

Danyasius Remond Leslie

(818) 795-6315

Ruggeddee2016@yahoo.com

Summary of Qualifications

- **Customer Service/Administration:** Congenial and enthusiastic contributor and supporter of team goals. Excellent analytical, organizational, and communication skills. Proven ability to prioritize and handle multiple tasks in a challenging environment. Excellent customer service and management skills. Experienced with projects containing auditing materials, shipping, and receiving and inventory stock. Received company products and entered in database. Printed labels and shipped items. Supervised inventory.
- **Warehouse/Construction:** Forklift certified through 1st forklift services. Ability to operate a bobcat, backhoe, gas and electric sit down rider, high & low lift, and other heavy duty machinery. Site manager. Managed stock materials in warehouse.
- **Food & Beverage/Culinary/Server/Wait staff:** Stock supplies, food, and utensils in proper storage units, serving stations, serving bars. Receive, clean and store kitchenware. Responsible for serving quality food and interacting with customers in a friendly, helpful and efficient manner.
- **Car detailing:** Inspected the functionality of the detailing machinery to ensure it operated at maximum capacity.
- **Custodian/Janitorial:** Cleaning houses, business offices, restrooms, etc.
- **Arts & Entertainment:** Casting, Artists Assistant, Concierge, Appointment setting.
- **Security:** Lost Prevention, Patrol areas, assist clients and pedestrians, guard posts, and check bags. Submit time sheets for security personnel. Liaison between site staff and off-site Core team. Performing duties as Post Commander.

Education and Training

Tidewater Community College - Norfolk, VA
Mass Media

January 2011-May 2013

Everest College - Chesapeake, VA
Dental Assisting

January 2010-February 2011

Vocational Technical School -Virginia Beach, VA
Major Brick Masonry

August 1996-May 1998

Tallwood High School - Virginia Beach, VA
High School Diploma

September 1995-December 2000

Professional Experience

Walden Security – 19800 S Main St, Gardena, CA
Site Supervisor

Aug 2016 – Present

Universal Protective Services - 3000 Robertson Blvd, Los Angeles, CA
Security Guard

July 2015 – Aug 2016

Wal-Mart - 19821 Rinaldi St. Porter Ranch, CA
Sales Associate

February 2014 - December 2014

Prezidential Records, Hampton Roads, VA
A&R Coordinator

Aug 2012 - Aug 2014

Clear Sky Car Wash - Chesapeake, VA
Assistant Manager

March 2008 - December 2012

Headway Staffing - Chesapeake, VA
Forklift Operator

January 2007 - March 2008

Certifications

- Guard Card, TWIC Card, Dental Assisting Diploma
- U.S Merchant Mariner's Document Card, Travel Agent Card
- Forklift certified

Dishwasher Test

Score 9/10

9070



- 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
- 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, 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 cloth towel
 - d) Nothing
- e 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