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**OBJECTIVE:**

Seeking full-time entry level position where I can bring my skills and knowledge to your company with the possibility of growth and advancement.

## EXPERIENCE:

HR 360

El Monte, Ca.

04/2017 to 11/2017 Supply Manager

- Order and replace supplies
- Account and inventory all outgoing and incoming supplies
- Issue chemicals to all workers
- Sanitize and store all equipment/tools
- Document and report all damaged and missing equipment/tools
- Keep supply room organized
- Label all chemical bottles

## Walden House

06/2016 to 02/2017

### Assistant Cook

El Monte, Ca.

- Food Preparation
- Sterilize utensils
- Set tables
- Wash dishes
- Prepare dietary meals

## Skills

### Punctual

## Fast Learner

### Detailed Oriented

## Hard Working Motivated

### People person

## Motivated

### Customer Focused

Able to communicate effectively

## Leadership Qualities

### Team-player

### Organized

## Education:

Pasadena High School / Basic Education Equivalency 1976-1978

E Foodcard Food Industry Training / Food Handler Certificate: Valid 7/23/18 – 7/23/21

## 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

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

D 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

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

A 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