of ID for alcohol purchases?

CA. I.D OR DRIVER LIC.

15) How many \$20 bills are in a bank band?

50 ?

100 bills - \$2000

Multiple Choice

- A 1) Food is served on what side with what hand?
a) On the left side with the left hand
b) On the left side with the right hand
c) On the right side with the left hand
d) On the right side with the right hand
- B 2) Drinks are served on what side with what hand?
a) On the left side with the left hand
b) On the left side with the right hand
c) On the right side with the left hand
d On the right side with the right hand
- D 3) Food and drinks are removed on what side with what hand?
a) On the left side with the left hand
b) On the left side with the right hand
c) On the right side with the left hand
d) On the right side with the right hand
- A 4) What part of a glass should you handle at all times?
a) The stem
b) The widest part of the glass
c) The top
- D 5) When you are setting a dining room how should you set up your tablecloths?
a) Neatly and evenly across the tables
b) The creases should all be going in the same directions
c) The chairs should be centered and gently touching the table cloth
d) All of the above
- D 6) If you bring the wrong entrée to a guest what should you do?
a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
b) Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
c) Try to convince the guests to eat what you brought them
d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

-5

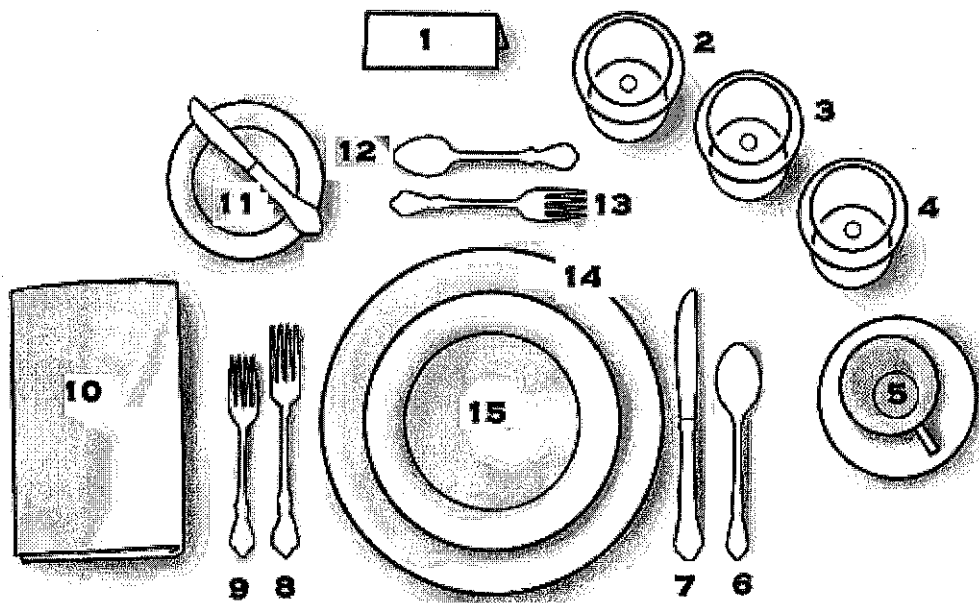
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> Queen Mary | B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron) |
| <u>A</u> Chaffing Dish | <u>C</u> Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | <u>D</u> Area for dirty dishware and glasses |
| <u>G</u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | <u>F</u> Used to open bottles of wine |
| <u>C</u> Tray Jack | G. Style of dining in which the courses come out one at a time |

Name _____

Servers Test

Score / 35



-7

Match the Number to the Correct Vocabulary

- | | | | |
|-----------|-----------------------|-----------|------------------------------|
| <u>10</u> | Napkin | <u>8</u> | Dinner Fork |
| <u>11</u> | Bread Plate and Knife | <u>5</u> | Tea or Coffee Cup and Saucer |
| <u>1</u> | Name Place Card | <u>7</u> | Dinner Knife |
| <u>12</u> | Teaspoon | <u>2</u> | Wine Glass (Red) |
| <u>13</u> | Dessert Fork | <u>9</u> | Salad Fork |
| <u>6</u> | Soup Spoon | <u>14</u> | Service Plate |
| <u>15</u> | Salad Plate | <u>3</u> | Wine Glass (White) |
| <u>4</u> | Water Glass | | |

Fill in the Blank

1. The utensils are placed _____ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? CREAM SUGAR/SWEETNER
3. Synchronized service is when: _____
4. What is generally indicated on the name placard other than the name? _____
5. The Protein on a plate is typically served at what hour on the clock? _____
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
LET COOK KNOW BY WRITING DOWN ON ORDER TOO