

# Rene Reyes

DISH

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## Work Experience

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### **Ohana Valet**

Los Angeles, CA

Valet Parking Attendant

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**

Los Angeles, CA

Dishwasher

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**

Pasadena, CA

Crew

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

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### Franklin High School

General Education

## Skills

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

## References

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- 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