

Eric Joseph Mangibin

301 Vista Grande Ave
Daly City, California, 94014
4153404305
ericmangibin1990@yahoo.com

WORK EXPERIENCE

BON APETIT, South San Francisco, CA

Dishwasher, Apr 2017 – Jun 2017

- Wash dishes, glassware, flatware, pots, or pans, using dishwashers or by hand.
- Sweep or scrub floors.
- Stock supplies, such as food or utensils, in serving stations, cupboards, refrigerators, or salad bars.
- Place clean dishes, utensils, or cooking equipment in storage areas.
- Maintain kitchen work areas, equipment, or utensils in clean and orderly condition.

BED BATH AND BEYOND, Daly City, CA

Cashier, Oct 2016 – Dec 2017

- Receive payment by cash, check, credit cards, vouchers, or automatic debits.
- Issue receipts, refunds, credits, or change due to customers.
- Assist customers by providing information and resolving their complaints.
- Establish or identify prices of goods, services or admission, and tabulate bills using calculators, cash registers, or optical price scanners.
- Greet customers entering establishments.
- Answer customers' questions, and provide information on procedures or policies.
- Maintain clean and orderly checkout areas and complete other general cleaning duties, such as mopping floors and emptying trash cans.
- Stock shelves, and mark prices on shelves and items.
- Calculate total payments received during a time period, and reconcile this with total sales.

EDUCATION

Jefferson Highschool, Daly City, CA

High School Diploma, May 2015

ADDITIONAL SKILLS

- -Word Processing
- Environmental Cleanup
- Mathematics
- Adaptability
- Strong Work Ethic
- Self-Confidence
- Creativity

REFERENCE

- Samira Bowser Bed Bath And Beyond ManagerTel:6503391851
- Jeff Bon Appetit ManagerTel:4153101627



**California
Food Handler**
Certificate of Achievement

This card is issued to
ERIC JOSEPH MANGIBIN
Congratulations!
You have successfully passed ServSafe® California
Food Handler Assessment.

800.765.2122
ServSafe.com/FoodHandler

Certificate Number **2880172**

Date **4/27/2017** Expiration Date **4/27/2020**
Note: This certificate may not receive reciprocity outside the state of California, or in the counties of Riverside,
San Bernardino, and San Diego.



©2012 National Restaurant Association Educational Foundation (NRAEF). All rights reserved. ServSafe is a registered trademark of the
NRAEF, used under license by National Restaurant Association Solutions, LLC. The logo appearing next to ServSafe is a trademark of
National Restaurant Association. ©

Submission Date 06-24-2017 16:29:47

IP 67.170.207.56

First Name

Eric Joseph

Last Name

Mangibin

E-mail Address

ericmangibin1990@yahoo.com

Phone

6503051564

Address

301 vista grande ave

Unit or Number

301

City, State

Daly City

Zip Code

94014

What region(s) are you applying to work within?

- San Francisco


Which position(s) are you applying for?

- Dishwasher

Are you applying for:

- Full-Time
- Part-Time

When can you start?

 Thursday, June 29, 2017

Can you work overtime?

Yes

How did you hear about us?

- Social Media

What days/times can you work? Select all that apply:

- Monday AM
- Monday PM
- Tuesday AM
- Tuesday PM
- Wednesday AM

Cashier Test

Score 12/15

D

1) A roll of quarters is worth?

- a) \$5.00
- b) \$10.00
- c) \$15.00
- d) \$20.00

1 3 3 7
||| ||| ||| |||
2 4 0 0
||| ||| ||| |||

A

2) A roll of dimes is worth?

- a) \$5.00
- b) \$4.00
- c) \$3.00
- d) \$2.00

C

3) A roll of nickels is worth?

- a) \$8.00
- b) \$6.00
- c) \$4.00
- d) \$2.00

C

4) A roll of pennies is worth?

- a) \$1.00
- b) \$0.75
- c) \$0.50
- d) \$0.25

C

5) What does POS stand for?

- a) Patience over standards
- b) Percentage of sales
- c) Point of sales
- d) People over service

C

6) What is the current sales tax rate in your city 9% 8.75

C

7) A customer buys a bowl of soup for \$1.25, an apple \$0.90 and a soda is \$0.79. If you are given \$10.00 how much change should you give back?

- a) \$4.06
- b) \$2.06
- c) \$7.06
- d) \$5.06

1.25
90
79
2.94

10.00
- 2.94
7.06

B

8) A customer buys two shirts for 10.50 each and two ball caps for \$7.25 each. If you are given \$50.00 how much change should you give back?

- a) \$19.50
- b) \$14.50
- c) \$9.50
- d) \$4.50

21
14.5

50.00
- 35.50
14.50

D

9) A customer buys soda for \$3.75 and a hot dog for \$4.25. If you are given \$20.00 how much change should you give back?

- a) \$6.00
- b) \$8.00
- c) \$10.00
- d) \$12.00

A

10) A customer buys two hamburgers at \$3.75 each, two bags of chips at \$1.25 each, two cookies at \$2.50 each and two sodas at \$3.25 each. If you are given \$100.00 how much change should you give back?

- a) \$78.50
- b) \$58.50
- c) \$38.50
- d) \$28.50

7.5 2.5 5

21.5

Dishwasher Test

Score 9 / 10

90%

- 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
- 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
- A 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
- A 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