

DAVID ADEDAYO FALADE

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CAREER OBJECTIVE

I am a result driven professional, proactive and analytical individual with excellent team playing skills. I am committed to delivering excellent results and also capable of exceptional performance even under challenging circumstances.

PERSONAL QUALITIES

- Leadership and Supervisory skills,
- High proficiency in the use data processing and management information system, Microsoft excel, word, etc.
- Team building and Conflict resolution skills
- Strong oral and written communication skills
- Good interpersonal skills and excellent customer service orientation

WORK EXPERIENCE

DOMINOS PIZZA STORE AT BERGEN STREET

- Receiving inbound calls from customers on the kind of food they want and sending the other to make line for the food to be ready for delivery or carryout.
- Prepping of food to be ready for usage.
- Making of customers order for delivery or carryout within the timeline of 8 minute.
- Ensuring proper cleanliness of the store/ washing the dish and sanitizing.
- Attending to customer complaints and making it right / bringing it to the manager attention if it is beyond me.

AMAZON

- Picking / packaging and labelling items for shipment.
- scanning of item for shipping/ tracking purpose.
- Keeping track of customers order for delivery.
- Picking and shipping of over 60 items per week.

DIAMOND BANK NIGERIA PLC, HEAD OFFICE

Merchant Services Unit- Merchant officer / Pos officer.

- Treating of merchant request for Point of sales terminal {POS} and send to respectful PTSP
- Initiating of welcome calls to merchant to drive the usage of pos terminal, support in usage.
- Shipment and deployment of Pos terminals Bankwide.
- To ensure proper resolution on pos complaint.
- Management of Pos deployment officers {PDO} bank wide
- Uploading of all pos merchant details on SharePoint for record purpose
- Configuration of Pos terminals on all applications.
- Training merchant on phone to drive Pos usage.

Dishwasher - Clark, NJ
Dishwasher - Domino's Pizza
/ Prep makes pizza
Assistant Manager

Drives

• Wants to leave
Domino's completely

Sept 9th
@ 11am

- Spooling of customer Pos transactions on CTMS
- Spooling of active and inactive merchant Pos terminals on CTMS to drive more usage.
- Activation of 50 inactive merchants per week.

FIRST BANK OF NIGERIA, HEAD OFFICE

Credit Risk Management Department – Transaction Officer {T.O}

- Receiving of all approve credit document and Management of approve credit files
- Receiving memo and putting them into their various active credit or decline files {ark filling}
- Working on the Credit Matter aspect of all Board credit committee papers and Management Credit Committee papers and writing the decision, which is weather the Bank should invest in them or not based on their history with the Bank, as well as the level of Credit worthiness of the company.

EDUCATIONAL BACKGROUND

KWARA STATE POLYTECHNIC

Higher national diploma in business administration {HND}

Upper credit

THE POLYTECHNIC ILE-IFE

National diploma in business administration {OND}

Second class honour-upper credit

YEGUNDA/IDOMU SECONDARY SCHOOL

Senior secondary school certificate

National examination council {NECO} with seven credits

TRIUMPHANT NURSERY AND PRIMARY SCHOOL

Primary school leaving certificate

OTHER INTEREST AND ACTIVITY

Reading, meeting people of diverse backgrounds and sporting activities

PERSONAL DETAILS

Sex:	Male
Status:	Married
Nationality	United State.
State :	New Jersey
City :	Newark

Dishwasher Test

Score / 10

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

2) While washing dishes by hand, which item should you wear?

- a) Cutting glove
- b) Oven Mitt
- c) Rubber glove
- d) Nothing

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

4) If you need to move a heavy load, you should PULL and not PUSH the object.

- a) True
- b) False

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, chafing dishes)
- d) Harsh chemicals
- e) All of the above

6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.

- a) True
- b) False

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

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

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

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

8/10

80%

Multiple Choice (1 point each)

- 1) A gallon is equal to ____ounces
a. 56
b. 145
c. 32
d. 128
- 2) Mesclun are what type of vegetable?
a. Roots
b. Beans
c. Salad Greens
d. Spices
- 3) What does the term braise mean?
a. Sear quickly on both sides
b. Slowly cook in covered pan with little liquid
c. Cook on high heat and quickly
d. Slowly cook in simmering water
- 4) At what internal temperature must chicken be cooked so that it is safe to eat?
a. 155 degrees F
b. 165 degrees F
c. 175 degrees F
d. 185 degrees F
- 5) How do you blanche vegetables?
a. Immerse for a short time in boiling water
b. Cook lightly in butter over med heat
c. Soak in cold water overnight
d. Rub with salt before cooking
- 6) Which of the following ingredients would you pack before measuring?
a. Olive Oil
b. Salt
c. Brown Sugar
d. White Sugar
- 7) What is Al Dente?
a. Firm but not hard
b. Soft to the touch
c. Very hard
d. Very soft
- 8) Food should be left out no more than
a. 2 hours
b. 3 hours
c. 4 hours
d. 5 hours

8/20
40%

9) Which is the improper way to thaw frozen food?

- a. In the fridge
- b. In a sink with cold water
- c. On the counter
- d. In the microwave

10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

12) Which of the following is listed from smallest to largest?

- a. Dice, chop, mince
- b. Mince, chop, dice
- c. Chop, dice. Mince
- d. Mince, dice, chop

13) Which direction should pan handles be turned while cooking on the stove?

- a. Over the fire at all times
- b. Turned towards you for better control
- c. Turned towards the right or left at all times
- d. Over the countertop at all times

14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

15) Which spoon is used to remove fat from soups and stews

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

16) Which of the following means to cook in a small amount of fat?

- a. Season
- b. Sauté
- c. Broil
- d. Boil
- e. Fry

17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8' dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

19) Coffee & Dessert are the basic seasoning ingredients for all savory recipes.

20) _____: to cut into very small pieces when uniformity of size and shape is not important.