

RODNEY SANFORD

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SUMMARY

SERVER, experienced in taking food orders, operating cash registers and safely handling food while checking for proper temperatures.

HIGHLIGHTS

- Reliable and punctual
- Neat, clean and professional appearance

Excellent multi-tasker Engaging personality, Organizing Items.

EXPERIENCE

02/2013 to 04/2015

Server, Busser, Dish Washing, Light Prep.

Red Lobster — Inglewood, C.A

Served fresh, hot food with a smile in a timely manner. Cut and chopped food items and cooked on a grill or in fryers. Prepared and served beverages such as coffee, tea and fountain drinks.

07/2015 to 08/2016

Barista, Busser, Cashier

Coffee Bean & Tea Leaf — Los Angeles, C.A

Making Customers smile making great drinks. Busser/Maintenance/Clean up.

EDUCATION

2011

David Starr Jordan High School — Los Angeles, C.A

- 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
- 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
- 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