

## Floyd White II

150 Clinton Place, 2<sup>nd</sup> Floor, Newark, N.J. 07112

973-337-3466

- Objective      Seeking a position where I can apply my abilities and utilize my Diversified knowledge and experiences to enhance my employer's Enterprise.
- Experience      Maintenance Worker  
January 1996- November 2000   Mary Swann & Co. Beauty Salon
- In charge of inventory for operators (beauticians)
  - Responsible for maintaining cleanliness of floors and work areas
  - Picking up supplies from distributors.
- Shipping and Receiving Clerk  
Feb. 1999-May 2000   Remedy Warehouse
- Unloading daily incoming packages/shipments for trucks
  - Inventory items and releases for storage
- Custodial Worker  
Aug.2001-June 2004   Newark Board of Education
- Responsible for cleaning classrooms and offices
  - Maintained a clean and safe environment for teachers and students
  - Major cleaning/polishing of floors during summer recess
- Solid Waste Inspector   The Essex County Utilities Authority  
May 2007-Jan. 2010
- Inspect residence for compliance of UC codes regarding garbage and maintenance of premises.
  - Appear in court regarding disputes of compliances.
- Sanitation Inspector  
Feb.2010-May 2010   City of Newark
- Issue parking tickets for overtime meters and street sweeping.
  - Appear in Municipal Court regarding disputed tickets.
- Construction Worker  
June 2011-June 2013 Sanford Ave. LLC
- General labor work
- Education      Central High School, Newark, New Jersey
- Diploma 2000

Interests                Sports, reading and music.

References             References are available on request.



# Interview Note Sheet

## Applicant Information

Name: <u>Floyd White</u>	Interviewer: <u>Dan McKee</u>
Date: <u>3/13/17</u>	Rate of Pay: <u>11.00 P/W + H/M</u>
Position (s) Applied for: <u>dishwasher/housekeeper</u>	Referred by: <u>Tedra Graves</u>

## Test Scores

Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	<u>7</u> /10	<u>70</u> %	Housekeeping	/16	%

## Seeking:

Full-Time

Part-Time

## Relevant Experience & Summary of Strengths

Total of 5 in Food Service

Housekeeping - hotel rooms - 3.5 years.  
 Sanitation - hotel - stripping floors, cleaning lobby, polishing brass, trash removal.  
 Dishwash - 4 months Broad Street - Newark.  
 available → open → not working.  
 Own transportation -

P.O.S. Experience: Y / N details: \_\_\_\_\_

## Transportation

Car

Public Transit

Carpool ( Rider / Driver )

## Regions Available to work:

North NJ

South NJ

Central NJ

Jersey Shore

## Certifications (if any)

TIPS

Serv-Safe

LEAD

Other \_\_\_\_\_

Will Submit

## Availability

Open

AM only

PM only

Weekdays only

Weekends only

Details: \_\_\_\_\_

## Uniforms Owned:

Bistro

Black Bistro

Tuxedo

1/2 Tuxedo

Black Vest

Long Black Tie

Chef Coat

Chef Pants

Knives

Black Pants

Non-Slip Shoes

Bow Tie

Other: \_\_\_\_\_

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken:



**Dishwasher Test****Score / 10**

10/10

- 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