

Esteban Arredondo
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OBJECTIVE:

I have relocated out here in the San Francisco Bay Area and I am seeking employment to help me establish myself. I have experience in the Food/Beverage field and I am seeking a company that I can grow with and share my expertise with.

Highlighted Qualification

- Professional and friendly; able to provide exceptional customer service.
- Hard worker and willingness to grow with the company
- Ability to distinguish counterfeit bills.
- Provide consistent and constant attention to each customer with trust, experience and dedication
- Quality, attentiveness and commitment.
- Integrity with my work performance
- Can provide current and valid identification
- Available 7 days a week days and nights
- Food Handlers Certified
- Able to lift 75 lbs
- Knowledge of proper rinsing, washing and sanitizing technique
- Bilingual in Spanish

Experience

- 4 year dishwashing. Setting up dining area with utensils, Use Sanitizers when cleaning up dining halls and kitchen. Sandwich maker and cheese presentation.

Employment

- | | | |
|-------------------------------|------------------------------|--------------------|
| • Dishwashing-Clean up/Set Up | Friendship House | March 2017-Present |
| • Dishwasher | Humboldt County Correctional | 2015-2017 |
| • Dishwasher/Deli worker | Sonoma Cheese Factory | 2000-2001 |

Education:

- High school diploma

Acrobat

outsourcing

Your Hospitality Staffing Professionals
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First and Last Name: Esteban Arredondo
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Working Experience:

Company Name: Friendship House
Dates of Employment: Nov 2017 - present
Job Responsibility:

- Dishwashing
- Clean up
- set up
- food prep

Company Name: Humboldt County Correctional
Dates of Employment: Jan 2015 - Oct 2017
Job Responsibility:

- Dishwashing
- food prep
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Company Name: Sonoma Cheese Factory
Dates of Employment: 2000 - 2001
Job Responsibility:

- Deli Clerk
- cheese set up presentations
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Skills

- easy going
- Hard worker
- Can adjust to any work environment
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Dishwasher Test

Score 8 / 10

- 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
- 2) While washing dishes by hand, which item should you wear?
a) Cutting glove
b) Oven Mitt
c) Rubber glove
d) ☒ Nothing
- 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
- 4) If you need to move a heavy load, you should PULL and not PUSH the object.
a) True
b) ☒ False
- 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
- 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.
a) ☒ True
b) False
- 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
- 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
- 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
- 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