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#### **Profile:**

- Creative and innovative
- Friendly and responsible
- A high work ethic and discipline
- Good attitude and differentiation
- Good in communication and. interpersonal skills
- Be able to work as a team and as an individual
- Fast learning

#### **Work Experience:**

**05/2014-09/2014**

**Sanitation Worker at Custom Food Products in Long Beach, Ca. 20704 Fordyce Avenue.**

Responsible for thorough cleaning of meat processing machines. All machines were FDA approved upon inspection each morning. Conducted regular meetings with new trainees of the company. To teach them to manage the tedious task's of the company.

**10/2014-01/2015**

**Peanut Warehouse Associate at Torn and Glasser 18933 S. Reyes Avenue, Compton, Ca. 90221**

Ran a large oven roaster, packaged peanuts in large quantities. Also roasted large quantities of soy beans. Or oil roasted them for different various flavor's. Such as cheesy jalapeño, or smoked flavor.

**01/2015-07-2015**

**Truconnect Sales Associate/Cymtron dba of Fabric Time Inc. 1930 Rinaldi St #437  
Northridge, Ca 91326 #(213) 744-9844 Matthew**

Distributed free government cell phones. Built a successful team of local men and women in cities throughout southern California, whom were in need of a decent paying job without the confines of a office space. And the leisure to gain a income waged by how hard my members were willing to work.

**09/2015-12/2015**

**Ace Tool's Industrial Supply Sales Representative.7535 San Fernando Rd Burbank, Ca.  
91505 #(818) 504-9778 Tim**

Sale and distribute bundles of tools to large companies whom were in need of brand new materials when the interchangeable parts were worn down or rusted. Or plain and simple they were just in need of new tools and had a nack to have all stock and company inventory up to date.

**Skills:**

Ability to work well with others. Problem solving skills. Natural leadership qualities. Not only will i take the 1st initiative but i will finish all tasks with all my team members in tact. I love motivating all if not most employees to get tasks done throughout the day so all upper management can be at ease when it comes to getting work done effectively and correctly.

**References:**

If a number is not attached to the job and along with supervisors name My outstanding work history with Select Staffing is available upon request 559 E Carson St. Staffing of Carson,Ca.90745 #(310) 834-3375

## 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

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

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

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A 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

I 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

I 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

A 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

C 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