

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?
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

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

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