

James Ramirez

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Objectives

Seeking any position that will enable me to help the company better them

Experience

Maintnance/ Store clerk

Represa, CA 95671

10-2011/02-2009

- Purchases inventory by researching emerging products; anticipating buyer interest; negotiating volume price breaks; placing and expediting orders; verifying receipt.
- Prepares orders by processing requests and supply orders; pulling materials; packing boxes; placing orders in delivery area.
- Completes deliveries by driving truck or van to and from vendors.
- Maintains truck or van by completing preventive maintenance requirements; arranging for repairs.

Kitchen Worker

Indio, CA 92201

02-2012/06-2016

- Perform all the tasks in the kitchen other than cooking and serving
- Responsible for the hygiene of the kitchen and they have to clean so the kitchen remains clean before the surprise inspections
- Prep the kitchen before the chefs arrive to cook
- Remove the required ingredients from the pantry and have to clean and cut the vegetables in advance
- Assist the chefs if they require help
- Fill up the positions of the absent staff and complete their duties
- Report to the kitchen manager or the head chef
- Train any new members of the kitchen staff regarding the work culture of the kitchen
- Clean all the equipment that is used in the kitchen.

Education

King County Adult School

G.E.D

References

As requested.

- 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
- E 2) While washing dishes by hand, which item should you wear? (2)
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
- A 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
- K 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