

PRAVION WILLIAMS  
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### SUMMARY

A customer service driven individual as well as being very resourceful and patient. 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?

- 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

C 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

True 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

True 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

D 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

A 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