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CORE SKILLS

- Match numbers and letters
- Stage merchandise for loading trailers
- Load and unload trailers
- Sorting/placing merchandise in racks
- Cardboard boxes and pallets stacking
- Material handling
- Wrapping, boxing and labeling
- Quality control
- Log maintenance

Warehouse

- Performed general labor, organizing crates, boxes, and shipping
- Loading and unloading supplies, materials, and other equipment
- Prepped areas for loading and unloading
- Proficient at using basic tools and using dollies, pallet jack, and fork lift
- Received, stored and distributed goods
- Prepared receiving reports and other paperwork
- Packed and unpacked orders as and when instructed
- Verified quantities and items being shipped
- Made deliveries when required

Key Qualifications

- Over 10 year experience as a food preparer
- Highly skilled in operating a variety of kitchen utensils and equipment for food cooking, serving and storing
- Thorough knowledge of proper food handling
- Able to give timely assistance to chef
- Demonstrated ability of arranging essential supplies and equipment between storage and work areas
- Comprehensive knowledge of receiving and inventorying food and beverage products
- Able to follow standardized recipes for all menu items
- Proven record of performing all other responsibilities as directed by the management

Kitchen

- Food prepping, washing and cleaning food, and slicing or cutting food
- Cleaning area and food surfaces, sanitizing all work areas
- Loading and unloading supplies
- Prepared food items following recipes and product directions
- Arranged appropriate equipment for cooking
- Served food to patrons
- Received food and beverage product and supplies
- Cleaned and sanitized workplace and equipment
- Transferred supplies and equipment between storage and work areas
- Ensured correct food handling procedures are followed

Work History

Warehouse, San Diego, CA	3 years
Culinary, San Diego, CA	10 years

Education

GED Orange County, CA. 1990

90%

- 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 dry cloth towel
 - d) Nothing
- A 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
- D 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

- 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
- C 5) What does POS stand for?
a) Patience over standards
b) Percentage of sales
c) Point of sales
d) People over service
- 8.7% 6) What is the current sales tax rate in your city 8.7 %?
- 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
- A 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? (21.75)
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

- 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
- B 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? Cal ID, Military ID
- 15) How many \$20 bills are in a bank band? \$500.00