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OBJECTIVE: I have relocated out here in the San Francisco Bay Area and I am seeking employment to help me establish myself. I have experience in the Food/Beverage field and I am seeking a company that I can grow with and share my expertise with.

Highlighted Qualification:

- Professional and friendly; able to provide exceptional customer service.
- Hard worker and willingness to grow with the company
- Provide consistent and constant attention to each customer with trust, experience and dedication
- Quality, attentiveness and commitment.
- Integrity with my work performance
- Can provide current and valid identification
- Current Food Handlers Certified
- Have understanding of food preparation and presentation
- Able to work in various environments and thrive in fast-paced, high pressure situations.
- Fast and flexible learner; sufficient knife skills--able to wash, peel, chop and slice
- Works well with others-oriented and good at taking direction
- Maintains proper food handling, safety and sanitation standards while preparing food, serving food and clean-up

Experience:

- 6 years dishwashing
- 1 year food prep
- 6 years-use sanitizers when cleaning up dining halls, kitchens and restrooms
- 1 year clean up/set up dining area

Employment:

- | | | |
|-----------------------------------|------------------------------|--------------------|
| • Set/Server Up/Food prep | Friendship House SF, Ca | April 2016-Present |
| • Cook/set up/clean up/Dishwasher | Santa Barbara Rescue Mission | 2000-2001 |

Education:

- In pursue of GED

80%

b 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

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 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

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



eFoodHandlers

Certificate of Completion

is Awarded to

LARRY HERNANDEZ

In recognition for completing
eFoodhandlers Basic Food Safety Course
CALIFORNIA Version



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