

Alonzo Rubalcaba

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PROFESSIONAL SUMMARY

To succeed in an environment of growth and earn a job which provides me satisfaction and self-development while help achieve personal as well as organization goals.

CORE QUALIFICATIONS

- Excellent Customer Service
- Detail-Oriented
- Get along well with others
- Self-motivated
- Quick Learner
- Honest and Dedicated
- Punctual and Reliable
- Prep Cook

WORK EXPERIENCE

The Bossy Wife

Busboy/Dishwasher

West Hollywood, CA

01/2016 to 11/2016

- Wipe tables and seats with dampened cloths or replace dirty tablecloths.
- Set tables with clean linens, condiments, or other supplies.
- Located items requested by customers.
- Scraped and stacked dirty dishes and carry dishes and other tableware to kitchens for cleaning.
- Performed serving, cleaning and stocking duties in establishments, such as cafeterias or dining rooms, to facilitate customer service.
- Washed dishes, glassware, flatware, pots and pans using dishwashers or by hand.
- Maintained kitchen work areas, equipment and utensils in clean and orderly condition.
- Placed clean dishes, utensils, or cooking equipment in storage areas.

Foster Farms

Food Services

Compton, CA

01/2015 to 12/2015

- Maintained sanitation, health, and safety standards in work areas.
- Cleaned food preparation areas, cooking surfaces, and utensils.
- Verified that prepared food meets requirements for quality and quantity.
- Cooked and packaged batches of food which are prepared to order or kept warm until sold.
- Cleaned floors by sweeping, mopping, scrubbing and vacuuming.

Cricket Wireless

Customer Service Representative

Los Angeles, CA

01/2014 to 12/2014

- Assisted customer with their phone purchase.
- Conferred with customers by telephone or in person to provide information about products or services.
- Checked to ensure that appropriate changes were made to resolve customers' problems.
- Kept records of customer interactions and transactions.

Dishwasher Test

b 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

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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, chafing 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

d 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