

Carl Trammell II

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Skills

- Able to work efficiently in a fast-paced environment
- Team player, capable of collaborating with others, even in high pressure environments
- Skilled in communication and customer service
- Excellent computer skills including all Microsoft Suite and Outlook
- Organized leader with great attention to detail and a dedicated worker
- Over 7 years of outstanding experience in the entertainment industry

Functional Area of Expertise

Dishwashing / Houseman

- Washed dishes, glassware, flatware, pots, and pans, using both dishwashers as well as by hand
- Maintained kitchen work areas, equipment, or utensils in clean and orderly condition
- Placed clean dishes, utensils, and cooking equipment in storage areas
- Stored food in designated containers and storage areas to prevent spoilage
- Stock supplies, such as food and utensils, in serving stations, cupboards, and refrigerators
- Inspected dining and serving areas to ensure cleanliness and proper setup
- Monitored compliance with health and fire regulations regarding food preparation and serving.
- Assisted with set up for various events including setting up chairs, tables, utensils and plate ware
- Sorted and removed trash, placing it in designated pickup areas, and swept and scrubbed floors.
- Lift and transport equipment as necessary for events including stage pieces, tables and seating

Employment History

Freelance Artist Manager

Self-Employed, Los Angeles, CA

March 2012 – present

Dishwasher / Houseman

Culinary Staffing, Los Angeles, CA

December 2016 – present

General Labor

Labor Ready, Los Angeles, CA

December 2013 – June 2016

Administrative Assistant Intern

C & C Marketing Research, Ontario, CA

January 2010 – October 2012

Education and Certifications

Bachelors in Science in Entertainment Business

Los Angeles Film School, Los Angeles, CA

March 2014

Courses: Management and Entertainment

Groups: Los Angeles Recording Studios (LARS) All-Stars

Awards: Los Angeles Film School National Honor Society 2014

Associate of Science in Recording Engineering

Los Angeles Recording School, Hollywood, CA

March 2012

Courses: Sound Engineering and Post-Production

United Forklift

June 2017

Forklift Certification

Dishwasher Test

- C 1) After washing your hands, which item should be used to dry them?
- Clean apron
 - Sanitized wiping cloth
 - Single use paper towel
 - Common used cloth
- C 2) While washing dishes by hand, which item should you wear?
- Cutting glove
 - Oven Mitt
 - Rubber glove
 - Nothing
- D 3) When should you wash your hands?
- Before you start work
 - After handling non-food items (garbage, money, cleaning chemicals)
 - After using the restroom
 - All of the above
- A 4) If you need to move a heavy load, you should PULL and not PUSH the object.
- True
 - False
- E 5) Which of the following could you be at risk for getting burned from?
- Steam from boiling pots
 - Hot liquids (coffee, soup, tea)
 - Hot equipment (ovens, pots, chaffing dishes)
 - Harsh chemicals
 - All of the above
- A 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.
- True
 - False
- C 7) What should you do if you spill liquids or see a liquid spill?
- Leave it for someone else to clean-up
 - Wait until the end of your shift to clean it
 - Flag the spill and clean it immediately
 - Not sure
- C 8) When handling hot items you should?
- Wear rubber gloves
 - No need to wear anything
 - Use an oven mitt or dry cloth towel
 - Nothing
- A 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?
- Rinsing
 - Scraping
 - Washing
 - Sanitizing
- C 10) What is the proper method for cleaning and sanitizing stationary equipment?
- Spray with a strong cleaning solution and wipe with a sanitized cloth
 - Spray with a sanitizing solution, then rinse with clean water and dry
 - Wash and rinse, then wipe or spray with a chemical-sanitizing solution
 - Brush off loose soil with a clean cloth, then wipe with a sanitizing solution