

Adan Cruz

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SUMMARY

Experienced maintenance and food service employee. Physically fit worker who sees tasks through to completion and works well as part of a team. Looking for an opportunity with a strong company with room for advancement.

FUNCTIONAL AREA OF EXPERTISE

Maintenance, Landscaping, and Construction

- Responsible for maintaining cleanliness of condominium complex including cleaning windows, sweeping outdoor areas, and cleaning common indoor areas.
- Trusted with keys to main entrances and storage areas.
- Served as point person and inspector for any reported problems in the condo complex; reported issues to building manager and oversaw repairs.
- Dug trenches for residential wall foundations.
- Installed tile and wood floors for single family home.
- Responsible for maintaining cleanliness of large residential facility.
- Used brooms, mops, buffers and all types of cleaning solutions to clean floors and other surfaces according to state requirements.
- Performed basic landscaping for residences including mowing lawns, weeding, and trimming garden areas.

Dishwashing

- Washed dishes for high end yacht club restaurant.
- Assisted with food preparation when required.

EMPLOYMENT HISTORY

Janitor

State of California

March 2015 – June 2018

Dishwasher

California Yacht Club, Marina Del Rey, Ca

January 2013 – December 2013

Maintenance

McKenna Plaza, CA

January 2013 – June 2013

Landscaping and Construction

Self Employed, Los Angeles, CA

January 2008 – June 2009

EDUCATION AND PROFESSIONAL DEVELOPMENT

High School

State of California, Los Angeles, CA

Bilingual

Spanish and English

Dishwasher Test

-1

90%

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

A

- 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

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

b

- 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