

RASHID ELEY

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SUMMARY

Detail-oriented porter, highly efficient in leading shipping and receiving operations. Able to lift over 50 pounds. Flexible schedule and available for all shifts.

HIGHLIGHTS

- OSHA Forklift certified
- Safety-oriented
- Shipping and receiving
- HAZMAT knowledgeable
- Results-oriented
- Excellent time management
- Exceptional problem solver
- Strong communication skills

ACCOMPLISHMENTS

Used propane forklift to load trailer at various warehouses. Prepared pallets by following prescribed stacking arrangement and properly tagging pallets. Reduced shipping operating expenses while maintaining shipping volume and accuracy.

EXPERIENCE

Fiberglass cutter

Armorcast - North Hollywood, CA

- Spray chopped fiberglass, resins, and catalysts onto prepared molds or dies using pneumatic spray guns with chopper attachments.
- Select precut fiberglass mats, cloth, and wood-bracing materials as required by projects being assembled.
- Set up, operate, or tend machines that extrude and form filaments from synthetic materials such as rayon, fiberglass, or liquid polymers.
- Load materials into extruding and forming machines, using hand tools, and adjust feed mechanisms to set feed rates

Lead Warehouse Laborer

Coca-Cola Pepsi, Inc. - Ontario, CA

- Supervised material flow, storage and global order fulfillment.
- Selected products for specific routes according to pick sheets.
- Oversaw warehousing and storage practices and housekeeping.
- Unloaded, picked, staged and loaded products for shipping.
- Conducted monthly, quarterly and yearly inventories of warehouse stock.
- Oversaw and trained new employees each quarter.

Warehouse/Machine Operator

Banta Health Services - Rialto, CA

- Operated machine which made poly-plastic bibs for dentistry and paper gowns for hospitals.
- Operated powered lift trucks, floor sweepers, pallet jacks and forklifts safely.
- Assembled product containers and crates.
- Loaded flatbed by forklift and hand truck.

EDUCATION

General Education

Los Angeles Trade Tech College - Los Angeles, CA

OSHA Forklift Certification

Hot Jobs, Inc. - Long Beach, CA

2016

- C 1) After washing your hands, which item should be used to dry them?
a) Clean apron
b) Sanitized wiping cloth
c) Single use paper towel
d) Common used cloth
- C 2) While washing dishes by hand, which item should you wear?
a) Cutting glove
b) Oven Mitt
c) Rubber glove
d) Nothing
- d 3) When should you wash your hands?
a) Before you start work
b) After handling non-food items (garbage, money, cleaning chemicals)
c) After using the restroom
d) All of the above
- B 4) If you need to move a heavy load, you should PULL and not PUSH the object.
a) True
b) False
- e 5) Which of the following could you be at risk for getting burned from?
a) Steam from boiling pots
b) Hot liquids (coffee, soup, tea)
c) Hot equipment (ovens, pots, chaffing dishes)
d) Harsh chemicals
e) All of the above
- A 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.
a) True
b) False
- C 7) What should you do if you spill liquids or see a liquid spill?
a) Leave it for someone else to clean-up
b) Wait until the end of your shift to clean it
c) Flag the spill and clean it immediately
d) Not sure
- C 8) When handling hot items you should?
a) Wear rubber gloves
b) No need to wear anything
c) Use an oven mitt or cloth towel
d) Nothing
- d 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?
a) Rinsing
b) Scraping
c) Washing
d) Sanitizing
- B 10) What is the proper method for cleaning and sanitizing stationary equipment?
a) Spray with a strong cleaning solution and wipe with a sanitized cloth
b) Spray with a sanitizing solution, then rinse with clean water and dry
c) Wash and rinse, then wipe or spray with a chemical-sanitizing solution
d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution

(2)

80%

Name

Rashid Eley

Servers Test

Score / 35

Multiple Choice

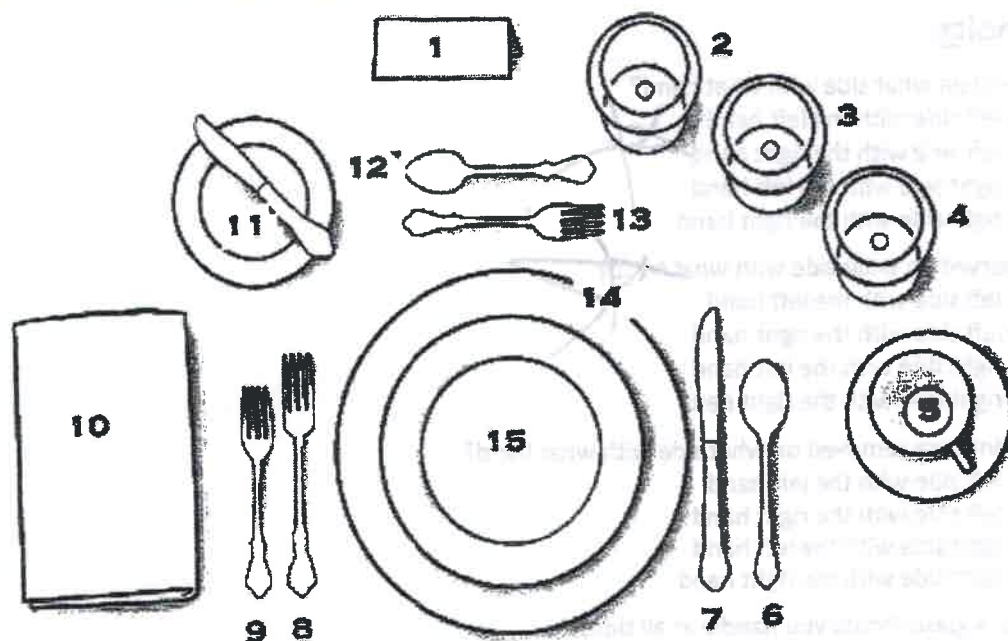
- A 1) Food is served on what side with what hand?
a) On the left side with the left hand
b) On the left side with the right hand
c) On the right side with the left hand
d) On the right side with the right hand
- A 2) Drinks are served on what side with what hand?
a) On the left side with the left hand
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
- B 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

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 | C. | Used to hold a large tray on the dining floor |
| <u>B</u> | French Passing | D. | 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 | F. | 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 Rashid Eley
Score / 35

Servers Test



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>6</u>	Teaspoon	<u>2</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>12</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>4</u>	Wine Glass (White)
<u>2</u>	Water Glass		

Fill in the Blank

- The utensils are placed Two To Three inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Dessert
- Synchronized service is when: at certain time & service
- What is generally indicated on the name placard other than the name? Party Size
- The Protein on a plate is typically served at what hour on the clock?
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
fill order immediately