

# Kary Amons

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## OBJECTIVE

To secure a position where I can use my shipping and receiving skills

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## QUALIFICATION SUMMARY

Customer Service  
Multi-Tasker

Team Player  
Detail Oriented

Fast Learner  
Hard Worker

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## EXPERIENCE HIGHLIGHTS

### *Shipping & Receiving*

- Load trucks and secure product in accordance with customer requirements.
- Pack and unpack items to be stocked on shelves in stockrooms, warehouses, or storage yards.
- Receive and count stock items, and record data manually or using computer.
- Pack and unpack items to be stocked on shelves in stockrooms, warehouses, or storage yards.
- Verify inventory computations by comparing them to physical counts of stock, and investigate discrepancies or adjust errors.

### *Food Attendant*

- Wipe tables or seats with dampened cloths or replace dirty tablecloths.
- Set tables with clean linens, condiments, or other supplies.
- Scrape and stack dirty dishes and carry dishes and other tableware to kitchens for cleaning.

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## EMPLOYMENT HISTORY

Shipping & Receiving  
Kitchen Attendant  
ADA Assistant  
Youth Supervisor

PIA California  
PIA California  
PIA California  
City of San Francisco

Folsom CA  
Wasco, CA  
Stockton, CA  
San Francisco, CA

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## EDUCATION

Laney Community College      Oakland, CA      General Course

Balboa High School,      San Francisco, CA      Diploma

**Dishwasher Test**

**Score / 10**

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

*80%*

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, chafing 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

C 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