

Lawrence Rivers

1312 w. 80th st, Los Angeles, CA | 562-392-8382

OBJECTIVE: To obtain a position as a dishwasher.

SUMMARY: Efficient dishwasher and customer service. Skilled at working quickly and maintaining high standards of cleanliness and service. Friendly, hardworking team player with a focus on completing tasks safely.

SKILLS

- Strong Problem Solving Skills
- Good Communication Skills
- Reliable Team Worker

EXPERIENCE

CheeseCake Factory

April 2019- September 2019

Checked washed dishes for total cleanliness and rewashed if needed

LANGUAGES

- English

Acrobat Los Angeles

November 2018 - March 2019

UCLA/ Pepperdine University

Dishwashing, Event Set Up, Customer Service, Food Prep

Sears Torrance

October 2003 - October 2018

Order Pick Up , Stocking, Shipping and Receiving, Department Set up, Customer Service

Dishwasher Test

Score 8 / 10

80

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

B 4) If you need to move a heavy load, you should PULL and not PUSH the object.

- a) True
- b) False

F 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

C 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