

# ENGLAND ROGERS

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## OBJECTIVE

To secure a food service oriented position in a dynamic restaurant that highlights my skills, expands my responsibilities and values growth through professional challenges.

## SKILLS SUMMARY

- Strong Initiative
- Passion for Quality Food & Handling
- Prioritization
- Custodial Experience
- Production Line Experience
- Promotes Company Culture
- General Landscaping Knowledge
- MS Word & Google Applications

## EXPERIENCE

### **Packaging Associate**

March 2016-Present

Hello Fresh/Manpower

Richmond, CA

- Created packaging components to be cost and time efficient to the production line
- Monitored produced materials to meet consumer demand and company quality standards
- Sort, grade, weigh and inspect products verifying and adjusting product weight or measurement to meet specifications

### **Landscaper**

June 2012-Current

Redeemed Enterprises

Richmond, CA

- Operated vehicles and power equipment, including movers, tractors, twin-axle vehicles, snow blowers, chain saws, electric clippers, sod cutters, and pruning saws. Mow or edge laws using power mowers and hedgers
- Completed work orders in a timely manner to maintain contract delivery standards
- Performed assigned duties with industrial cleaning supplies safely and effectively

### **Assembler**

January 2016-February 2016

Tesla/Select Staffing

Fremont, CA

- Manufactured products using power tools
- Used automated systems to functionalize production
- Inspected products and tools to ensure premium quality and safety use

### **Crew Member**

November 2014-February 2015

Blue Apron Food Distribution

Richmond, CA

- Assembled quality food products into curated packages
- Responsible for maintaining a clean working area, in compliance with food safety standards
- Efficiently processed orders and ensured delivery fulfillment by loading order for daily shipment

### **Commercial Maintenance and Landscaping**

November 2014-February 2015

Rubicon Programs

Richmond, CA

## EDUCATION

High School Diploma

June 2010

North Campus High School

San Pablo, CA

90%

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, chaffing 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



# California Food Handler

## Certificate of Achievement



This certificate is awarded to  
**ENGLAND ROGERS**

Congratulations! You have completed

**ServSafe® California**  
**Food Handler Assessment**

Certificate Number **2625329**

Date **10/18/2016**

Expiration Date **10/18/2019**

National Restaurant Association  
175 W. Jackson Blvd, Ste. 1500  
Chicago, IL 60604-2814  
800.765.2122 in Chicago area 312.715.1010  
Restaurant.org | ServSafe.com

Note: This certificate may not receive reciprocity outside the state of California,  
or in the counties of Riverside, San Bernardino, and San Diego.

