

BRE'ANTE RISER

12223 Atlantic Ave. Unit 2102, Lynwood, California 90262 – Home: 3106322887

Cell: 4243811966 – Email: Breanteriser@yahoo.com

Professional Summary

My goal is to obtain a dishwasher and or steward position where I can maximize my skills in a challenging team-oriented environment to achieve the company goals. I'm, successful at multi-tasking and delivering prompt and friendly service to all customers also; maintain a positive attitude and a great sense of humor during peak hours.

Skills

- Food and beverage service
- Team building
- Quick Learner
- Natural leader
- Diligent
- Fast

Education

Lloyd High, Lawndale, CA

GED: 2006

Long Beach Community College

- Culinary Arts coursework
- Hotel and Restaurant Administration coursework
- Restaurant and Hospitality Operations

Certifications

- Servsafe/ Food Handlers Certification, 2012-2017

Experience

Dishwasher, Steward, 06/2015 to Current

Bon Appetit – Los Angeles, CA

- Wash and disinfected kitchen area, floors, tables, utensils, and equipment.
- Sorted, soaked and washed flatware.
- Stocked and maintained cleanliness of stations.
- Fill/empty tubs with cleaning/sanitizing solutions.
- Notify manager any time dish machine or rinse cycle falls below safety standard temperature.

Dishwasher, Steward, Porter, 09/2015 to 05/2016

Crystal Casino – Compton, CA

- Sort and rinse dirty dishes, glass, tableware, and other cooking utensils and place them in racks to send through dish machine.
- Sort and stack clean dishes.
- Carry clean dishes to cooks line and other proper storage areas.
- Rewash soiled dishes before delivering.
- Wash pots, pans, and trays by hand.
- Remove trash and garbage to dumpsters.
- Clean and roll/unroll mats.
- Sweep, mop floors.
- Assemble/disassemble dish machine
- Other duties as directed

Dishwasher, Steward, 01/2015 to 08/2015

Gyu Kaku Japanese BBQ – Cerritos, CA

- Wash and disinfected kitchen area, floors, tables, utensils, and equipment.
- Sorted, soaked and washed flatware.
- Stocked and maintained cleanliness of stations.
- Fill/empty tubs with cleaning/sanitizing solutions.
- Notify manager any time dish machine or rinse cycle falls below safety standard temperature.

Dishwasher, Steward, Porter, Utility, 11/2013 to 12/2015

Culinary Staffing – Los Angeles, CA

- Sort and rinse dirty dishes, glass, tableware, and other cooking utensils and place them in racks to send through dish machine.
- Sort and stack clean dishes.
- Carry clean dishes to cooks line and other proper storage areas.
- Rewash soiled dishes before delivering.
- Wash pots, pans, and trays by hand.
- Remove trash and garbage to dumpsters.
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- Assemble/disassemble dish machine.
- Other duties as directed.

References

Available upon request.

- 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
- AB 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
- g 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
- 4 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