

# CHRISTOPHER LEWIS

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## SUMMARY

Organized, independent worker with strong time management skills. Detail-oriented and able to learn new tasks quickly and effectively.

Hard working and extremely reliable. Focussed on being of service to the employer.

Fit and friendly with a positive can do attitude.

## HIGHLIGHTS

- Highly responsible and reliable
- Upbeat, outgoing and positive
- Hard working
- Physically very fit
- Endurance
- Trustworthy
- Highly presentable
- Very responsible
- Clear criminal record

## ACCOMPLISHMENTS

Adventurous outdoorsman, who has completed the full hike of the appellation trail. Committed adventurer who applies his skills of tenacity and perseverance to achieve personal goals.

## EXPERIENCE

02/1753

### **Messenger**

**Peasant Sydney and Bernard** — New York, NY

Determine destinations by referring to addresses on packages and documents

Ensure that packages or messages are delivered in a time efficient manner  
Handle packages and documents with care especially ones that are marked "fragile"

Ensure that packages are ready for delivery by packing them in a safe manner

Ensure the highest degree of security of shipment

Take recipient's signature of the receipt and compare with original signature on identification card

Maintain records of daily visits in the log book  
Sort deliverable items in accordance to delivery route in order to ensure maximum efficiency

Open and sort incoming mail and deliver to appropriate recipients within the office

Use telephones to deliver verbal messages

### **Ranch Hand**

**DELTA COUNTY** — CO

General ranch duties including hay bailing, gardening

Work with cattle in our cow/calf operation to include daily care, watering, minerals and practicing stress-free handling.

Moving cattle daily in accordance with guidelines.

Work with sorting of cattle as necessary to tag, castrate, vaccinate.

Work on farm or ranch structures, such as buildings, fences and roads, repairing

and maintaining as required,

**Kitchen Hand**

**Mario's — Hanalei, HI**

Quickly and thoroughly swept and mopped floors, removed trash and cleaned and stocked restrooms.

Hand-washed dishes and glassware thoroughly. Stocked deliveries in a timely and safe manner.

Operated and maintained cleaning equipment and tools, including the dishwasher, hand wash stations, pot-scrubbing station and trash compactor.

Cleaned dishes with detergent and rinsing and sanitizing chemicals in the 3-compartment sink.

**EDUCATION**

Attended Bushwick high school New York

## Dishwasher Test

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

F 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

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

B 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