

**PRAVION WILLIAMS**  
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### **SUMMARY**

A customer service driven individual as well as being very resourceful and patience. Possess self- starting abilities along with abilities to multitask in a fast paced environment and compassionate for people. Flexible and able to adapt to most situations while having an encouraging attitude and team player spirit.

### **SKILLS:**

- Microsoft Word
- Analytical Thinker
- Great Listener
- Problem Solving
- Excellent Communication
- Flexible

### **WORK EXPERIENCE:**

**The Good Life Cafe - Chicago, IL**  
**Dishwasher**  
**(Internship)**

**11/2017 to Present**

- Organized seating for groups with special needs
- Consistently provided friendly and engaging service cleanliness of glass and silverware
- Maintained knowledge of restaurant menu, including daily specials
- Moved used dishes through industrial dish washing equipment efficiently
- Scrubbed floors and equipment to safety standards
- Clean and maintain cook wear and utensils
- Assist with kitchen preparations as needed

**Safe Haven - Chicago, IL**  
**Volunteer Landscaper/Janitor**

**4/2017 to 8/2017**

- Performed assistance with grounds keeping and building maintenance duties
- Cut lawn using hand, power or riding mower and trim and edge around walks, flower/walls
- Landscaped by planting flowers, grass, shrubs, and bushes
- Gathered and removed rubble, dirt, and hazardous waste
- Maintained high quality standards of work and complied with all applicable safety regulations

### **EDUCATION:**

**Serv Safe Food Management Certification**  
**National Restaurant Association**  
**Exp.11/6/2022**

**Hospitality and Restaurant Management Certification 2.0**  
**National Restaurant Association**

**16 weeks Customer Service Training Program**  
**Completed October 27, 2017**

## 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
- C 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
- True 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
- True 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
- D 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?
- Rinsing
  - Scraping
  - Washing
  - Sanitizing
- A 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