

DISH

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Work Experience

Ohana Valet

Valet Parking Attendant

Los Angeles, CA

2011 - 2012

- Park and retrieve automobiles for customers in parking lots, storage garages, or new car lots.
- Greet customers and open their car doors.
- Calculate parking charges, and collect fees from customers.
- Issue ticket stubs, or place numbered tags on windshields, and give customers matching tags for locating parked vehicles.
- Take numbered tags from customers, locate vehicles, and deliver vehicles, or provide customers with instructions for locating vehicles.
- Keep parking areas clean and orderly to ensure that space usage is maximized.
- Lift, position, and remove barricades in order to open or close parking areas.
- Inspect vehicles in order to detect any damage.
- Direct motorists to parking areas or parking spaces, using hand signals or flashlights as necessary.
- Escort customers to their vehicles in order to ensure their safety.

Carrow's Family Restaurant

Dishwasher

Los Angeles, CA

2009 - 2011

- Wash dishes, glassware, flatware, pots, or pans, using dishwashers or by hand.
- Place clean dishes, utensils, or cooking equipment in storage areas.
- Maintain kitchen work areas, equipment, or utensils in clean and orderly condition.
- Stock supplies, such as food or utensils, in serving stations, cupboards, refrigerators, or salad bars.
- Sweep or scrub floors.
- Clean garbage cans with water or steam.
- Sort and remove trash, placing it in designated pickup areas.
- Transfer supplies or equipment between storage and work areas, by hand or using hand trucks.

McDonald's Restaurant

Crew

Pasadena, CA

2008 - 2009

- Clean and sanitize work areas, equipment, utensils, dishes, or silverware.
- Store food in designated containers and storage areas to prevent spoilage.
- Place food trays over food warmers for immediate service, or store them in refrigerated storage cabinets.

- Portion and wrap the food, or place it directly on plates for service to patrons.
- Receive and store food supplies, equipment, and utensils in refrigerators, cupboards, and other storage areas.
- Carry food supplies, equipment, and utensils to and from storage and work areas.
- Operate cash register, handle money, and give correct change.
- Inform supervisors when equipment is not working properly and when food and supplies are getting low, and order needed items.
- Package take-out foods or serve food to customers.
- Prepare and serve a variety of beverages such as coffee, tea, and soft drinks.
- Vacuum dining area and sweep and mop kitchen floor.

Education

Franklin High School

General Education

Skills

- Active Listening
- Good Driver, Good Customer Service, Cash Register, Hospitality, Food Service, Clean, Honest, Caring, Helpful, Friendly, Hardworking, Athletic,

References

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

A

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 dry cloth towel
- d) Nothing

B

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

A

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