JaKaria J Burnstine
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Summary

I have 3 years of experience as a Laundry Attendant, Retail Sales Associate in industries including Hotels, Rooming Houses, Camps, and Other Lodging Places and General Merchandise Stores. My skills and experiences include: Cashier, Delivery, Laundry Attendant, Housekeeping etc. I hold a Diploma from Benjamin E. Mays High School.

Experience

Cabin Cleaner, Aircraft
Airserv college park, GA   15-16

Washed interiors. Used disinfectants, vacuums. Mixed cleaning solutions. Operated cleaning activation equipment. Cleaned and polished vehicle windows. Used cleaning solutions. Cleaned spills, including damaged product, oil, grease, broken glass.

Marriott Hotel, college park, GA   16 - 16
Laundry Attendant

Operated dryers. Tended washing and drying machines. Received and marked articles for laundry or dry cleaning with identifying information. Sorted and counted articles removed from dryers. Folded laundered items. Dry-cleaned blankets, draperies, fine linens. Determined the needed volume of detergent, water, bleach. Loaded articles into machines. Weighed bundles of laundry. Removed lint and debris from dryer filters. Sorted laundry by color. Delivered clean items back to residences.

Pollo Tropical, Marietta, GA   17 -17
Food Preparation Worker

Supervised food preparation and serving workers. Collected and balanced cash receipts at the end of the day or shift. Trained workers in food preparation. Trained workers in safety and sanitation procedures. Trained workers in food service. Inspected supplies, equipment, work areas. Ensured that federal regulations regarding cleanliness and food preparation were met. Upheld company standards for food quality and service. Managed food inventory. Managed small wares. Managed inventory of alcoholic beverages. Reported supply and equipment shortages to the appropriate personnel.

Dart Container Warehouse, Lithonia, Georgia, GA   17-17
Quality Assurance Inspector (QA Inspector)

Tested system modifications for function and efficiency. Created tests to address usability. Prioritized testing focuses. Provided input on potential problems, product designs. Provided feedback and recommendations to developers on software usability and functionality. Provided technical supported during software installation and configuration. Documented software defects, using a bug tracking system, and reported defects to software developers. Documented tested procedures to ensure replicability and compliance with standards. Monitored programmed performance to ensure efficient and problem-free operations.

Amazon Fullfillment, union city, GA   18-18
Order Picker

Prepared orders as per pick lists. Checked inventory for product availability by computer. Secured and

Name: Jakana Burnstine

Score 0/14

Housekeeping Test

1. During which of the following situation(s) should you wear gloves?
   a) When handling disinfectant solutions
   b) When cleaning guest rooms
   c) When handling soiled linen
   d) When handling or disposing of waste
   e) (All of the above)

2. Which of the following should be cleaned daily?
   a) Chairs, lamps, and tables
   b) Tabletops, bed, and handrails
   c) Grab bars, light, tops of doors and counters
   d) Floors, sinks, toilets, and latrines
   e) (All of the above)

3. True or (False): You do not need to use a separate cloth for cleaning bathrooms.

4. (True) or False: Dusting is most commonly used for cleaning walls, ceiling, doors, windows and furniture.

5. Should the following be cleaned daily or weekly? Circle one.
   a) Floors — (Daily)/ Weekly
   b) Toilets and latrines — (Daily)/ Weekly
   c) Carpets in guest rooms — (Daily)/ Weekly
   d) Carpets in offices — (Daily)/ Weekly
   e) Soiled linen — (Daily)/ Weekly

6. The best way to clean the floors:
   a) Scrubbing
   b) Dry sweeping and dusting
   c) Sweeping, mopping and dusting
   d) Wet mopping

7. What should 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 up immediately
   d) Not sure

8. The proper procedure for cleaning spills of blood and other body fluids is:
   a) Wearing gloves, clean with cloth soaked in chlorine solution and follow up with disinfectant solution
   b) Find the janitor on- duty and ask him to clean it up
   c) Grab whatever is closest and wipe up immediately, then mark "Biohazard"
   d) Nothing

9. What do you do if you encounter with bed bugs in a guest room?
   Contact supervisor

10. What do you do if you find Lost and Found items in a guest rooms?
   report to lost and found or front desk

11. Describe the difference between a disinfectant and a cleaning solution?

Name: Jakariaburnstre   Date: 4/16/19

Dishwashing Test

10/10

Fill In The Blank:

1. Name two of the four potential hazards of working in a professional kitchen discussed in this training:

Heavy Lewing tear Spills

or Hot & Hazerdoy materials

2. Name two of the four rules mentioned for lifting safely:

Back straight, lift withyourlegs

Keep the weight clos pivot instead

3. What is a good way to prepare your body for the rigors of your work day before you start your day?

Stretching

4. What type of cleaner should you use when cleaning up an oil-based spill?

Degreaser

5. What type of item should never be used to scoop ice out of an ice machine?

Glass

6. What type of item should you use if you have to handle a hot item?

Oven mit, pot holder, etc

7. How do you put out a grease fire?

Smother it

8. List the 6 steps of proper handwashing:

Wet Lather hands

rub palms

inter lock fingers

rub hands

rub thumbs

Clean finger-tips

9. When using a 3-compartment sink, the fist sink is used for:

washing

10. When using a 3-compartment sink, the second sink is used for:

rinsing

11. When using a 3-compartment sink, the third sink is used for:

Sanitizing

12. When stacking dishes to dry, it's important to leave room for Air **to pass through.**

13. When preparing dishes for an industrial dishwasher, it is important to choose the appropriate rack **and to load it** evenly **.**