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Objective: To secure a full time/part time job with room to advance.

Responsibilities: Fast paced work, on feet for hours, constant heavy lifting (45-50lbs)
controlling the speed of dish turnaround,
Run machines, must be quick to clean and control the amount of work brought
through the dish room. Catch, run, receive dishes and distribute them to the line.
Bus carts, quickly secure empty carts, replace full carts and distribute to tables
Maintain a steady fast pace to ensure pans are washed and returned to keep up with
demand for the chefs.

Strengths: Willing can do attitude, multitasker, team player, willing to learn new positions, work
multiple stations at any given time.

Experience: Cheesecake Factory Las Vegas/Cerritos January 5th 2017 to Current
Dishwasher/Busser/Prep/Replenish

Education: Bonanza High School Las Vegas, NV Graduated June 2017

References: Upon Request

Dishwasher Test

- C 1) After washing your hands, which item should be used to dry them?
- Clean apron
 - Sanitized wiping cloth
 - C Single use paper towel
 - Common used cloth
- C 2) While washing dishes by hand, which item should you wear?
- Cutting glove
 - Oven Mitt
 - C Rubber glove
 - Nothing
- D 3) When should you wash your hands?
- Before you start work
 - After handling non-food items (garbage, money, cleaning chemicals)
 - 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.
- True
 - B 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
 - 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
 - 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
 - C 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
 - C Use an oven mitt or dry cloth towel
 - Nothing
- A 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?
- A Rinsing
 - Scraping
 - Washing
 - Sanitizing
- D 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
 - D Brush off loose soil with a clean cloth, then wipe with a sanitizing solution