

MIGUEL ANGELO HUASASQUICHE

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OBJECTIVE

To obtain a position that will enable me to work well with people as well as securing a professional career with ample opportunity to tackle challenges and advancement.

HIGHLIGHTS OF QUALIFICATION

- Maintained a government Top Secret Clearance in order to obtain and improve daily systematic procedures
- Self-motivated as well as able to motivate others to improve everyday safety within the unit
- Recognized with multiple awards in producing team effectiveness and group readiness
- Able to interface with a wide array of ages and ethnic groups
- Bilingual-fluent in both English, Spanish with a brief understanding of Pashto and Dari

EXPERIENCE

- Compiled, prepared and presented monthly reports of confidential information detailing the status of military readiness to Superior Staff and Command Groups
- Certified in hand-to-hand combat, weapons manipulation with sharp shooter qualifications in small arms and assault weapons
- Proven ability to communicate in hostile and diverse environment
- Monitored and authorized entrance and departure of employees, visitors, and others to guard against theft and maintain security of premises
- Supervised and maintained \$8.2 million worth of ammunition and weapons in order to assure future deployments to foreign lands
- Certified in principles of instruction for the Marine Noncommissioned Officer (NCO)
- Completed and demonstrated leadership traits and principles; ethical judgments; and communication skills while performing in position of leadership
- Participated as a weapons technician for more than 80 Combat Logistics Patrol from 7 February 2011 to 11 August 2011
- Directly responsible for the immediate throughput of over 55,000 gallons of JP-8 fuel, via helicopter external lift

LEADERSHIP TRAINING

2009	Noncommissioned Officer Academy
2008	OSHA, HAZMAT and Environmental compliance
2008	Leading Marines (further learning)

Correspondence
Camp Lejeune, NC
Camp Lejeune, NC

EDUCATION

2012- 2014	Associate of Science in Criminal Justice Administration Human Services
1999-2003	Architecture and Design Magnet Program

ITT Technical Institute
Northeast High School

WORK EXPERIENCE

2007-2011	Weapons Technician
2005-2007	Customer service (Finance Dept.)
2003-2005	Marlboro Points Accts.

U.S. Marine Corps
Verizon Wireless Call Center
Precision Response Corporation

AWARDS

2011	Certificate of Recognition in Enduring Freedom
2011	Navy and Marine Corps Achievement Medal
2011	Purple Heart

U.S. Marine Corps
Department of the Navy
United States Of America

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

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

D 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 cloth towel
d) Nothing

D 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