

Julio Lopez-De La Cruz

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Objective

Seeking a position to utilize my knowledge and dedication in the workplace by helping customers, retail stores and other businesses. A position where I can use my skills and grow as part of a team.

Experience

JANUARY 26, 2018 - FEBRUARY 16, 2018

LoCali, Hollywood CA - Food Service Team Member

- Prepped vegetables, meats, and various vegan/vegetarian ingredients.
- Made sandwiches, beverages, and gained knowledge about vegan and vegetarian dishes.

FEBRUARY 5, 2017 - APRIL 25, 2017

Poke Bar, San Fernando Valley CA - Cashier

- Managed cashier and helped customers with their orders.
- Prepared food and stocked designated areas in the food bar.
- Maintained restaurant clean: swept, mopped, wiped down counter tops, and cleaned bathrooms.

JUNE 2016- SEPTEMBER 2016

Wingstop, Pacoima CA- Food Service Team Member

- Prepared and handled food such as chicken, fries, and other food items.
- Managed cashier and maintained restaurant clean.

AUGUST 2015- MARCH 2016

Spencer's, Canoga Park CA- Sales Associate

- Assisted customers with general retail questions.
- Organized clothes and displays advertising new products.
- Kept office area clean and organized at all times.

Education

September 2009 - June 2013

Birmingham Community Charter High School Van Nuys, CA - HS Diploma/GED

Skills

- Well rounded knowledge in customer service, retail sales, and food service.
- Broad outlook on the artistic nature of life.
- Team player and initiative to complete tasks before deadlines.

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
- D 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
- 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, chaffing 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
- C 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